1015 N RUSH ST | *chicago*

TAVERN ON RUSH

AN *exciting* RESTAURANT

LUNCH | FALL/WINTER | 2026

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 19
extra-chilled pineapple-infused sneaky fox vodka

PEACH PLEASE 18
patron reposado tequila, yuzu curaçao, peach, lemon, chareau aloe liqueur, blanc de blancs

LIPSTICK & LIME 18
maestro dobel diamante cristalino tequila, cointreau, white cranberry juice, lime, basil, blanc de blancs

VELVET EMBER 18
planteray cut & dry coconut rum, aperol, allspice bitters, demerara, lemon juice

ESPRESSO MARTINI 18
grey goose vodka, bellissimo liquore al caffè, fresh espresso

APEROL SPRITZ 17
aperol, prosecco, orange

OLD FASHIONED 19
knob creek bourbon, seiers orange bitters, seiers aromatic bitters

TITO'S COSMO 19
tito's vodka, orange liqueur, cranberry juice, lime juice

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

SPICY MANGO MARGARITA 18
mijenta blanco tequila, mango purée, lime juice, agave syrup, orange liqueur

MANHATTAN 20
jefferson's rye, sweet vermouth

THE AÑEJO AFFAIR 30
reserva da la familia private barrel añejo, agave nectar, angostura bitters

THE ALTIUS MARTINI 50
grey goose altius vodka, caviar-stuffed olives, spritz of alpine botanicals

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%

HALF ACRE DAISY CUTTER 10
american pale ale, 5.2%

REVOLUTION ANTI-HERO 10
IPA, 6%

RIGHT BEE CIDER 9
semi-dry hard cider, 6%

NÜTRL VODKA SELTZER 10
orange, blueberry, 4.5%

GOOD BOY VODKA JOHN DALY COCKTAILS 10
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

LYRE'S CLASSICO SPARKLING 8
N/A canned cocktail

ATHLETIC BREWING RUN WILD 8
N/A IPA

RED BULL 7
energy drink, white peach, or sugar-free

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Spumante Brut, Mirabello, *Venezie, Italy* NV	16 | 64
Champagne Extra Brut, Etienne Doué 'Ina', *Montgueux, France* NV	30| 120
Crémant d'Alsace Brut Rosé, Pierre Sparr, *Alsace, France* NV	20| 80
Moscato d'Asti, Ruffino, 'Lumina', *Piedmont, Italy* 2025	16 | 64

WHITE

Albariño, Lagar de Besada, *Rías Baixas, Spain* 2024	16 | 64
Pinot Grigio, Terlato Vineyards, *Friuli Colli Orientali, Italy* 2024	16 | 64
Riesling, St. Christopher Piesporter Goldtröpfchen Kabinett, *Mosel, Germany* 2025	15 | 60
Sauvignon Blanc, Koha, *Marlborough, New Zealand* 2025	17 | 68
Sancerre, Roger & Christophe Moreux 'Les Bouffants', *Loire Valley, France* 2024	24| 96
Chardonnay, Napa Cellars, *Napa County, California* 2023	16 | 64
Chablis, Chartron et Trébuchet, *Bourgogne, France* 2024	25| 100
Portuguese Blend, Herdade do Esporão, *Alentejo, Portugal* 2024	15 | 60

ROSÉ

Hampton Water, *Languedoc, France* 2024	16 | 64

RED

Pinot Noir, J.C. Somers, 'Cuvée Crème', *Willamette Valley, Oregon* 2025	19 | 76
Pinot Noir, Peay Vineyards, *West Sonoma Coast, California* 2023	30| 120
Beaujolais, Domaine Les Fines Graves by Jérôme Janodet, *Moulin-à-Vent, France* 2024	17 | 68
Chianti Classico, Ruffino 'Riserva Ducale', *Tuscany, Italy* 2022	18 | 72
Malbec, Catena, 'Vista Flores', *Mendoza, Argentina* 2024	15 | 60
Cabernet Sauvignon, Greenwing by Duckhorn, *Columbia Valley, Washington* 2023	17 | 68
Cabernet Sauvignon, Oberon, *Napa Valley, California* 2023	22| 88
Cabernet Sauvignon, Grgich Hills, *Napa Valley, California* 2021	30| 120
Zinfandel Blend, The Prisoner Wine Company 'The Prisoner', *California* 2023	27| 108

