

TAVERN ON RUSH

HAND-CRAFTED COCKTAILS

MANGO SOUR
aperol, tito's vodka, mango purée, lemon 17

ESPRESSO MARTINI
grey goose vodka, bellissimo liqueur
al caffè demerara 17

CORPSE REVIVER #2
hendrick's gin, lemon, lillet blanc apéritif,
cointreau orange liqueur 17

HANDSOME ROB
woodford reserve rye whiskey, yellow
chartreuse, heering cherry liqueur, fernet 18

PINEAPPLE EXPRESS
pineapple-infused tito's vodka,
club soda, pineapple juice 17

WHAT HAPPENS ON RUSH
knob creek bourbon, maraschino, demerara 17

ONLY FAN
400 conejos mezcal, aperol, yellow chartreuse,
lime, grapefruit, bubbles 18

VELVET ROPE
dobel diamante tequila, grapefruit,
lime juice, campari 18

CHICAGO MARGARITA
mijenta blanco tequila, cucumber,
jalapeño, lime 18

COUP D'ETAT
high west bourbon, apple spice, lemon 18

THE TEA
patron anejo tequila, rocky's botanical liqueur,
honey, lemon, iced tea, tamarindo 18



OAXACAN ON RUSH
maestro dobel 50 tequila, del maguery
ibérico mezcal, agave nectar

40

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Superiore La Todera A3 Extra Brut, *Asolo, Italy* NV 13 | 52
Sparkling Chateau Moncontour Crémant de Loire Brut, *France* NV 15 | 60
Sparkling Rosé Côté Mas, Crémant de Limoux Brut, *France* NV 16 | 64
Champagne L'Hoste Origine Brut, *France* NV 25 | 100

WHITE

Riesling Max Ferd. Richter 'Zeppelin', *Mosel, Germany* 2023 15 | 60
Pinot Grigio Terredirai, *Veneto, Italy* 2021 14 | 56
Albarino Torres Pazo das Bruxas Rias Baixas, *Spain* 2022 17 | 68
Chenin Blanc Domaine Des Aubuiesieres Vouvray Cuvee Silex,
Loire, France 2022 18 | 72
Sauvignon Blanc Koha, *Marlborough, New Zealand* 2022 15 | 60
Sauvignon Blanc Elizabeth Spencer, *North Coast, California* 2023 17 | 68
Sancerre Chaumeau-Balland et Fils, *Loire Valley, France* 2023 22 | 88
Chardonnay Napa Cellars, *Napa Valley, California* 2023 14 | 56
Chardonnay Davis Bynum, *Russian River, California* 2022 17 | 68
Chardonnay Mount Eden Vineyards 'Old Vines Wolff Vineyard',
Edna Valley, California 2021 20 | 80
White Burgundy Domaine Milcent Chablis, *Bourgogne, France* 2022 22 | 88

ROSÉ

Famille Perrin Côtes du Rhône Réserve, *France* 2023 14 | 56
Hampton Water, *Languedoc, France* 2023 16 | 64

RED

Pinot Noir Fossil Point, *Edna Valley, California* 2020 15 | 60
Pinot Noir Adelsheim, *Willamette Valley Oregon* 2021 18 | 72
Red Burgundy Domaine Nicolas Rossignol, *Bourgogne, France* 2018 25 | 100
Côtes du Rhône Domaine Piaugier, *France* 2022 15 | 60
Blend The Prisoner Wine Company 'The Prisoner', *California* 2022 27 | 108
Barolo San Silvestro 'Patres', *Piedmont, Italy* 2019 24 | 96
Super Tuscan Castello Romitorio 'Romitorio', *Tuscany, Italy* 2020 18 | 72
Brunello di Montalcino Caprili, *Tuscany, Italy* 2018 28 | 112
Malbec Achaval Ferrer, *Mendoza, Argentina* 2018 15 | 60
Cabernet Sauvignon Greenwing by Duckhorn,
Columbia Valley Washington 2020 14 | 56
Cabernet Sauvignon Ancient Peaks, *Paso Robles, California* 2021 17 | 68
Cabernet Sauvignon Hesperian 'Anatomy' No.1,
Napa Valley, California 2021 22 | 88
Cabernet Sauvignon Caymus, *Napa Valley, California* 2021 35 | 203
Tempranillo Marques de Murrieta Reserva Rioja, *Spain* 2019 19 | 76
Zinfandel Buehler Vineyards, *Napa Valley, California* 2020 15 | 60

