

ruth's @ the bar®

food happy hour daily until 6 p.m.

PRIME BURGER* 1240 cal
prime beef on toasted bun, lettuce, tomato & onion, choice of cheese with hand-cut fries **11** | 18

STEAK SANDWICH* 1280 cal
sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries **15** | 25

CAJUN STEAK BITES 680 cal
blackened bites of tender filet, sautéed onions & bleu cheese crumbles, served with toasted garlic bread **15** | 25

VEAL OSSO BUCO RAVIOLI 460 cal
ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace **11** | 21

SHRIMP VOODOO 350 cal
golden-fried butterflied large shrimp, tossed in spicy cream sauce **18** | 26

SEARED AHI TUNA* 130 cal
sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce **11** | 22

HALF DOZEN FRESH OYSTERS* 70 cal
fresh seasonal oysters **12** | 22

SHOESTRING FRIES 640 cal
extra thin, hand cut idaho potatoes tossed in salt and pepper **9** | 13

zero proof mocktails

LA PALOMA 120 cal
ritual zero-proof tequila, fresh grapefruit juice, agave nectar, fresh lime juice, tajin rim **9** | 11

ESPRESSO NOLA MARTINI 90 cal
ritual zero-proof tequila, espresso, simple syrup **9** | 11

SPICY MOCK-ARITA 130 cal
ritual zero-proof tequila, jalapeno, fresh lime juice, fresh orange juice, simple syrup, tajin rim **9** | 11

FRENCH ZERO 75 120 cal
ritual zero-proof gin, fresh lime juice, simple syrup, non-alcoholic sparkling wine **9** | 11

NO GIMLET MARTINI 110 cal
ritual zero-proof gin, fresh lime juice, simple syrup **9** | 11

happy hour pricing listed in red, additional beverages on the back

signature plates

STUFFED CHICKEN 470 cal
juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese 44

SHRIMP ORLEANS 790 cal
large shrimp, sautéed in white wine, garlic butter & bbq spices, over mashed potatoes 35

SIZZLING CRAB CAKES 480 cal
three jumbo lump crab cake served in sizzling lemon butter 45

seasonal pairings

FILET* & CABERNET | 55

6 ounce tender midwestern center cut filet with cognac sauce 580 cal
paired with **postmark by duckhorn, cabernet sauvignon, california**

Tasting Notes: raspberry compote, plum, oak

FILET* & BUBBLES | 55

6 ounce tender midwestern center cut filet with garlic crust 540 cal
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.

hand-crafted cocktails

happy hour daily until 6 p.m.

DIRTY GOOSE MARTINI 190 cal
grey goose vodka, dry vermouth, olive juice, hand
stuffed colossal bleu cheese olives 13 | 18

RASPBERRY ROSEMARY COSMO 170 cal
smirnoff raspberry vodka, cointreau, fresh lime
juice, cranberry juice, muddled raspberries, fresh
rosemary 13 | 14

BLACKBERRY SIDECAR 180 cal
remy martin VSOP, fresh blackberries, cointreau
& plum bitters, fresh lemon juice 13 | 18

NOLA MULE 210 cal
ketel one vodka, ginger, fresh lime juice 13 | 17

classic cocktails

CLASSIC LEMON DROP 210 cal
ketel one, ketel one citroen, fresh lemon,
sugar rim 13 | 16

POMEGRANATE MARTINI 260 cal
tito's handmade vodka, cointreau, pomegranate,
cranberry 13 | 16

house wines 11

house white
house red

beer 4

house selection

RUTH'S MANHATTAN 200 cal
woodford reserve, southern comfort, vermouth,
black cherry 13 | 16

BLUEBERRY MOJITO 160 cal
planteray 3 stars rum, fresh lime juice, muddled
blueberries, fresh mint leaves, soda 13 | 16

FRENCH QUARTER 75 220 cal
citadelle gin, st. germain elderflower, prosecco,
lemon twist 13 | 17

GAMBLER'S OLD FASHIONED 177 cal
knob creek, demerara syrup, aromatic bitters
13 | 16

FRENCH MARTINI 240 cal
kettle one citroen, chambord, pineapple juice,
prosecco 13 | 17

CUCUMBER COLLINS 240 cal
hendrick's gin, domain de canton, lime juice,
simple syrup, fresh cucumber 13 | 17

mixed cocktails 13

jim beam	tanquary
juarez 30%	johnny walker red
el jimador	jack daniels
good night loving	bacardi

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
chateau d'esclans, ROSE , whispering angel, france 140, 220, 610 cal	16	24	64
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
wente vineyards, SAUVIGNON BLANC , louis mel 120, 180, 500 cal	12	16	48
emmolo, SAUVIGNON BLANC , california 150, 220, 620 cal	16	24	64
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
piccini, CHIANTI , tuscany, italy 140, 200, 580 cal	12	18	48
wente vineyards, MERLOT , sandstone 120, 180, 500 cal	12	16	48
murphy-goode, MERLOT , california 150, 220, 620 cal	14	21	56
bodega septima, MALBEC , mendoza, argentina 150, 230, 640 cal	15	23	60
suisun, PETITE SIRAH , california 140, 200, 580 cal	30	43	145
the prisoner, RED BLEND , california 160, 240, 690 cal	25	37	100
wente vineyards, CABERNET SAUVIGNON , southern hills 120, 180, 500 cal	12	16	48
postmark by duckhorn, CABERNET SAUVIGNON , cal. 160, 230, 660	18	27	72
caymus vineyards, CABERNET SAUVIGNON , cal. 160, 230, 660 cal	25	37	100
faust, CABERNET SAUVIGNON , napa valley, cal. 160, 230, 660 cal	30	43	120

FEATURE	6oz	9oz	bottle
wente vineyards, RED BLEND , mount diablo highlands 120, 180, 500 cal	12	16	48

perfect
pairing

WENTE
FAMILY VINEYARDS