

Tavern

ON RUSH

Dinner

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 19

extra-chilled pineapple-infused
sneaky fox vodka

PINK SLIP 20

hendrick’s gin, lime, demerara, matchbook
‘day trip’ strawberry amaro, strawberry liqueur

PALM PILOT 18

planteray cut & dry coconut rum, kota
pandan liqueur, lime, coconut cream

ESPRESSO MARTINI 18

grey goose vodka, bellissimo liquore
al caffè, demerara

PEACH PLEASE 18

patron reposado tequila, yuzu curaçao, peach,
lemon, chateau aloe liqueur, charles de fère
jean-louis cuvée blanc de blancs

energize it { ADD: red bull white peach +4 }

LIPSTICK & LIME 18

maestro dobel diamante cristalino tequila,
cointreau, lime, white cranberry juice,
basil, charles de fère jean-louis cuvée
blanc de blancs

BLOOM SERVICE 19

tito’s vodka, kumquat, rose ginger apéritif, koval
ginger liqueur, dry vermouth, seiers orange
bitters, q elderflower tonic

MANHATTAN 20

jefferson’s rye, sweet vermouth

OLD FASHIONED 19

knob creek bourbon, seiers orange bitters,
seiers aromatic bitters

THE DIPLOMAT 50

reserva da la familia private barrel añejo, hennessy
xo cognac, dom benedictine, sweet vermouth,
seiers cacao and orange bitters

1871 20

mijenta blanco tequila, matchbook
‘flamingo riviera’ mango chili liqueur, lime,
mango purée, house-made chili tincture,
hellfire bitters

PLANE & PETAL 19

high west bourbon, aperol, lemon,
maxico mistico ‘licor de ven a mi’,
hibiscus liqueur, elderflower liqueur

SLOW STEEP 22

whistlepig piggyback 6yr bourbon,
cold-brewed black tea, soho lychee
liqueur, lemon, seiers orange bitters,
soda water, spritz of absinthe

THE MACALLAN COBBLER 50

the macallan harmony collection:
phoenix honey orchard tea, valdespino
contrabandista amontillado sherry,
verjus blanc, seiers orange bitters

STARTERS

FETA HUMMUS.....19

house-made hummus with basil marinated feta, roasted piquillo
peppers, balsamic reduction, grilled pita

SHORT RIB CROQUETTES.....26

crispy short rib croquettes, aji amarillo aioli, grana padano, chives

SHORT RIB BAO BUNS.....28

braised short rib, hoisin glaze, pickled cucumber, aji aioli,
cilantro, salsa criolla

CHICKEN POTSTICKERS.....21

pan-seared chicken dumplings, ponzu glaze, cilantro, green onion,
chipotle aioli, furikake

HAMACHI CRUDO*.....28

yellowtail, yuzu vinaigrette, avocado, radish, serrano chili,
black tobiko, red onion, cilantro

TUNA TARTARE*.....26

chipotle aioli, scallion, sesame seeds, avocado, sweet thai
chili sauce, sesame oil, wonton chips

SHRIMP CEVICHE*.....26

chilled shrimp, guajillo-lime broth, avocado, cucumber, red onion,
serrano, fresno peppers

CRISPY CALAMARI.....24

cocktail sauce, garlic aioli

RAW BAR

SHRIMP COCKTAIL

cocktail sauce, lemon

26

CHILLED LOBSTER TAIL

cocktail sauce, dijonnaise, lemon

45

Seafood TOWER*

seared tuna, king crab, lump crab,
lobster tail, shrimp, oysters,

*mignonette, cocktail sauce, dijonnaise, ginger ponzu,
lime jalapeño sorbet, lemon, tabasco, ginger, wasabi*

GRAND 130 | COLOSSAL 250

FRESH SHUCKED OYSTERS*

east & west coast oyster selection,
lime jalapeño sorbet, herb mignonette,
cocktail sauce, hot sauce, lemon

HALF DOZEN 27

DOZEN 54

SOUP & SALAD

{ add: chicken (6 oz): +6 | salmon (4 oz): +8 | shrimp (2 pcs): +8 }

SOUP OF THE DAY.....16

chef’s selection

GREEN GODDESS WEDGE SALAD.....20

iceberg lettuce, maytag blue cheese, heirloom tomatoes,
red onions, maple pepper bacon, toasted garlic breadcrumbs,
green goddess buttermilk dressing, chives

KALE & APPLE SALAD.....16

golden raisins, pecorino, pickled onions, buttermilk dressing

CAESAR SALAD.....16

garlic croutons, parmesan crisps

BURRATA SALAD.....26

heirloom tomatoes, grilled peaches, strawberries, basil, citrus
vinaigrette, balsamic reduction

[A 3% operations fee will be added to all guest checks to help offset rising operating costs. This fee allows us to limit menu price increases, is not a gratuity or tip, and may be removed upon request.]

A GRATUITY OF 20% IS AUTOMATICALLY APPLIED FOR PARTIES OF 6 OR MORE

* please note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

HOUSE-MADE PASTA

**TAGLIATELLE
ALLA BOLOGNESE**
traditional homemade
tagliatelle pasta, signature
stefani bolognese sauce
34

**SHRIMP PAPPARDELLE
CIPRIANI**
creamy brandy tomato basil
sauce, jumbo shrimp
42

**LINGUINE
LOBSTER DIAVOLA**
cold water lobster, spicy
marinara, roasted garlic
52

USDA PRIME

STEAKS*

GRILLED TO ORDER

PETITE FILET.....62
8 oz
FILET MIGNON.....68
10 oz
BONE-IN FILET.....90
14 oz
NEW YORK STRIP PRIME.....84
16 oz

RIBEYE CHOP PRIME.....84
22 oz
PRIME SKIRT STEAK.....54
16 oz
PORTERHOUSE.....80
22 oz

40 OZ
BONE-IN

Tomahawk CHOP

SERVES
TWO

175

FINAL TOUCHES:

lump crab 24 | lobster 22 | shrimp (2pcs) 8
béarnaise 7 | chimichurri 7 | horseradish cream 7 | blue cheese 7 | au poivre 7

LAND

CHAR-GRILLED LAMB CHOPS* 72
16 oz
**LEMON JALAPEÑO
ROASTED CHICKEN** 34
cajun rub, garlic, white wine, jalapeños,
chicken jus

SEA

DOVER SOLE 78
white wine, lemon, parsley, toasted almonds
MISO GLAZED SALMON* 49
faroe island salmon, corn purée, crispy potatoes
with macha chile aioli, pepper relish, miso
HALIBUT* 54
broccolini, kobajaki glaze, lemon butter,
citrus mix, orange segments

SIDES

**RED SKIN MASHED
POTATOES**13
cream, butter, sea salt
BAKED POTATO.....12
DOUBLE BAKED POTATO.....14
ROASTED ASPARAGUS.....13
extra virgin olive oil

CHARRED BROCCOLINI.....15
sweet pepper relish, grana padano
VEGETABLE FRIED RICE.....17
garlic, ginger, scallion, egg,
carrot, peas, sesame
BRUSSELS SPROUT PETALS.....15
crispy brussels sprout petals, dried
cherries, toasted almonds,
balsamic glaze

CREAMED SPINACH.....14
ROASTED MUSHROOMS.....14
garlic confit butter, thyme
GRILLED CORN.....16
lime crema, grana padano, chili dust
TRUFFLE FRIES.....16
parmesan cheese, sea salt

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