BEER & SELTZER

GOOSE ISLAND 312.....9
STELLA ARTOIS.....9
MICHELOB ULTRA.....9

HEINEKEN.....9
3 FLOYDS ZOMBIE DUST.....9
BROOKLYN BEL AIR SOUR.....9

NÜTRL VODKA SELTZER.....10
pineapple, orange
PLAY HARD SELTZER.....10
grapefruit yuzu, apple prickly pear

Seafood Bar

SEAFOOD TOWER

seared tuna, king crab, lobster tail, shrimp, oysters,
mignonette, cocktail sauce, dijonnaise, ginger ponzu,
lime jalapeño sorbet, lemon, tabasco, ginger, wasabi

GRAND 130 | COLOSSAL 250

SHRIMP COCKTAIL 25
cocktail sauce, lemon

CHILLED LOBSTER TAIL 45
cocktail sauce, dijonnaise, lemon

FRESH SHUCKED OYSTERS *

east & west coast oyster selection,
herb mignonette, cocktail sauce,
hot sauce, lemon

HALF DOZEN 27 | DOZEN 54

STARTERS

WHIPPED RICOTTA.....19
heirloom cherry tomato, persian cucumber,
olives, radish, basil, citrus oil, balsamic,
crostini, lavosh

WAGYU MEATBALL.....25
pomodoro sauce, grated parmesan

SMOKED BONE MARROW.....27
red onion bacon jam, toasted bread

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

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

BURRATA & PROSCIUTTO.....24
24 month aged prosciutto di parma, imported
burrata, vine ripe cherry tomatoes, crostini,
pesto, balsamic

THICK HOUSE BACON.....18
braised smoked pork belly, bourbon
mustard brown sugar glaze

TUNA TARTARE*.....23
sriracha soy aioli, scallion, sesame seeds,
sweet thai chili sauce, sesame oil,
wonton chips

SOUP OF THE DAY.....MP

SALAD

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

LITTLE GEM 20
smokehouse slab bacon, tomato, gorgonzola,
scallion, gorgonzola buttermilk dressing

CAESAR 16
garlic croutons, parmesan crisp, white anchovies

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

HOUSE-MADE PASTA

TAGLIATELLE ALLA BOLOGNESE 24
traditional homemade tagliatelle pasta, signature
Stefani bolognese sauce

SHRIMP PAPPARDELLE CIPRIANI 42
creamy brandy tomato basil sauce, jumbo shrimp

LINGUINE LOBSTER DIAVOLA 52
cold water lobster, spicy marinara, roasted garlic

USDA PRIME

STEAKS

GRILLED TO ORDER

PETITE FILET.....58
8 oz

FILET MIGNON.....68
10 oz

NEW YORK STRIP PRIME....67
16 oz

RIBEYE CHOP PRIME.....84
22 oz

PRIME SKIRT STEAK.....54
16 oz

**35 DAY DRY-AGED
KANSAS CITY STRIP**.....85
13 oz

FINAL TOUCHES:

lump crab 18 | king crab 22 | lobster 22 | shrimp 12
bernaise 7 | chimichurri 7 | horseradish cream 7 | blue cheese 7

LAND

TAVERN PRIME BURGER 25
10 oz | pickle, lettuce, tomato, red onion,
choice of cheese (*american, white cheddar, blue cheese*),
golden split top bun, fries

COLORADO LAMB CHOPS 72
16 oz

BRAISED PORK SHANK 48
18 oz | creamy garlic polenta, demi glaze

LEMON JALAPEÑO ROASTED CHICKEN 34
cajun rub, garlic, white wine, chicken jus, jalapeños

SEA

FAROE ISLAND SALMON 45
pink peppercorn bourbon beurre blanc

SEARED TUNA* 42
sesame crusted, ginger ponzu, scallion

BRANZINO 54
capers, olives, oven roasted vine ripe
cherry tomato, lemon herb sauce,
fingerling potatoes

SIDES

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

BAKED POTATO.....12

DOUBLE BAKED POTATO.....14

TRUFFLE FRIES.....15
parmesan cheese, sea salt

SAUTÉED BROCCOLINI.....14
garlic, chili, toasted cashews

PORK BELLY FRIED RICE....17
garlic, ginger, scallion, egg,
carrot, peas, sesame

CREAMED SPINACH.....14

TAVERN ADOBO CORN.....14
cotija, chipotle butter, cilantro

ASPARAGUS & WILD MUSHROOMS....14
demi, thyme, roasted garlic

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