

ruth's @ the bar®

hand-crafted cocktails

Listed from sweet to spirit-forward

RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 12

PALOMA FEVER

avion silver tequila, fresh grapefruit & lime, fever tree grapefruit soda 12

RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup, angostura bitters 11

WILDBERRY LEMONADE

absolut raspberri vodka, house made sour mix, fresh lime juice, fresh blueberries, sliced strawberries 12

AGED RUM BOULEVARDIER

diplomático exclusiva reserva rum, aperol, sweet vermouth, australian barrel spiced bitters 12

MEZCAL MANHATTAN

mezcal vago espadin, sweet vermouth, fee bros plum bitters 12

WHISKEY BASIL SMASH

buffalo trace, domaine de canton, fresh lime juice, fresh basil leaves 12

RUTH'S MULE

wheatley vodka, chambord, lime juice, ginger beer 12

BLOOD ORANGE

GRAPEFRUIT MARGARITA

cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 12

ELDER STATESMAN

maker's mark bourbon, simple syrup, plum & chocolate bitters 12

wines by the glass

SPARKLING WINES

	Btl		
zardetto, PROSECCO, BRUT , veneto, italy, nv 187 ml	13-Split		
domaine chandon, SPARKLING ROSÉ , carneros, ca, nv, 187ml	10-Split		
moët & chandon, BRUT , "impérial", champagne, france 187ml	19-Split		

WHITE WINES

	6 oz	9 oz	Btl
piropan, INTERESTING WHITE , soave classico, veneto, italy	10	14	36
movendo, MOSCATO , sicilia, italy, nv	11	15	40
villa wolf, RIESLING , pfalz, germany	9.5	13	34
danzante, PINOT GRIGIO , delle venezie, italy	9.5	13	34
giesen, SAUVIGNON BLANC , marlborough, new zealand	9	12	32
markham, SAUVIGNON BLANC , napa valley, ca	11	16	40
chateau ste. michelle, CHARDONNAY , columbia valley, wa	9	12	32
cave de lugny, CHARDONNAY , "la cote blanche", france	12	17	44
chalk hill, CHARDONNAY , chalk hill, ca	16	23	60

ROSÉ WINES

	6 oz	9 oz	Btl
la vieille ferme, ROSÉ , vin de france	9	12	32
château de campuget, ROSÉ , costières de nîmes, rhône, france	12	17	44

RED WINES

	6 oz	9 oz	Btl
"protocolo", RED BLEND , castilla, spain	9	12	32
conundrum, RED BLEND , ca	13	18	48
château bonnet, BORDEAUX BLEND , bordeaux, france	12	17	44
altesino, SUPER TUSCAN , rosso di montalcino, tuscan, italy	15	21	56
tinto negro, MALBEC , mendoza, argentina	11	16	40
leese-fitch, PINOT NOIR , ca	10	14	36
primarius, PINOT NOIR , dundee hills, or.....	12	17	44
louis latour, PINOT NOIR , burgundy, france	14	20	52
macmurray estate vineyards, PINOT NOIR , russian river, ca	15	21	56
skyfall, MERLOT , columbia valley, wa	12	17	44
stonecap, CABERNET SAUVIGNON , columbia valley, wa	9	12	32
liberty school, CABERNET SAUVIGNON , paso robles, ca	12	17	44
browne family, CABERNET SAUVIGNON , "heritage", columbia valley, wa	15	21	56
justin, CABERNET SAUVIGNON , paso robles, ca	18	26	68

MANAGER FEATURES

	6 oz	9 oz	Btl
whitehall lane, MERLOT , napa valley, ca	16	23	60
orin swift, RED BLEND , "abstract", ca	25	36	96
burgess, CABERNET SAUVIGNON , napa valley, ca	25	36	96

signature spirits

VODKA & GIN

tito's handmade vodka
belvedere vodka
grey goose vodka
ketel one vodka
wheatley vodka
bombay sapphire gin
hendrick's gin
sipsmith gin

RUM & TEQUILA

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

BOURBON & SCOTCH

angel's envy bourbon
knob creek bourbon
elijah craig small batch bourbon
buffalo trace bourbon
uncle nearest 1856 whiskey
the macallan 12 year
glenlivet 12 year
dewar's white label

We Feature Fever Tree Mixers

favorite beers

BOTTLES

amstel light
sam adams
corona
heineken

sizzle, swizzle & swirl®

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

drinks

COCKTAILS 11

POMEGRANATE MARTINI

absolut vodka, cointreau, pomegranate, cranberry, sugar rim

FRENCH QUARTER 75

beefeater gin, st. germain elderflower, prosecco, lemon twist

ORGANIC KISS

tito's vodka, monin cucumber syrup, fresh lime juice, mint sprig

RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup, angostura bitters

BOTTLE BEER 5.5

MICHELOB ULTRA

MILLER LITE

BUD LIGHT

BUDWEISER

COORS LIGHT

DRAFT BEERS

STELLA ARTOIS

Rotating Seasonal Draft Selections Available

Additional beverages on the back

food

SEARED AHI TUNA*

complemented by a spirited sauce with hints of mustard & beer 18 | 21

CAJUN STEAK BITES*

blackened bites of tender filet, sautéed onions & bleu cheese crumbles. served with toasted garlic bread 12 | 16

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 19 | 21.5

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices 19 | 22

FILET OSCAR*

ruth's famous tenderloin topped with asparagus, backfin crabmeat & béarnaise sauce 26 | 29

FILET SLIDERS*

two filet sliders topped with ruth's barbecue butter & crispy onion straws 14 | 17

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 16 | 19

RUTH'S FAVORITES

signature plates

LOBSTER VOODOO

succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 24

RBAR BURGER*

ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli. best in town! 17

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 24

seasonal pairing

FILET & CABERNET | 45

6 oz tender midwestern filet with two jumbo shrimp

canvasback cabernet sauvignon

red mountain, washington

Tasting Notes: ripe red & black cherries, black currants & berries. dry, full bodied

FILET & ROSÉ | 35

tender corn-fed 6 oz filet

la vieille ferme, ROSÉ

provence, france

Tasting Notes: salmon in color, flavors of strawberry & rose petals, crisp & refreshing

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.