

# TAVERN ON RUSH

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

Prosecco Spumante Brut, Mirabello, <i>Venezie, Italy</i> NV	15   60
Champagne Brut, Montaudon, <i>Reims, France</i> NV	30   120
Crémant d'Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV	18   72
Moscato d'Asti, Ruffino, 'Lumina', <i>Piedmont, Italy</i> 2024	16   64

### WHITE

Albariño, Lagar de Besada, <i>Rías Baixas, Spain</i> 2024	15   60
Pinot Grigio, Terlato Vineyards, <i>Friuli Colli Orientali, Italy</i> 2024	16   64
Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2024	16   64
Sancerre, Roger & Christophe Moreux 'Les Bouffants', <i>Loire Valley, France</i> 2024	24   96
Chardonnay, Napa Cellars, <i>Napa County, California</i> 2023	15   60
Chardonnay, Diatom, <i>Santa Barbara County, California</i> 2024	18   72
Chablis, Domaine Vocoret, <i>Bourgogne, France</i> 2023	24   96

### ROSÉ

Côtes de Provence Rosé, La Vidaubanaise, 'Le Provençal', <i>France</i> 2024	16   64
Hampton Water, <i>Languedoc, France</i> 2024	17   68

### RED

Pinot Noir, J.C. Somers, 'Cuvée Crème', <i>Yamhill-Carlton, Oregon</i> 2024	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
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> 2021	30   120
Zinfandel, Turley Wine Cellars, 'Old Vines', <i>California</i> 2023	22   88
Zinfandel Blend, The Prisoner Wine Company 'The Prisoner', <i>California</i> 2023	27   108

## HAND-CRAFTED COCKTAILS

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

**BLOOM SERVICE 19**  
tito's vodka, kumquat, rose ginger apéritif,  
koyal ginger liqueur, dry vermouth, seiers  
orange bitters, q elderflower tonic

**PEACH PLEASE 18**  
patron reposado tequila, yuzu curaçao,  
peach, lemon, chateau aloe liqueur, charles  
de fère jean-louis cuvée blanc de blancs

**LIPSTICK & LIME 18**  
maestro dobel diamante cristalino tequila,  
cointreau, lime, white cranberry juice,  
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 liqueur  
al caffè, demerara

**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,  
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

**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 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.....	10
GOOSE ISLAND 312.....	8
RIGHT BEE HARD CIDER.....	9

PIPEWORKS (ROTATING).....	10
HOPEWELL GOING PLACES IPA.....	10
OFF COLOR BEER FOR LOUNGING..	10
NÜTRL VODKA SELTZER.....	10
orange, blueberry	
GOOD BOY VODKA.....	10
JOHN DALY COCKTAILS	
iced tea & lemonade	
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 sprout petals,  
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 chili sauce

**CRAB & AVOCADO.....**26  
avocados topped with crab, shrimp, honey mustard,  
sliced cucumber

## SEAFOOD BAR

**SHRIMP COCKTAIL**  
cocktail sauce, lemon 25

**TUNA TARTARE \***  
siracha aioli, sesame oil, scallion, avocado, sweet  
thai chili sauce, 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, dijonnaise, ginger ponzu,  
lime jalapeño sorbet, lemon, tabasco, ginger, wasabi*

GRAND 130 | COLOSSAL 250

## SOUP & SALAD

{ 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 breadcrumbs, 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, quinoa, edamame, roasted baby carrots, feta, marinated tomatoes, cucumber, red onion, castelvetro olives, fire roasted artichokes, creamy red wine vinaigrette
- PEAR**.....19  
red bartlett pears, beets, baby arugula, montmore cheddar, toasted garlic breadcrumbs, red wine gastrique, white balsamic vinaigrette, candied walnuts
- TOMATO BISQUE**.....13
- SOUP OF THE DAY**.....MP

## 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 SPROUT PETALS**....15  
dried cherries, toasted almonds, balsamic glaze

## 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
- SEARED SALMON BLTA \***  
faroe island salmon filet, smoked bacon, avocado, arugula, marinated tomato, lemon garlic, tarragon caper aioli, sesame seed bun  
22
- CHICKEN CAESAR SANDWICH**  
grilled chicken, caesar salad, shaved parmesan, toasted garlic breadcrumbs, croissant  
19
- STEAK SANDWICH \***  
bistro filet, provolone, caramelized onions, arugula, chipotle mayo, demi baguette  
28
- KOREAN CHICKEN SANDWICH**  
crispy chicken breast, ponzu glaze, sriracha slaw, pickled red onions, cilantro, green onions, sesame seed bun  
18
- CHICKEN PARMESAN SANDWICH**  
chicken milanese, tomato sauce, arugula, burrata, balsamic reduction, grated parmesan, baguette  
20
- ITALIAN PRIME RIB SANDWICH**  
shaved prime rib, provolone, giardiniera, horseradish aioli, toasted baguette, demi au jus  
23
- TAVERN CLUB**  
roasted turkey, smoked bacon, baby swiss, lettuce, tomato, peppercorn aioli, tangy honey mustard, toasted country white bread  
18
- 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  
béarnaise

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, castelvetro olive and pepper relish, lemon beurre blanc  
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