

Ruth's @ the Bar

Sizzle, Swizzle & Swirl® Menu

Every Day Until 7:00 PM | Available at the Bar

Sizzle

	(until 7:00 PM)	(after 7:00PM)
CRAB BEIGNETS* <i>crab, jalapeños & cream cheese, served with a tangy cucumber salad</i>	12	20
ROASTED ARTISAN CHICKEN SANDWICH <i>cilantro marinated chicken breast, brie cheese, curry peach compote, served with a fresh berry and arugula salad</i>	12	20
PRIME SLIDERS* <i>three petit prime burgers</i>	12	20
SHRIMP ORLEANS* <i>sautéed new orleans style shrimp served atop garlic mashed potatoes</i>	12	20
SHRIMP VOODOO <i>succulent large shrimp, lightly fried, tossed in a spicy cream sauce</i>	12	20
CALAMARI <i>lightly fried and tossed with a sweet and spicy Thai chili sauce</i>	12	20
SHOESTRING OR ZUCCHINI FRIES	6	12

Swizzle & Swirl

MONDAY MARTINI MONDAY <i>2 oz. martini. pick your favourite</i>	4
TUESDAY TOONIE TUESDAY <i>\$2 sliders with the purchase of any beverage, maximum purchase of 3 burgers per beverage order.</i>	
WEDNESDAY WINE DOWN WEDNESDAYS <i>6 oz. glass of feature wine</i>	4
THURSDAY THIRSTY THURSDAY <i>draught beer. full pint 18 oz.</i>	4
FRIDAY #TGIF FRIDAY <i>sizzling caesar 1.5 oz.</i>	4
SUNDAY STIR IT UP SUNDAY <i>half price on select bottles of wine</i>	

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, shell fish or eggs may increase your risk of food-borne illness.

For additional signature cocktails and wine selections please refer to cocktail book.

Please Drink Responsibly.

All Hand-Crafted Cocktails

17

ST. CHARLES COCKTAIL 3.0 oz.

pinnacle vodka, tio pepe fino sherry, banana liqueur, fresh lime juice, simple syrup

CUCUMBER CUP 1.75 oz.

pimm's no. 1, aviation american gin, fresh lemon juice, ginger, cucumber, mint

ROSITA MARGARITA 2.5 oz.

tromba reposado tequila, cointreau orange liqueur, campari, fresh lime juice

POMEGRANATE SMASH 2.0 oz.

knob creek, house made pomegranate syrup, fresh lemon juice, angostura bitters, mint

FRENCH QUARTER 75 4.5 oz.

bombay sapphire, st. germain elderflower liqueur, villa sandi prosecco, lemon

RASPBERRY ROSEMARY COSMO 1.75 oz.

smirnoff raspberry twist, cointreau orange liqueur, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

RUBY RED GREYHOUND 2.0 oz.

smirnoff pink grapefruit twist, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juices

NOLA MULE 2.0 oz.

ketel one vodka, ginger, fresh lime juice

POMEGRANATE MARTINI 2.0 oz.

tito's handmade vodka, cointreau orange liqueur, pomegranate, cranberry juice, sugar rim

BLUEBERRY MOJITO 1.5 oz.

bacardi white rum, fresh lime juice, muddled blueberries, fresh mint leaves

BLACKBERRY SIDECAR 2.5 oz.

courvoisier vs, cointreau orange liqueur, fresh lemon juice, muddled blackberries, fee brothers plum bitters

STEAKHOUSE MARTINI 2.75 oz.

grey goose vodka, martini & rossi dry vermouth, house infused olive juice with garlic, rosemary, & thyme

GAMBLER'S OLD FASHIONED 2.0 oz.

knob creek bourbon, demerara syrup, bitters

RUTH'S G&T 2.0 oz.

tanqueray gin, ruth's signature house tonic, fresh lime juice, cucumber strip

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