

RUSH

SNACKS

- Mixed Nuts, local porter, rosemary, brown sugar7
- House Olives, sherry, citrus..... 7
- Daily Pickled Vegetables, market vegetables 6
- Soft Pretzel, house ground mustard, beer cheese10
- Kettle Chips, creamy cheddar dip6
- Deviled Eggs, chives, smoked paprika.....9
- Garlic Fries, hand cut, grana cheese, ketchup.....9

FROM THE FIELDS

- Frisee, roasted squash, pepitas, pickled pomegranate, maple vinaigrette.....11
- Spinach, poached pears, pickled cranberries, goat cheese, pine nuts, vinaigrette 11
- Caesar Salad, American grana cheese, croutons, house Caesar dressing11
- Wedge, pickled tomato, bacon, bread chards, blue cheese dressing.....11

Add: Roasted Chicken 4 / Seared Salmon 8

SOCIABLE

- Chicken Wings, rooftop honey BBQ or house made hot sauce.....14
- Rush Sliders, two per order, dry aged beef, sesame seed bun, American cheese, thousand island, house pickle, Gotham greens.....12
- Meat Loaf Sliders, two per order, toasted pretzel bun, house ketchup, fried onion.....12
- Grilled Shrimp Tacos, two per order, cilantro lime slaw, chili crema12
- Nachos, smoked chicken, grilled corn relish, chipotle chive crème fraiche, aged cheddar, white bean puree.....12
- Hummus, assorted vegetables, grilled pita.....11
- Local Cheese and Charcuterie Selection, artisan cheese from Great American Cheese, house made charcuterie, house ground mustard, artisan crackers.....16

SANDWICHES

All sandwiches are served with house-made potato chips

substitute fries for 2 / garlic fries for 3

- Grilled Chicken, bacon, lettuce, tomato, garlic aioli, toasted brioche15
- Smoked Turkey, apple slaw, grain mustard aioli, cheddar cheese, wheat ciabatta....13
- Steak Melt, smoked prime rib, provolone, side of house Giardiniera.....15
- Rush Burger, two dry aged patties, aged cheddar, greens, mighty vine tomato, red onion, toasted brioche.....16
- Classic Rueben, house made corned beef, thousand island, sauerkraut, Steiner baby Swiss, rye bread.....14

18% service charge added to parties of six or more.

Please alert your server concerning food allergens prior to ordering

RUSH HOUSE MADE FLATBREADS

- BBQ Chicken Flatbread, honey bbq, shaved red onion, cilantro, mozzarella cheese.....13
- Roasted Tomato Flatbread, mighty vine tomatoes, fresh mozzarella, basil, balsamic reduction.....13
- Sausage Mushroom Flatbread, house made sausage, roasted mushrooms, marinara, fresh mozzarella, arugula.....14

SWEETS

- Nutella S'more Tart, sour cherry 4
- Apple and Pear Cobbler, vanilla ice cream 4
- Sharable Butterscotch Bread
- pudding. ginger ice cream 12

We do our best to responsibly source from local farms and businesses wherever possible to bring you a fresh taste of the Midwest.

Restaurant Chef Amy Reynolds



540 North Michigan Avenue Chicago, IL 60611
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COCKTAILS

Pear Flower, Absolut Pears, St Germaine, grapefruit juice, fresh squeezed lemon juice, simple syrup 15

Pomegranate Martini, Pama pomegranate liqueur, Death's Door vodka, Cointreau 14

Smokey Margarita, Vida Mezcal, Cointreau, agave nectar, fresh squeezed lime juice 14

Southern Charm, Hornitos, absinthe, sugar cube, bitters, lime peel 16

Mag Mile Old Fashioned, Knob Creek bourbon, sugar cube, bitters, orange peel 16

540 Manhattan, Woodford Reserve bourbon, sweet vermouth, house bitters 16

Sparkle and Shine, Koval oat whiskey, prosecco, sugar cube, bitters, lemon peel 16

Peppermint Stick Absolut Vanilia vodka, crème de cacao, peppermint schnapps, cream 12

GINtle Orange, Northshore gin, Cointreau, sweet vermouth, orange bitters 14

Snow Day, Frangelico, Maker's Mark, Bailey's, Bridgeport coffee 12

SPARKLING 6oz, 9oz

La Marca, Prosecco, Italy 9.5, 13.5

WHITE 6oz, 9oz, 12oz

Beringer, White Zinfandel, California 6.5, 9, 13.5

Anew, Rose, Columbia Valley, Washington 9.5, 13.5, 18

Terra d'Oro, Chenin Blanc, Clarksburg, California 9.5, 13.5, 18

Chateau St Michelle, Riesling, Columbia Valley, Washington 8, 13.5, 18

Brancott, Sauvignon Blanc, Marlborough, New Zealand 8, 13.5, 18

Pighin, Pinot Grigio, Italy 12, 18, 23

Chateau St Jean, Chardonnay, North Coast, California 11, 16, 21.5

Sonoma-Cutrer, Chardonnay, Sonoma Coast, California 14.5, 21, 26.5

RED 6oz, 9oz, 12oz

Austin Hope "Troublemaker", Red Blend, Central Coast, California 12, 18, 23

Avalon, Cabernet, California 9.5, 14, 17.5

St Francis Vineyards, Merlot, Sonoma Valley, California 11, 16, 21

Educated Guess, Merlot, Napa Valley, California 15.5, 23, 27.5

La Crema, Pinot Noir, Sonoma Coast, California 15.5, 23, 27.5

Heritage, Cabernet, Columbia Valley, Washington 12.5, 18.5, 23

Franciscan, Cabernet, Napa Valley, California 17, 25, 32

Alamos, Malbec, Mendoza, Argentina 9.5, 14, 18.5

DRAFT BEER

★ **Rush Rooftop Honey Wheat**, wheat ale brewed with honey from our rooftop bee hives 7

★ **Revolution Bottom Up Wit**, Belgian-style white ale 7.5

★ **Revolution Fist City**, Chicago pale ale 7.5

★ **Revolution Anti-Hero**, India pale ale 7.5

★ **Revolution Hero Series** 8

★ **Brickstone APA**, American pale ale 7.5

★ **Half Acre Daisy Cutter**, west coast pale ale 7.5

★ **Half Acre Pony**, German style pilsner 7.5

★ **Goose Island Green Line**, draft-only American pale ale 7.5

★ **Goose Island Honker's Ale**, English style bitter ale 7.5

★ Ask your server about our featured rotating draft selections

BOTTLED BEER

Miller Lite, Bud Light, Coors Light, Budweiser, O'douls 5.5

Michelob Ultra, Amstel Light, Heineken, Heineken Light, Corona, Corona Light 6.5

Dos XX, Goose Island 312, Sierra Nevada Pale Ale 7