

ruth's @ the bar®

food happy hour daily until 6 p.m.

BROAD STREET BURGER* *1240 cal*
prime beef on a toasted bun, bacon, lettuce, tomato, crispy onions, bacon aioli, choice of cheese with hand-cut fries **17** | 21

STEAK SANDWICH* *1280 cal*
sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries **19** | 25

CAJUN STEAK BITES *680 cal*
blackened bites of tender filet, sautéed onions & bleu cheese crumbles, served with toasted garlic bread **19** | 25

VEAL OSSO BUCO RAVIOLI *460 cal*
ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace **13** | 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 **13** | 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

STEAK SLIDERS *980 cal*
three sliders made with our tender filet, toasted brioche bun, and our house-made bbq butter **13** | 17

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, jalapeño, 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 cakes served in sizzling lemon butter **45**

seasonal pairings

BROAD STREET BURGER* & WINE | 53

prime beef on a toasted bun, bacon, lettuce, tomato, crispy onions, bacon aioli, choice of cheese with hand-cut fries

paired with

Frank Family Vineyards, **CABERNET SAUVIGNON**

*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

Ruth's Feature

FRANK FAMILY VINEYARDS

frank family vineyards,
CABERNET SAUVIGNON,
napa valley, ca 160, 240, 690 cal

6oz 9oz bottle

32 48 128

SPARKLING WINES AND CHAMPAGNE	5oz	bottle
jeio by bisol, PROSECCO , brut, italy 100, 520 cal	14	56
veuve clicquot, champagne, BRUT , "yellow label", france 120, 590 cal	40	160

WHITE WINES	6oz	9oz	bottle
la perlina, MOSCATO , puglia, italy 140, 220, 610 cal	12	18	48
dr. loosen, RIESLING , mosel, germany 170, 250, 710 cal	14	21	56
torresella, PINOT GRIGIO , venezia, veneto, italy 130, 190, 540 cal	14	21	56
château d'esclans, côtes de provence, ROSÉ , "whispering angel", provence, france 130, 190, 540 cal	16	24	64
crowded house, SAUVIGNON BLANC , marlborough, nz 120, 180, 500 cal	16	24	64
aperture, CHENIN BLANC , clarksburg, ca 150, 220, 620 cal	12	18	48
sea sun, CHARDONNAY , california, ca 150, 230, 640 cal	12	18	48
frank family vineyards, CHARDONNAY , carneros, ca 150, 220, 620 cal	20	30	80

RED WINES	6oz	9oz	bottle
etude, PINOT NOIR , carneros, ca 160, 230, 660 cal	24	36	96
sea sun, PINOT NOIR , california, ca 160, 240, 680 cal	12	18	48
bodega septima, MALBEC , mendoza, argentina 140, 200, 580 cal	15	23	60
decoy by duckhorn, MERLOT , california, ca 120, 180, 500 cal	15	23	60
lamole di lamole, CHIANTI , "maggiolo", tuscany, italy 150, 220, 620 cal	18	27	72
st huberts, CABERNET , "the stag", paso robles, ca 150, 230, 640 cal	12	18	48
orin swift, CABERNET , "bloodlines", california, ca 140, 200, 580 cal	18	27	72
frank family vineyards, CABERNET , napa valley, ca 160, 240, 690 cal	32	48	128
aperture, CABERNET , sonoma county, ca 120, 180, 500 cal	30	45	125
aperture, RED BLEND , sonoma county, ca 160, 230, 660 cal	28	42	112