

TAVERN ON RUSH

AN *exciting* RESTAURANT

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Superiore DOCG Extra Brut, La Tordera, ‘A3’, <i>Asolo, Italy</i> 2024	15 60
Champagne Brut Blanc de Blancs, G. Gruet & Fils, <i>Côte de Sézanne, France</i> NV	26 104
Crémant d’Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV	17 68
Moscato d’Asti, Ruffino, ‘Lumina’, <i>Piedmont, Italy</i> 2024	14 56

WHITE

Albariño, Lagar de Besada, <i>Rías Baixas, Spain</i> 2023	14 56
Pinot Grigio, Terlato Vineyards, <i>Friuli Colli Orientali, Italy</i> 2024	16 64
Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2024	15 60
Sancerre, Roger & Christophe Moreux ‘Les Bouffants’, <i>Loire Valley, France</i> 2024	22 88
Chardonnay, Napa Cellars, <i>Napa County, California</i> 2023	15 60
Chardonnay, Diatom, <i>Santa Barbara County, California</i> 2023	17 68
Chablis, Domaine Vocoret, <i>Bourgogne, France</i> 2023	22 88

ROSÉ

Côtes de Provence Rosé, La Vidaubanaise, ‘Le Provençal’, <i>France</i> 2023	14 56
Hampton Water, <i>Languedoc, France</i> 2024	17 68

RED

Pinot Noir, J.C. Somers, ‘Cuvée Crème’, <i>Dundee Hills, Oregon</i> 2023	18 72
Gigondas, Château Mont-Redon, ‘Réserve’, <i>Rhône Valley, France</i> 2021	28 112
Chianti Classico, Ruffino ‘Riserva Ducale’, <i>Tuscany, Italy</i> 2021	18 72
Appassimento Della Valpolicella, Domini Veneti, <i>Veneto, Italy</i> 2023	17 68
Malbec, Catena, ‘Vista Flores’, <i>Mendoza, Argentina</i> 2023	15 60
Bordeaux Supérieur, Château Tour de Gilet, <i>Bordeaux, France</i> 2022	18 72
Cabernet Sauvignon, Greenwing by Duckhorn, <i>Columbia Valley, Washington</i> 2023	16 64
Cabernet Sauvignon, Loren Crossing, <i>Napa Valley, California</i> 2023	20 80
Cabernet Sauvignon, Grgich Hills, <i>Napa Valley, California</i> 2020	30 120
Zinfandel, Turley Wine Cellars, ‘Old Vines’, <i>California</i> 2022	22 88
Zinfandel Blend, The Prisoner Wine Company ‘The Prisoner’, <i>California</i> 2023	27 108

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 17

extra-chilled pineapple infused
tito's vodka

PRESSED 17

maestro dobel diamante tequila,
passionfruit, sweet lemon

WHITE FERRARI 17

400 conejos mezcal, lemon, mint

OLD FASHIONED 18

knob creek bourbon, angostura
bitters, orange bitters, quari ice

PERFECT MANHATTAN 17

woodford reserve rye, dry
vermouth, sweet vermouth

HOG HEAVEN 20

whistle pig whiskey, lemon,
orange, red wine, quari ice

APEROL SPRITZ 16

aperol, champagne, orange

RED BOTTOM 16

patron silver, elderflower,
lime, grenadine

PAPER PLANE 17

high west bourbon, aperol,
amaro nonino, citrus, quari ice

SPICY SIREN 18

mijenta blanco tequila, cucumber,
jalapeño, lime

CORPSE REVIVER #2 17

hendrick’s gin, lemon, lillet blanc
apéritif, cointreau orange liqueur

ESPRESSO MARTINI 17

grey goose vodka, bellissimo
liquore al caffè demerara

THE MACALLAN FOG 50

the macallan rare cask 2021, valdespino
pedro ximénez ‘el candado’ sherry,
pure maple syrup, orange bitters,
wood-finished smoke bubble

BEER & SELTZER

STELLA ARTOIS.....10

MICHELOB ULTRA.....8

MILLER LITE.....8

MODELO ESPECIAL.....9

GUINNESS.....8

GOOSE ISLAND 312.....8

RIGHT BEE HARD CIDER.....9

PIPEWORKS LIZARD KING.....10

HOPEWELL GOING PLACES IPA.....10

OFF COLOR BEER FOR LOUNGING....10

NÜTRL VODKA SELTZER.....10
orange, cranberry

PLAY HARD SELTZER.....10
rotating selection

ATHLETIC RUN WILD N/A.....8

STARTERS

GRILLED CAJUN SHRIMP.....26
honey mustard sauce, cocktail sauce

WAGYU MEATBALL.....25
pomodoro sauce, basil, grated parmesan, grana padano

WHIPPED RICOTTA.....19
brown sugar squash infused ricotta, toasted pepitas, pomegranate
seeds, oven roasted tomatoes, crispy brussels sprouts, balsamic,
evoo, naan

