

Tavern on Rush

LUNCH | FALL/WINTER | 2026

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, blanc de blancs	
LIPSTICK & LIME	18
maestro dobel diamante cristalino tequila, cointreau, white cranberry juice, lime, basil, 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 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%	
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	
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, <i>Venezie, Italy</i> NV	16 64
Champagne Extra Brut, Etienne Doué ‘Ina’, <i>Montgueux, France</i> NV	30 120
Crémant d’Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV	20 80
Moscato d’Asti, Ruffino, ‘Lumina’, <i>Piedmont, Italy</i> 2025	16 64

WHITE

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

ROSÉ

Hampton Water, <i>Languedoc, France</i> 2024	16 64
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RED

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

STARTERS

- SHORT RIB CROQUETTES.....26
- crispy short rib croquettes, aji amarillo aioli,
grana padano, chives
- CHICKEN POTSTICKERS.....22
- pan-seared chicken dumplings, ponzu glaze, cilantro,
green onion, chipotle aioli, furikake
- FETA HUMMUS.....19
- house-made hummus, basil marinated feta, roasted piquillo
peppers, evoo, grilled pita
- CRISPY CALAMARI.....24
- cocktail sauce, garlic aioli
- TUNA TARTARE *.....28
- chipotle aioli, 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
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

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

GOLD COAST

- Bowl
- jasmine rice, edamame, cucumber, carrots, cilantro, avocado, teriyaki glaze
- TERIYAKI CHICKEN 28 | NEW YORK STEAK* 38 | SALMON* 34 | CRISPY SHRIMP 32

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, 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
- macha aioli
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