

ruth’s @ the bar®

hand-crafted cocktails

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
cavit, “lunetta”, BRUT , veneto, italy, nv, 187ml.....	10	Split		
“rosa regale”, SPARKLING RED , piedmont, italy, 187ml	12	Split		
domaine chandon, BRUT , carneros, ca, nv, 187ml	16	Split		
domaine chandon, SPARKLING ROSÉ , napa-sonoma counties, ca, nv, 187ml	16	Split		
WHITE WINES				6 oz 9 oz Btl
pieropan, INTERESTING WHITE , soave classico, veneto, italy	10	14	36	
movendo, MOSCATO , sicily, italy, nv.....	10	14	36	
dr. loosen, RIESLING , mosel-saar-ruwer, germany	10	14	36	
the crossings, SAUVIGNON BLANC , awatere valley, new zealand	10	14	36	
markham, SAUVIGNON BLANC , napa valley, ca	11	15	40	
j vineyards & winery, PINOT GRIS , “estate”, russian river valley, ca*	10	14		
chateau ste. michelle, CHARDONNAY , columbia valley, wa	11	15	40	
cave de lugny, CHARDONNAY , “la cote blanche”, france	12	17	44	
chalk hill, CHARDONNAY , russian river, ca	16	23	60	
ROSÉ WINES				6 oz 9 oz Btl
fleurs de prairie, ROSÉ , provence, france.....	11	16	40	
château de campuget, ROSÉ , costières de nîmes, rhône, france	12	17	44	
RED WINES				6 oz 9 oz Btl
hayes ranch, RED BLEND , ca	9	12	32	
château bonnet, RED BLEND , bordeaux, france	11	16	40	
roth RED BLEND , “heritage”, sonoma county, ca.....	15	21	56	
terrazas de los andes, MALBEC , “altos del plata”, mendoza, arg	10	14	36	
louis latour, PINOT NOIR , bourgogne, burgundy, france	12	17	44	
primarius, PINOT NOIR , dundee hills, oregon	13	18	48	
banshee, PINOT NOIR , sonoma county, ca.....	14	20	52	
macmurray estate vineyards, PINOT NOIR , russian river valley, ca.....	15	21	56	
skyfall, MERLOT , columbia valley, wa.....	12	17	44	
louis m. martini, CABERNET SAUVIGNON , sonoma county, ca*	11	16		
browne family, CABERNET SAUVIGNON , “heritage”, columbia valley, wa	14	20	52	
justin, CABERNET SAUVIGNON , paso robles, ca.....	18	26	68	
MANAGERS FEATURES				6 oz 9 oz Btl
whitehall lane, MERLOT , napa valley, ca.....	16	23	60	
orin swift, RED BLEND , “abstract”, ca.....	25	36	96	
joseph carr, CABERNET SAUVIGNON , napa, 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
barcardi 8 year
captain morgan original spiced rum
papa’s pilar dark rum
myers’s dark rum
don julio reposado
patron silver
patron 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
dewar’s white label
glenlivet 12 year
We Feature Fever Tree Mixers
favorite beers
BOTTLES
amstel light
sam adams
corona
heineken
DRAFT
stella artois
Rotating Seasonal Draft Selections Available

* denotes wine on tap

sizzle, swizzle & swirl®

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

drinks

COCKTAILS 9 | 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

WINES BY THE GLASS 7 | 9

SELECT WHITE WINE

SELECT RED WINE

BEER 4 | 6

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

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

fleurs de prairie, ROSE

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.