



River Walk 3pm - 6:30pm | La Cantera Terrace & Jones Maltzberger 4pm - 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 bitters, fresh lemon juice

WINES BY THE GLASS | 10

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 11 | 25

PRIME BURGER* 680 cal
prime beef, choice of cheese & fries 11 | 18

SHRIMP VOODOO 350 cal
succulent large shrimp, lightly fried, tossed in a spicy cream sauce, tangy cucumber salad 18 | 26

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 | 18

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 45

seasonal pairings

BURGER & CABERNET | 30

Ruth's Prime Burger
paired with **postmark by duckhorn,**
cabernet sauvignon

Tasting Notes: raspberry compote, plum, oak

BURGER & BUBBLES | 25

Ruth's Prime Burger
paired with **jeio by bisol, brut, prosecco**

Tasting Notes: fresh nose of citrus fruits
and saline sensations

*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 AND CAMPAGNE

jeio by bisol, **BRUT**, prosecco, italy (100, 520 cal)
veuve clicquot, **BRUT**, champagne, france (120, 590 cal)

WHITE/ROSE' WINES

la perlina, **MOSCATO**, puglia, italy (170, 250, 710 cal)
august kessler, **RIESLING**, rheingau, germany (140, 200, 580 cal)
torresella, **PINOT GRIGIO**, venezia, veneto, italy (130, 190, 540 cal)
château d'esclans, **ROSE'**, "whispering angel", france (140, 220, 610 cal)
mohua, **SAUVIGNON BLANC**, new zealand (130, 200, 570 cal)
sea sun, **CHARDONNAY**, california (150, 230, 640 cal)
sonoma cutrer, **CHARDONNAY**, california (150, 220, 620 cal)

RED WINES

sea sun, **PINOT NOIR**, california (160, 230, 660 cal)
belle glos, **PINOT NOIR**, "las alturas", california (160, 240, 680 cal)
murphy-goode, **MERLOT**, california (150, 220, 620 cal)
bodega septima, **MALBEC**, mendoza, argentina (150, 230, 640 cal)
piccini, **CHIANTI**, tuscan, italy (140, 200, 580 cal)
the prisoner, **RED BLEND**, california (160, 240, 690 cal)
carmel road, **CABERNET SAUVIGNON**, california (150, 230, 640 cal)
faust, **CABERNET SAUVIGNON**, napa valley, california (160, 230, 660 cal)
postmark by duckhorn, **CABERNET SAUVIGNON**, california (160, 230, 660 cal)
caymus vineyards, **CABERNET SAUVIGNON**, california (160, 230, 660 cal)

5oz bottle

14 56
40 160

6oz 9oz bottle

12 18 48
14 21 56
14 21 56
16 24 64
14 21 56
14 21 56
18 27 72

6oz 9oz bottle

14 21 56
21 30 84
14 21 56
15 23 60
12 18 48
25 37 100
12 18 48
30 43 120
18 27 72
25 37 100

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

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 corona
bud light heineken

rotating seasonal selections & local selections available