

1015 N RUSH ST | *chicago*

TAVERN

ON RUSH

Lunch

AN *exciting* RESTAURANT

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS.....19

extra-chilled pineapple-infused sneaky fox vodka

BLOOM SERVICE.....19

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

PEACH PLEASE.....18

patron reposado tequila, yuzu curaçao, peach, lemon, chareau 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, white cranberry juice, lime, basil, charles de fère jean-louis cuvée blanc de blancs

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

APEROL SPRITZ.....17

aperol, prosecco, orange

OLD FASHIONED.....19

knob creek bourbon, seiers orange bitters, seiers aromatic bitters

PINK SLIP.....20

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

PLANE & PETAL.....19

high west bourbon, aperol, lemon, méxico místico ‘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

1871.....20

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

MANHATTAN.....20

jefferson’s rye, sweet vermouth

THE MACALLAN COBBLER.....50

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

THE DIPLOMAT.....50

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

BEER & SELTZER

STELLA ARTOIS.....10

european pale lager, 5%

MICHELOB ULTRA.....8

light lager, 4.2%

MILLER LITE.....8

light lager, 4.3%

MODELO ESPECIAL.....9

pilsner-style lager, 4.4%

GUINNESS.....10

irish dry stout, 4.2%

ALLAGASH WHITE.....8

belgian-style wheat beer, 5.2%

HOPEWELL GOING PLACES.....10

india pale ale, 6.5%

OFF COLOR BEER FOR LOUNGING.....10

american pale ale, 5%

PIPEWORKS BREWING.....10

rotating selection

RIGHT BEE CIDER.....9

semi-dry hard cider, 6%

NÜTRL VODKA SELTZER.....10

orange, blueberry, 4.5%

GOOD BOY VODKA.....10

JOHN DALY COCKTAILS

iced tea & lemonade, 4.5%

ZERO PROOF

LYRE’S RUM MULE.....10

N/A canned cocktail

LYRE’S MARGARITA.....10

N/A canned cocktail

LYRE’S AMALFI SPRITZ.....10

N/A canned cocktail

ATHLETIC BREWING RUN WILD.....8

N/A IPA

RED BULL7

energy drink, white peach, or sugar-free

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Spumante Brut, Mirabello, *Venezie, Italy* NV16 | 64

Champagne Extra Brut, Etienne Doué ‘Ina’, *Montgueux, France* NV30| 120

Crémant d’Alsace Brut Rosé, Pierre Sparr, *Alsace, France* NV20| 80

Moscato d’Asti, Ruffino, ‘Lumina’, *Piedmont, Italy* 202416 | 64

WHITE

Albariño, Lagar de Besada, *Rías Baixas, Spain* 202416 | 64

Pinot Grigio, Terlato Vineyards, *Friuli Colli Orientali, Italy* 202416 | 64

Riesling, St. Christopher Piesporter Goldtröpfchen Kabinett, *Mosel, Germany* 202415 | 60

Sauvignon Blanc, Koha, *Marlborough, New Zealand* 202517 | 68

Sancerre, Roger & Christophe Moreux ‘Les Bouffants’, *Loire Valley, France* 202424| 96

Chardonnay, Napa Cellars, *Napa County, California* 202316 | 64

Chablis, Chartron et Trébuchet, *Bourgogne, France* 202425| 100

Portuguese Blend, Herdade do Esporão, *Alentejo, Portugal* 202215 | 60

ROSÉ

Hampton Water, *Languedoc, France* 202416 | 64

RED

Pinot Noir, J.C. Somers, ‘Cuvée Crème’, *Willamette Valley, Oregon* 202419 | 76

Pinot Noir, Peay Vineyards, *West Sonoma Coast, California* 202330| 120

Beaujolais, Domaine Les Fines Graves by Jérôme Janodet, *Moulin-à-Vent, France* 202417 | 68

Chianti Classico, Ruffino ‘Riserva Ducale’, *Tuscany, Italy* 202218 | 72

Malbec, Catena, ‘Vista Flores’, *Mendoza, Argentina* 202415 | 60

Cabernet Sauvignon, Greenwing by Duckhorn, *Columbia Valley, Washington* 202317 | 68

Cabernet Sauvignon, Loren Crossing, *Napa Valley, California* 202322| 88

Cabernet Sauvignon, Grgich Hills, *Napa Valley, California* 202130| 120

Zinfandel Blend, The Prisoner Wine Company ‘The Prisoner’, *California* 202327| 108

We kindly ask that you limit your patio dining visit to a maximum of 2 hours so that we can accommodate all guests and offer the best possible dining experience.

