

sizzle, swizzle & swirl®

Offered in the Bar Only - Monday thru Sunday 4-7 pm
happy hour pricing listed in red

drinks

COCKTAILS | 14

BLUEBERRY MOJITO 180 cal
bacardi, lime juice, simple syrup, ginger ale,
blueberries, mint leaves

RASPBERRY ROSEMARY COSMO 170 cal
effen raspberry, cointreau, fresh lime juice, cranberry
juice, raspberries, rosemary

STRAWBERRY BASIL GIMLET 220 cal
tito’s, house made strawberry puree, basil leaves, freshly
squeezed lime juice

WINES BY THE GLASS | 9

SELECT WHITE WINE 110-140 cal

SELECT RED WINE 140-170 cal

BEER | 6

BUD LIGHT 110 cal

BUDWEISER 150 cal

Additional beverages on the back

food

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of
mustard & beer 20 | 22

CAJUN STEAK BITES* 680 cal
blackened bites of tender filet, sautéed onions & bleu cheese
crumbles. served with toasted garlic bread 19 | 21

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or
new orleans-style cocktail sauce 20 | 22

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced white wine, butter,
garlic & spices 21 | 23

FILET OSCAR* 260 cal
ruth’s famous tenderloin topped with asparagus, backfin
crabmeat & béarnaise sauce 36 | 38

FILET SLIDERS* 950 cal
two filet sliders topped with ruth’s barbecue butter &
crispy onion straws 27 | 29

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach & white wine
demi-glace 18 | 20

RUTH'S FAVORITES

signature plates

ASIAN NOODLE SALAD*
ginger soy marinated filet or ahi tuna, napa cabbage, iceberg,
spinach & radicchio salad, cucumber, onions, carrots, red
pepper, peanuts, udon noodles & sesame vinaigrette
with tuna 25 590 cal with filet 30 590 cal

RBAR BURGER* 1380 cal
ruth’s special grind on a brioche bun with havarti cheese,
lettuce, tomato & smoked onion aioli. best in town! 21

FLAMING OYSTERS ROCKEFELLER 540 cal
fresh gulf oysters topped with pernod sautéed onions, creamed
spinach, bacon & hollandaise sauce 32

LOBSTER VODOO 440 cal
succulent lobster, lightly fried, tossed in a spicy cream sauce
& served with a tangy cucumber salad 29

seasonal pairing

FILET* & CABERNET | 59

6 oz tender midwestern filet with two jumbo shrimp
the seventy five wine company, cabernet sauvignon
mendocino county, california
Tasting Notes: aromas of cherry, rose petal and vanilla
with flavors of ripe strawberry and juicy blackberry with
a lingering finish with a hint of dark chocolate

FILET* & ROSÉ | 50

tender corn-fed 6 oz filet
banshee, rosé sonoma county, california
Tasting Notes: orange blossom and strawberries integrate with flavors
of watermelon and Meyer lemon, finishing with racy acidity.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

ruth’s @ the bar®

hand-crafted cocktails

Listed from sweet to spirit-forward

COCONUT GINGER LEMON DROP 360 cal
ketel one citroen, ciroc coconut, domaine de canton
ginger liqueur, fresh lemon juice 14

RUBY RED GREYHOUND 180 cal
belvedere, st. germain elderflower liqueur, fresh ruby
red grapefruit, lime juice 13

BLACKBERRY SIDECAR 180 cal
remy martin vsop, cointreau, fresh lemon juice,
muddled blackberries, fee brother’s plum bitters 17

ROSITA MARGARITA 200 cal
herradura reposado, cointreau, campari, lime juice 14

MANHATTAN EASTSIDE 250 cal
woodford reserve, domaine de canton ginger liqueur,
house made lemon sour, amarena cherries 15

NEW FASHIONED 430 cal
bulleit rye, cherry heering liqueur, orange, amarena
cherry, black walnut & orange bitters 14

ELDER STATESMAN 200 cal
old elk bourbon, simple syrup, plum &
chocolate bitters 13

WINES BY THE GLASS

sparkling	6 oz	110-170 cal	/ bottle	560-670 cal	6oz	Btl
mionetto, EXTRA DRY ROSÉ , “prestige collection gran”, italy, 187ml		14				
cantine povero, EXTRA DRY , “belvive”, cisterna d’asti, piedmont, italy		9	34			
mionetto, PROSECCO, BRUT , “prestige collection”, treviso, veneto, italy, 187ml		14				

white and rosé	6 oz	110-170 cal	/ bottle	560-670 cal	6oz	Btl
stemmari, MOSCATO , terre siciliane, sustainably farmed, sicily, italy		9	34			
villa wolf, RIESLING , pfalz, germany		10	38			
eos, PINOT GRIGIO , california		9	34			
banshee, ROSÉ , sonoma county, california		13	50			
ferrari-carano, FUMÉ BLANC , sonoma county, california		11	42			
athena, CHARDONNAY , california		10	38			
chalk hill, CHARDONNAY , russian river valley, california		13	50			

red wines	6 oz	110-170 cal	/ bottle	560-670 cal	6oz	Btl
ken wright, PINOT NOIR , willamette valley, oregon		17	65			
lincourt, PINOT NOIR , “rancho santa rosa”, santa rita hills, california		14	46			
belle glos, PINOT NOIR , “clark & telephone”, santa maria valley, california		20	80			
dusted valley, MERLOT , “boomtown”, columbia valley, washington		11	42			
bodega y viñedos catena, MALBEC , “catena”, vista flores, mendoza, argentina		12	46			
the seventy five wine company, CABERNET SAUVIGNON , mendocino county, california		12	46			
roth, CABERNET SAUVIGNON , alexander valley, california		16	62			
foley johnson, CABERNET SAUVIGNON , rutherford, california		19	74			
chappellet, PROPRIETOR’S BLEND , “mountain cuvée”, napa-sonoma counties, california		19	74			
banshee, PROPRIETARY RED , “mordecai”, california		14	54			

Manager Features	6 oz	110-170 cal	/ bottle	560-670 cal	6oz	
caymus vineyards, CABERNET SAUVIGNON , napa, california		40				

signature spirits

VODKA & GIN 120-140 cal

tito’s handmade vodka
belvedere vodka
grey goose vodka
ketel one vodka
wheatley vodka
bombay sapphire gin
hendrick’s gin
aviation gin

RUM & TEQUILA 110-120 cal

bacardí 8 year
captain morgan original spiced rum
myers’s dark rum
don julio reposado
patrón silver
patrón añejo

BOURBON & SCOTCH 120-130 cal

angel’s envy bourbon
knob creek bourbon
elijah craig small batch bourbon
buffalo trace bourbon
the macallan 12 year
glenlivet 12 year
dewar’s white label

We Feature Fever Tree Mixers

favorite beers

BOTTLES 110-150 cal

stella artois
sam adams
corona
heineken

Rotating Seasonal Selections Available