STARTERS

SHORT RIB CROQUETTES.....26
crispy short rib croquettes, aji amarillo aïoli,
grana padano, chives

CHICKEN POTSTICKERS.....22
pan-seared chicken dumplings, ponzu glaze, cilantro,
green onion, chipotle aïoli, furikake

FETA HUMMUS.....19
house-made hummus, basil marinated feta, roasted piquillo
peppers, evoo, grilled pita

CRISPY CALAMARI.....24
cocktail sauce, garlic aïoli

TUNA TARTARE *.....28
chipotle aïoli, scallion, quinoa furikake, avocado,
ponzu glaze, sesame oil, harvest crackers

SALADS

{ *add:* chicken (6 oz): +6 | salmon (4 oz): +8 | shrimp (3 pcs): +15 }

CAESAR.....18
garlic croutons, parmesan crisps

GREEN GODDESS WEDGE.....22
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.....28
roasted piloncillo-shoyu delicata squash, maple-chile
pepitas, crispy sage, brown butter vinaigrette, balsamic,
grilled sourdough

NIÇOISE*.....34
seared ahi tuna, baby gem lettuce, haricots verts,
confit potatoes, heirloom tomatoes, olives,
pickled shallots, soft poached egg,
dijon vinaigrette

CHOPPED.....20
romaine, iceberg, hard-boiled egg, chicken, tomatoes,
feta cheese, green onions, red wine vinaigrette

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

SEAFOOD BAR

SHRIMP COCKTAIL
cocktail sauce, lemon
28

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

ENTRÉES

CHILEAN SEA BASS *
kabayaki-glazed, grilled broccolini,
lemon butter, crispy leeks, shiso
65

MISO GLAZED SALMON *
parsnip purée, apple-ginger mostarda,
brussels sprout petals
49

RIGATONI BOLOGNESE
house-made rigatoni,
signature stefani bolognese sauce
36

HANDHELDS

{ *served with fries* }

FIG & BRIE CHICKEN SANDWICH
grilled chicken breast, brie, fig jam,
baby arugula, oven-roasted tomatoes,
dijon aïoli, evoo, ciabatta bun
21

EGGPLANT MILANESE
crispy eggplant milanese, chihuahua cheese,
avocado, roasted tomato chipotle jam,
shredded lettuce, pickled red onions, aji
verde aïoli, toasted telera roll
25

TAVERN CLUB
roasted turkey, maple pepper bacon,
lettuce, tomato, avocado, chipotle aïoli,
harvest toasted bread
23

ITALIAN PRIME RIB SANDWICH
shaved prime rib, provolone, giardiniera,
horseradish aïoli, 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 aïoli, napa cabbage, cilantro, lime,
chipotle cream, flour tortillas
27

STEAKS & CHOPS*

USDA PRIME | GRILLED TO ORDER

PETITE FILET
– 8 oz –
62

NEW YORK STRIP PRIME
– 8 oz –
46

STEAK & FRITES
– béarnaise –
44

FINAL TOUCHES:
chimichurri 7 | horseradish cream 7 | au poivre 7
blue cheese 7 | hollandaise 7

SIDES

CRISPY HEIRLOOM POTATOES
salsa macha aïoli *(contains peanuts)*
16

BRUSSELS SPROUT PETALS
dried cherries, toasted almonds, balsamic glaze
18

TRUFFLE FRIES
pickled cauliflower florets, aji verde,
pecorino romano
20

GRILLED ASPARAGUS
lemon
16

GOLD COAST *Bowl*

jasmine rice, edamame, cucumber, carrots, cilantro, avocado, teriyaki glaze

TERIYAKI CHICKEN 28 | NEW YORK STEAK* 38 | SALMON* 34 | CRISPY SHRIMP 32

[WE KINDLY ASK THAT YOU LIMIT YOUR VISIT TO A MAXIMUM OF 2 HOURS SO THAT WE CAN ACCOMMODATE ALL GUESTS & OFFER THE BEST POSSIBLE DINING EXPERIENCE | A 3% OPERATIONS FEE WILL BE ADDED TO ALL GUEST CHECKS TO HELP OFFSET RISING OPERATING COSTS AND LIMIT MENU PRICE INCREASES. IT IS NOT A GRATUITY OR TIP AND MAY BE REMOVED UPON REQUEST | SPLIT PLATE FEE: $10 | 20% GRATUITY IS AUTOMATICALLY APPLIED FOR PARTIES OF 6 OR MORE]

**These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions*

11.13.26