STARTERS

- SHORT RIB CROQUETTES.....26

crispy short rib croquettes, aji amarillo aioli, grana padano, chives
- CHICKEN POTSTICKERS.....21

pan-seared chicken dumplings, ponzu glaze, cilantro, green onion, chipotle aioli, furikake
- FETA HUMMUS.....19

house-made hummus with basil marinated feta, roasted piquillo peppers, balsamic reduction, grilled pita
- CRISPY CALAMARI.....24

cocktail sauce, garlic aioli
- TUNA TARTARE *.....26

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

SEAFOOD BAR

- SHRIMP COCKTAIL

cocktail sauce, lemon

26
- FRESH SHUCKED OYSTERS *

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

HALF DOZEN 27 | DOZEN 54

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

SIDES

- VEGETABLE FRIED RICE.....17

garlic, ginger, scallions, egg, carrots, peas, sesame oil
- CHARRED BROCCOLINI.....15

sweet pepper relish, grana padano
- TRUFFLE FRIES.....16

truffle aioli, ketchup
- GRILLED CORN.....16

lime crema, grana padano, chili dust

SALADS

- CAESAR.....16

garlic croutons, parmesan crisps
- GREEN GODDESS WEDGE.....20

iceberg lettuce, maytag blue cheese, heirloom tomatoes, maple pepper bacon, red onions, chives, toasted garlic breadcrumbs, green goddess buttermilk dressing
- ASIAN CHICKEN.....20

grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy chow mein, sweet chili vinaigrette
- BURRATA.....26

heirloom tomatoes, grilled peaches, strawberries, basil, citrus vinaigrette, balsamic reduction
- NIÇOISE.....34

seared ahi tuna, baby gem lettuce, haricot verts, confit potatoes, heirloom tomatoes, olives, pickled shallots, soft poached egg, dijon vinaigrette

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

FEATURED *soup* OF THE DAY.....16

- HALIBUT *

broccolini, kobajaki glaze, lemon butter, citrus mix, orange segments

54

- MISO GLAZED SALMON *

faroe island salmon, corn purée, crispy potatoes with macha chile aioli, pepper relish, miso

49

- SHRIMP SPAGHETTI *

shrimp, hand-crushed tomatoes, basil, evoo

36

HANDHELDS

{ served with fries }

- FIG & BRIE CHICKEN SANDWICH

grilled chicken breast, brie, fig jam, baby arugula, oven-roasted tomatoes, dijon aioli, evoo, ciabatta bun

21
- EGGPLANT MILANESE

crispy eggplant milanese, chihuahua cheese, avocado, roasted tomato chipotle jam, shredded lettuce, pickled red onions, aji verde aioli, toasted telera roll

25
- TAVERN CLUB

roasted turkey, maple pepper bacon, lettuce, tomato, avocado, chipotle aioli, harvest toasted bread

23
- ITALIAN PRIME RIB SANDWICH

shaved prime rib, provolone, giardiniera, horseradish aioli, toasted baguette, demi au jus

32
- TAVERN PRIME BURGER *

(10oz), pickle, lettuce, tomato, red onion, choice of cheese, (*choose from:* american, white cheddar, or blue cheese)

25
- FISH TACOS *

(3) adobo marinated white fish tacos, aji aioli, napa cabbage, cilantro, lime, chipotle cream

27

ENTRÉES

USDA PRIME STEAKS & CHOPS * GRILLED TO ORDER

- PETITE FILET.....62

8 oz
- NEW YORK STRIP PRIME.....46

8 oz
- STEAK & FRITES.....44

béarnaise

FINAL TOUCHES:

chimichurri 7 | horseradish cream 7 | blue cheese 7 | au poivre 7 | hollandaise 7

* Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions

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

[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.]