



River Walk 3pm - 6:30pm | La Cantera Terrace & Jones Maltsberger 4:00pm - 6:30pm

enjoy happy hour daily!

drinks

COCKTAILS | 13

RUBY RED GREYHOUND 180 cal
smirnoff pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juices

RASPBERRY ROSEMARY COSMO 170 cal
smirnoff raspberry vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

RUTH'S MANHATTAN 170 cal
woodford reserve, southern comfort, vermouth, black cherry

BLACKBERRY SIDECAR 180 cal
remy martin VSOP, fresh blackberries, cointreau & plum biters, fresh lemon juice

WINES BY THE GLASS | 9

SELECT WHITE WINE 110-140 cal

SELECT RED WINE 140-170 cal

BEER | 4

HOUSE SELECTION 150 cal

happy hour pricing listed in red

food

SEARED AHI TUNA* 130 cal
cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer 11 | 22

STEAK SANDWICH* 910 cal
sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries 18 | 25

PRIME BURGER* 680 cal
prime beef, choice of cheese & fries 11 | 16

SHRIMP VOODOO 350 cal
succulent large shrimp, lightly fried, tossed in a spicy cream sauce, tangy cucumber salad 18 | 25

SHOESTRING FRIES 429 cal
thinly cut french fries 9 | 13

HOMEMADE CAJUN POTATO CHIPS 260 cal
lightly fried, cajun blackened seasoning 9 | 13

CAJUN STEAK BITES 620 cal
blackened bites of tender filet, sautéed onions & bleu cheese crumbles, served with toasted garlic bread 15 | 25

PRIME BEEF SLIDERS* 640 cal
three beef sliders topped with ruth's barbecue butter & crispy onion strings 11 | 16

CAESAR SALAD* 500 cal
fresh romaine hearts, grape tomatoes, romano cheese, shaved parmesan, creamy caesar dressing, fresh ground black pepper 9 | 15

signature plates

MIXED GRILL* 815 cal
stuffed chicken breast, 4 ounce filet, andouille sausage & broiled tomato 59

SHRIMP ORLEANS 980 cal
sautéed in white wine, garlic butter & bbq spices, over mashed potatoes 35

SIZZLING BLUE CRAB CAKES 320 cal
two jumbo lump crab cakes, lemon butter 28

seasonal pairings

FILET* & CABERNET | 55

6 ounce tender midwestern filet with cognac sauce
paired with **caymus, cabernet sauvignon**

Tasting Notes: cocoa, cassis & ripe berries

FILET* & BUBBLES | 55

6 ounce tender midwestern filet with truffle crust
paired with **veuve cliquot yellow label**

Tasting Notes: apples, pears, lemon, lime & butter

*Indicates 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. 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.

ruth's @ the bar[®]

hand-crafted cocktails

DIRTY GOOSE MARTINI 190 cal

grey goose vodka, dry vermouth, olive juice, hand stuffed colossal bleu cheese olives 18

RASPBERRY ROSEMARY COSMO 170 cal

smirnoff raspberry vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 14

BLACKBERRY SIDECAR 180 cal

remy martin VSOP, fresh blackberries, cointreau & plum bitters, fresh lemon juice 18

NOLA MULE 210 cal

ketel one vodka, ginger, fresh lime juice 17

BLUEBERRY MOJITO 160 cal

bacardi superior rum, fresh lime juice, muddled blueberries, fresh mint leaves, soda 16

RUTH'S MANHATTAN 170 cal

woodford reserve, southern comfort, vermouth, black cherry 16

FRENCH QUARTER 75 220 cal

beefeater gin, st. germain elderflower, prosecco, lemon twist 17

GAMBLER'S OLD FASHIONED 177 cal

knob creek, demerara syrup, aromatic bitters 16

ESPRESSO MARTINI 200 cal

tito's handmade vodka, kahlúa coffee liqueur, fresh brewed espresso 17

RUTH'S COFFEE 200 cal

frangelico, baileys irish cream, brandy, fresh brewed coffee, whipped cream, drizzled chocolate 15

wines by the glass

SPARKLING WINES 114-126 cal 5 oz

benvolio, PROSECCO, veneto, italy, nv 10

taittinger, CHAMPAGNE, france, brut split 375 ml 50

WHITE WINES 124-150 cal 6 oz 9 oz

sea sun, CHARDONNAY, california 13 19

sonoma-cutrer, CHARDONNAY, sonoma county 16 22

la perlina, MOSCATO, puglia, italy 11 17

torresella, PINOT GRIGIO, vinizia, doc 14 20

august kessler, RIESLING, germany 13 19

mohua, SAUVIGNON BLANC, new zealand 14 20

RED WINES 132-161 cal 6 oz 9 oz

sea sun, PINOT NOIR, california 13 19

belle glos "las alturas", PINOT NOIR, monterey, california 21 29

murphy-goode, MERLOT, california 14 20

alexander valley, CABERNET SAUVIGNON, sonoma county 16 22

daou, CABERNET SAUVIGNON, paso robles, california 15 21

faust, CABERNET SAUVIGNON, napa valley, california 28 39

caymus conumdrum, RED BLEND, napa valley, california 13 19

the prisoner, RED BLEND, napa valley, california 25 37

altesino rosso di mont, SANGIOVESE, tuscan, italy 15 21

crios, MALBEC, argentina 13 19

MANAGER FEATURE 146 cal 6 oz

caymus vineyards, CABERNET SAUVIGNON, napa valley, california 35

signature spirits

VODKA & GIN

tito's homemade vodka

belvedere vodka

grey goose vodka

ketel one vodka

chopin vodka

bombay sapphire gin

hendrick's gin

tanqueray gin

beefeater gin

RUM & TEQUILA

bacardí rum

captain morgan original spiced rum

myer's dark rum

don julio reposado

casamigos añejo

patrón silver

patrón añejo

BOURBON & SCOTCH

woodford reserve bourbon

knob creek bourbon

maker's mark bourbon

johnny walker black label

glenfiddich 12 year

laphroaig single malt

favorite beers

BOTTLES

stella artois

bud light

corona

heineken

rotating seasonal selections & local selections available