



River Walk | La Cantera Terrace | Jones Maltzberger 3 - 6 PM

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 | 11

SELECT WHITE WINE

SELECT RED WINE

BEER | 4

HOUSE SELECTION

happy hour pricing listed in red

food

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

STEAK SANDWICH*
sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries 15 | 25

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

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

SHOESTRING FRIES
thinly cut french fries 9 | 13

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

PRIME STEAK SLIDERS*
three beef sliders topped with ruth's barbecue butter & crispy onion strings 15 | 25

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

GOAT CHEESE & ARTICHOKE DIP
artichoke hearts, sun-dried tomatoes, topped with goat cheese 11 | 22

signature plates

STUFFED CHICKEN 815 cal
oven roasted double breast, stuffed with garlic-herb cheese, lemon butter 44

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

SIZZLING CRAB CAKES 320 cal
three jumbo lump crab cakes, lemon butter 45

seasonal pairings

FILET* & CABERNET | 55

6 ounce tender midwestern center cut filet with cognac sauce
paired with **postmark by duckhorn, cabernet sauvignon**

Tasting Notes: raspberry compote, plum, oak

FILET* & BUBBLES | 55

6 ounce tender midwestern center cut filet with garlic crust
paired with **jeio by bisol, BRUT, prosecco, italy**

Tasting Notes: apples, white flowers, small red fruit

*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 3 oz

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

RASPBERRY ROSEMARY COSMO 1.75 oz

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

BLACKBERRY SIDECAR 2.5 oz

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

NOLA MULE 2 oz

ketel one vodka, ginger, fresh lime juice 17

BLUEBERRY MOJITO 1.5 oz

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

RUTH'S MANHATTAN 3 oz

woodford reserve, southern comfort, vermouth, black cherry 16

FRENCH QUARTER 75 1.5 oz

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

GAMBLER'S OLD FASHIONED 2 oz

knob creek, demerara syrup, aromatic bitters 16

ESPRESSO MARTINI 2.5 oz

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

RUTH'S COFFEE 1.5 oz

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

wines by the glass

SPARKLING WINES AND CHAMPAGNE

	5oz	bottle
jeio by bisol, BRUT , prosecco, italy 100, 520 cal	14	56
veuve clicquot, BRUT , champagne, france 120, 590 cal	40	160

WHITE WINES

	6oz	9oz	bottle
la perlina, MOSCATO , puglia, italy 170, 250, 710 cal	12	18	48
august kessler, RIESLING , rheingau, germany 140, 200, 580 cal	14	21	56
torresella, PINOT GRIGIO , venezia, veneto, italy 130, 190, 540 cal	14	21	56
château d'esclans, ROSE , whispering angel, france 140, 220, 610 cal	16	24	64
mohua, SAUVIGNON BLANC , new zealand 130, 200, 570 cal	14	21	56
sea sun, CHARDONNAY , california 150, 230, 640 cal	14	21	56
sonoma cutrer, CHARDONNAY , california 150, 220, 620 cal	18	27	72

RED WINES

	6oz	9oz	bottle
sea sun, PINOT NOIR , california 160, 230, 660 cal	14	21	56
belle glos, PINOT NOIR , "las alturas", california 160, 240, 680 cal	21	30	84
murphy-goode, MERLOT , california 150, 220, 620 cal	14	21	56
bodega septima, MALBEC , mendoza, argentina 150, 230, 640 cal	15	23	60
piccini, CHIANTI , tuscan, italy 140, 200, 580 cal	12	18	48
the prisoner, RED BLEND , california 160, 240, 690 cal	25	37	100
carmel road, CABERNET SAUVIGNON , cal. 150, 230, 640 cal	12	18	48
faust, CABERNET SAUVIGNON , napa valley, cal. 160, 230, 660 cal	30	43	120
postmark by duckhorn, CABERNET SAUVIGNON , cal. 160, 230, 660	18	27	72
caymus vineyards, CABERNET SAUVIGNON , cal. 160, 230, 660 cal	25	37	100

FEATURE

	6oz	bottle
austin hope, CABERNET SAUVIGNON , paso robles 162, 686 cal	30	120

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
bud light
corona
heineken

rotating seasonal selections & local selections available