

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

DARK & STORMY

gosling's black seal rum, fever tree ginger beer, angostura bitters 11

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 7 year rum, aperol, sweet vermouth, australian barrel spiced bitters 12

MEZCAL MANHATTAN

sombra mezcal jóvenes, sweet vermouth, fee bros plum bitters 12

WHISKEY BASIL SMASH

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

WINTER 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

russell's reserve 10 year 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
pieropan, 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, tuscany, 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 2012	25	36	96

signature spirits

VODKA & GIN 120-140 cal

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

RUM & TEQUILA 110-120 cal

bacardí superior
captain morgan original spiced rum
ron zacapa centenario 23 rum
don julio añejo
don julio reposado
patrón silver
patrón añejo

BOURBON & SCOTCH 120-130 cal

angel's envy bourbon
maker's mark bourbon
woodford reserve
glenmorangie 10 year
the macallan 12 year
laphroaig 10 year

favorite beers

BOTTLES 110-150 cal

budweiser
bud light

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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

hangar one vodka, cointreau, pomegranate, cranberry, sugar rim

FRENCH QUARTER 75

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

ORGANIC KISS

pearl cucumber vodka, 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 15 | 19.5

CAJUN STEAK BITES*

blackened bites of tender filet, sautéed onions & bleu cheese crumbles. served with toasted garlic bread 10 | 14

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 17 | 20.5

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices 17 | 20.5

FILET OSCAR*

ruth's famous tenderloin topped with asparagus, backfin crabmeat & bearnaise sauce 23 | 27

FILET SLIDERS*

two filet sliders topped with ruth's barbecue butter & crispy onion straws 13 | 16

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 15 | 18

RUTH'S FAVORITES

signature plates

LOBSTER VOODOO

succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 22.5

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 23

seasonal pairing

FILET & CABERNET | 40

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 | 30

tender corn-fed 6 oz filet

la vieille ferme, ROSÉ

provence, france

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

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.