CRISPY CALAMARI.....23
cocktail sauce, garlic aioli

ITALIAN CEVICHE *.....25
shrimp, basil pesto, sun-dried tomatoes, pickled onions,
balsamic pearls, crispy lavosh

SWEET CHILI ROCK SHRIMP.....21
lightly fried rock shrimp tossed in thai sweet chli sauce

CRAB & AVOCADO.....26
avocados topped withcrab, shrimp, honey mustard,
sliced cucumber

SEAFOOD BAR

SHRIMP COCKTAIL

cocktail sauce, lemon 25

TUNA TARTARE *

siracha soy aioli, sesame oil, sweet thai chili sauce,
scallion, sesame seeds, wonton chips 24

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, honey mustard, ginger ponzu,
lime jalapeño sorbet, lemon, tabasco, ginger, wasabi

GRAND 130 | COLOSSAL 250

SALADS

{ add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }

CAESAR.....16
garlic croutons, parmesan crisps

KALE & APPLE.....16
golden raisins, pecorino, pickled onions,
buttermilk dressing

GREEN GODDESS WEDGE.....20
iceberg lettuce, maytag blue cheese, heirloom
tomatoes, bacon jam, pickled red onions, toasted
garlic bread crumbs, green goddess buttermilk
dressing, chives

ASIAN CHICKEN.....18
grilled chicken, napa cabbage, superfood slaw,
sweet red peppers, cucumbers, cilantro, green
onions, sesame seeds, crispy wontons,
sweet chili vinaigrette

MEDITERRANEAN.....19
grilled chicken, crisp romaine, mesclun, dates,
garbanzo, quiona, edamame, roasted baby carrots,
feta, marinated tomatoes, cucumber, red onion,
castelvetrano olives, fire roasted artichokes,
creamy red wine vinaigrette

PEAR.....19
red bartlett pears, beets, baby arugula, montamore
cheddar, toasted garlic bread crumbs, red wine
gastrique, white balsamic vinaigrette,
candied walnuts

SIDES

RED SKIN MASHED POTATOES.....13
cream, butter

PORK BELLY FRIED RICE.....17
crispy pork belly, garlic, ginger, scallion,
egg, carrots, peas, sesame

CHARRED BROCCOLINI.....14
sweet pepper relish, grana padano

TRUFFLE FRIES.....16
truffle aioli, ketchup

GRILLED CORN.....15
lime crema, grana padano, chili dust

CRISPY BRUSSELS SPROUTS.....15
dried cherries, toasted almonds, balsamic

HANDHELDS

{ served with fries }

FIG & BRIE CHICKEN SANDWICH
grilled chicken breast, brie, fig jam, baby arugula,
oven roasted tomatoes, balsamic reduction,
parmesan cheese, evoo, ciabatta bun
19

STEAK SANDWICH *
bistro filet, provolone, caramelized onions,
arugula, chipotle mayo, demi baguette
28

ITALIAN PRIME RIB SANDWICH
shaved prime rib, provolone, giardiniera,
horseradish aioli, toasted baguette, demi au jus
23

SEARED SALMON BLTA *
faroe island salmon filet, smoked bacon, avocado,
arugula, marinated tomato, lemon garlic, tarragon
caper aioli, sesame seed bun
22

KOREAN CHICKEN SANDWICH
crispy chicken breast, ponzu glaze, sriracha slaw,
pickled red onions, cilantro, green onions,
sesame seed bun
18

TAVERN CLUB
roasted turkey, smoked bacon, baby swiss, lettuce,
tomato, peppercorn aioli, tangy honey mustard,
toasted country white bread
18

CHICKEN CAESAR SANDWICH
grilled chicken, caesar salad, shaved parmesan,
toasted garlic breadcrumbs, croissant
19

CHICKEN PARMESAN SANDWICH
chicken milanese, tomato sauce, arugula, burrata,
balsamic reduction, grated parmesan, baguette
20

TAVERN PRIME BURGER *
(10oz), pickle, lettuce, tomato, red onion,
choice of cheese, (choose from: american,
white cheddar, or blue cheese)
25

USDA PRIME STEAKS & CHOPS * GRILLED TO ORDER

PETITE FILET.....58
8 oz

BONE-IN FILET.....70
14 oz

RIBEYE CHOP PRIME.....84
22 oz

FILET MIGNON.....68
10 oz

NEW YORK STRIP PRIME.....67
16 oz

STEAK & FRITES.....39
bearnaise

FINAL TOUCHES:

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

ENTRÉES

SESAME CRUSTED
TUNA *
ginger soy, wasabi, rice
30

FAROE ISLAND
SALMON *
quinoa tabbouleh, sweet pea
purée, castelvetrano olive and
pepper relish, lemon buerreblanc
29

SHRIMP PAPPARDELLE
CIPRIANI
creamy brandy tomato
basil sauce, shrimp
28

FISH TACOS *
(3) marinated white fish tacos
with lime aioli house slaw, grilled
pineapple, smashed avocado
21

* 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