

food \$3 off during happy hour

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of mustard & beer 23

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

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

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices 25

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

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

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 23

RUTH'S FAVORITES

non-alcoholic \$3 off during happy hour

COCKTAILS

MAI "NO" TAI 130 cal
ritual zero proof rum, seedlip grove 42, orgeat, fresh sweet & sour 9

EL PEPINO N° 2 108 cal
ritual zero proof tequila, martini floreale l'apertivo, cucumber, fresh sweet & sour, fever tree sparkling cucumber soda 9

WINE

6oz 9oz

giesen, **SAUVIGNON BLANC**, marlborough, new zealand, 0% abv9 13

giesen, **MERLOT**, marlborough new zealand, 0% abv9 13

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.

signature plates

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ASIAN NOODLE SALAD*

ginger soy marinated 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 95 | large 180

FRIED CALAMARI 990 cal

lightly fried, with sweet & spicy chili sauce 24

seasonal pairing

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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

la jolie fleur méditerranée, rosé

Tasting Notes: Notes of white peach and grapefruit. Raspberry and pear on the palate, finishing with a touch of minerality

hand-crafted cocktails \$3 off during happy hour

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

ROSEMARY GREYHOUND 180 cal
tito's handmade vodka, rosemary simple
syrup, ruby red grapefruit juice 14

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

LAVENDER AND LACE 191 cal
hendrick's gin, lavender syrup, fresh lemon
juice, soda water 16

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

HIBISCUS MARGARITA 316 cal
lalo blanco tequila, cointreau, hibiscus,
cinnamon, fresh lime juice 16

OH HONEY 228 cal
tullamore dew honey irish whiskey, amaro
Lucano, giffard ginger, apple purée, fresh
lemon juice 15

PEARL OF THE TROPICS 246 cal
diplomatico reserva rum, magdala orange
liqueur, guava purée, fresh lime juice, fresh
orange juice, strawberry pearls 14

ESPRESSO MARTINI 217 cal
st. elder natural espresso coffee liqueur,
espresso, simple syrup with your choice of
absolut elyx vodka, diplomatico reserva rum,
codigo reposado tequila, or woodford reserve
bourbon 15

FIERY PENELOPE SMASH 236 cal
penelope four grain bourbon, magdala
orange liqueur, jalapeño syrup, fresh lemon
juice, pineapple juice 16

**RUTH'S RYE
OLD FASHIONED** 240 cal
rittenhouse rye, simple syrup,
angostura bitters 14

ELDER STATESMAN 200 cal
basil hayden bourbon, simple syrup, plum &
chocolate bitters 15

WHISKEY BASIL SMASH 159 cal
knob creek single barrel bourbon, domaine de
canton, fresh lime juice, fresh basil leaves 15

BLACK MANHATTAN 236 cal
woodford reserve bourbon, amaro montenegro,
angostura bitters, orange bitters 15

wines by the glass \$3 off during happy hour

6 oz 110-170 cal / 9 oz 195-255 cal

SPARKLING WINES

mionetto, **EXTRA DRY ROSÉ**, "prestige collection gran", italy, 187ml..... 14
mionetto, **PROSECCO**, brut, treviso, "prestige collection", veneto, italy 187ml..... 14
nicolas feuillatte, **BRUT**, "blue label", champagne, france, 187ml..... 28

WHITE WINES

	6oz	9oz
caposaldo, MOSCATO , provincia di pavia igt, italy.....	12	17
chateau ste. michelle & dr. loosen "eroica", RIESLING , columbia valley	12	17
benvolio, PINOT GRIGIO , friuli, italy	11	16
decoy, SAUVIGNON BLANC , california.....	12	17
wairau river, SAUVIGNON BLANC , marlborough, new zealand	13	19
rodney strong, CHARDONNAY , california.....	12	17
chalk hill, CHARDONNAY , russian river valley, california.....	15	22
daou, CHARDONNAY , paso robles.....	16	23

ROSÉ WINES

	6oz	9oz
la jolie fleur méditerranée, ROSÉ , provence, france	12	17

RED WINES

	6oz	9oz
sea sun, PINOT NOIR , california	12	17
primarius, PINOT NOIR , oregon.....	14	20
the four graces, PINOT NOIR , willamette valley, oregon.....	16	23
carpe diem, PINOT NOIR , anderson valley.....	18	26
josh cellars, MERLOT , california	13	19
quilt, RED BLEND , "threadcount", california.....	14	20
wente vineyards, CABERNET SAUVIGNON , "southern hills", livermore, california.....	13	19
the critic, CABERNET SAUVIGNON , napa valley.....	16	23
justin, CABERNET SAUVIGNON , paso robles, california.....	19	28
finca decero, MALBEC , "remolinos vineyard", agrelo, mendoza, argentina	14	20

manager features

\$3 off during happy hour 6oz 9oz

frank family, **CHARDONNAY**,
carneros, california 22 32
lingua franca "avni",
PINOT NOIR, willamette 24 35
caymus vineyards,
CABERNET SAUVIGNON,
napa valley, california 35 55
post & beam by far niente,
CABERNET SAUVIGNON,
napa valley, california 25 37