

sizzle, swizzle & swirl®

drinks

COCKTAILS | 14

POMEGRANATE MARTINI 260 cal
ketel one, cointreau, pomegranate, cranberry, sugar rim

ROSEMARY GREYHOUND 180 cal
grey goose vodka, rosemary simple syrup, ruby red grapefruit juice

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

RUTH'S RYE OLD FASHIONED 240 cal
rittenhouse rye, simple syrup, angostura bitters

WINES BY THE GLASS | 9

SELECT WHITE WINE 110-140 cal

SELECT RED WINE 140-170 cal

MANAGER FEATURES 6 oz 110-170 cal / 9 oz 195-255 cal / bottle 560-670 cal

rombauer, **CHARDONNAY**, carneros, california25 36 100

viña cono sur, **PINOT NOIR**, "20 barrels limited edition", casablanca valley, aconcagua, chile18 26 72

caymus vineyards, **CABERNET SAUVIGNON**, napa valley, california35 50 140

post & beam by far niente, **CABERNET SAUVIGNON**, napa valley, california25 35 100

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

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 **23** | 25

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-glance **19** | 21

RUTH'S FAVORITES

signature plates

ASIAN NOODLE SALAD*

ginger soy marinade filet or ahi tuna, napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, peanuts, udon noodles & a sesame peanut vinaigrette
with tuna 25 590 cal
with filet 36 590 cal

CHILLED SEAFOOD TOWER 690-1380 cal
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crabmeat
small 90 | large 175

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

seasonal pairing

BURGER & BLEND | 35

ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli. served with hand cut fries and the prisoner wine company unshackled red blend
a la carte RBar Burger \$21*

FILET* & ROSÉ | 50

tender corn-fed 6 oz filet

hecht & bannier, rosé *côtes de provence, france*

Tasting Notes: scents of spiced peaches and lime zest. It's medium-bodied, silky in texture with a long finish.

Additional beverages on the back

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

WILDBERRY LEMONADE 190 cal
absolut raspberri vodka, house made sour mix, fresh lime juice,
fresh blueberries, sliced strawberries 13

RASPBERRY ROSEMARY COSMO 170 cal
absolut raspberri vodka, cointreau, fresh lime juice, cranberry
juice, muddled raspberries, fresh rosemary 14

ONCE UPON A TIME IN MEXICO 259 cal
camarena reposado tequila, select aperitivo, dragonfruit, fresh
lime juice, pineapple juice, prosecco 13

HIBISCUS MARGARITA 316 cal
herradura ultra tequila, cointreau, hibiscus,
cinnamon, fresh lime juice 16

**BLOOD ORANGE
GRAPEFRUIT MARGARITA** 210 cal
cazadores reposado tequila, cointreau, grapefruit juice,
blood orange sour, lime juice 16

SON OF A BEESTING 253 cal
the botanist gin, honey syrup, ginger syrup, fresh
lemon juice 15

IRISH WRISTWATCH 201 cal
jameson irish whiskey, st. george spiced pear liqueur, fresh
lemon juice, fever tree ginger beer 14

CHOCOLATE OLD FASHIONED 177 cal
diplomatico reserva, amaro montenegro, chocolate bitters,
demerara syrup 14

ELDER STATESMAN 200 cal
old elk bourbon, simple syrup, plum & chocolate bitters 15

wines by the glass

SPARKLING WINES 6 oz 110-170 cal / 9 oz 195-255 cal / bottle 560-670 cal 187mL/375mL
6oz 9oz Btl

mionetto, **PROSECCO ROSE**, “prestige collection gran”, italy, 187ml.....13-Split
gruet, **BRUT**, new mexico 13 52
mionetto, **PROSECCO**, brut, treviso, “prestige collection gran”, veneto, italy, 187ml 13-Split
nicolas feuillatte, **BRUT**, “blue label”, champagne, france, 187ml.....25-Split

WHITE WINES 6 oz 110-170 cal / 9 oz 195-255 cal / bottle 560-670 cal 6oz 9oz Btl

ruffino, **MOSCATO** d’asti, piedmont, italy12 17 48
raimund prüm, **RIESLING**, “essence”, mosel, germany11 15 44
santa cristina, **PINOT GRIGIO**, delle venezie, italy11 15 44
william hill estate winery, **SAUVIGNON BLANC**, napa valley, california11 16 44
giesen, **SAUVIGNON BLANC**, marlborough, new zealand12 17 48
cave de lugny, **CHARDONNAY**, “les charmes”, mâcon-lugny, burgundy, france12 17 48
chalk hill, **CHARDONNAY**, russian river valley, california14 20 56
diatom, **CHARDONNAY**, santa barbara county, california16 22 64

ROSÉ WINES 6 oz 110-170 cal / 9 oz 195-255 cal / bottle 560-670 cal 6oz 9oz Btl

hecht & bannier, rosé, côtes de provence, provence, france14 20 56

RED WINES 6 oz 110-170 cal / 9 oz 195-255 cal / bottle 560-670 cal 6oz 9oz Btl

sea sun, **PINOT NOIR**, california12 17 48
primarius, **PINOT NOIR**, oregon14 20 56
the four graces, **PINOT NOIR**, willamette valley, oregon16 22 64
belle glos, **PINOT NOIR**, “clark & telephone”, santa maria valley, california.....20 28 80
josh cellars, **MERLOT**, california12 17 48
quilt, **RED BLEND**, “threadcount”, california13 18 52
wente vineyards, **CABERNET SAUVIGNON**, “southern hills”, livermore, california12 17 48
rodney strong, **CABERNET SAUVIGNON**, alexander valley, california16 22 64
justin, **CABERNET SAUVIGNON**, paso robles, california18 26 72
routestock, **CABERNET SAUVIGNON**, napa valley, california20 28 80
finca decero, **MALBEC**, “remolinos vineyard”, mendoza, argentina12 17 48