ruth's @ the bar®

HAPPY HOUR IS OFFERED IN RBAR & PATIO | *Monday thru Sunday 4-6:30 pm*

food $3 off during happy hour

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of mustard & beer 22

CAJUN STEAK BITES* 680 cal
blackened bites of tender filet, sautéed onions & bleu cheese crumbles. served with toasted garlic bread 21

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole rémoulade sauce or new orleans-style cocktail sauce 24

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices 27

FILET OSCAR* 260 cal
ruth's famous tenderloin topped with asparagus, backfin crabmeat & béarnaise sauce 38

FILET SLIDERS* 950 cal
two filet sliders topped with ruth's barbecue butter & crispy onion straws 29

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 22

RUTH'S FAVORITES

non-alcoholic $3 off during happy hour

COCKTAILS

MAI "NO" TAI 130 cal
ritual zero proof rum, seedlip grove 42, orgeat, fresh sweet & sour 9

EL PEPINO N° 2 108 cal
ritual zero proof tequila, lyre's italian spritz, cucumber, fresh sweet & sour, fever-tree sparkling cucumber soda 9

WINE

	6oz	9oz
giesen, **SAUVIGNON BLANC**, marlborough, new zealand, 0% abv	9	13
giesen, **MERLOT**, marlborough new zealand, 0% abv	9	13

Additional beverages on the back

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. *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.

signature plates

$3 off during happy hour

ASIAN NOODLE SALAD* 590 cal
napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame peanut vinaigrette. choice of ginger soy marinated filet or seared ahi tuna 39

CHILLED SEAFOOD TOWER 690-1380 cal
maine lobster, jumbo shrimp, colossal lump crabmeat small 90 | large 175

FRIED CALAMARI 990 cal
lightly fried, with sweet & spicy chili sauce 24

SPICY SHRIMP 350 cal
golden-fried rock shrimp, tossed in spicy cream sauce 27

RBAR BURGER* 1380 cal
ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli, served with housemade chips. best in town! 21

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling lemon butter 29

hand-crafted cocktails $3 off during happy hour

Listed from sweet to spirit-forward

WILDBERRY LEMONADE 190 cal
absolut raspberri vodka, housemade sour mix, fresh lime juice, fresh blueberries, sliced strawberries 13

RASPBERRY ROSEMARY COSMO 170 cal
absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 14

ONCE UPON A TIME IN MEXICO 259 cal
camarena reposado tequila, select aperitivo, dragon fruit, fresh lime juice, pineapple juice, prosecco 13

BLACK & BLUE MARTINI 166 cal
tito's handmade vodka, dry vermouth, olive brine, black pepper bitters, blue cheese olives 14

BLOOD ORANGE GRAPEFRUIT MARGARITA 210 cal
código reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 16

COCONUT GINGER LEMON DROP 360 cal
ketel one citroen vodka, cîroc coconut vodka, domaine de canton, fresh lemon juice 14

HIBISCUS MARGARITA 316 cal
lalo blanco tequila, cointreau, hibiscus, cinnamon, fresh lime juice 16

WHITE ELDERFLOWER NEGRONI 174 cal
hendrick's gin, lillet blanc, suze, st-germain, orange bitters 15

PEAR OLD FASHIONED 164 cal
four roses small batch bourbon, anjou pear simple syrup, cardamom bitters, orange bitters 15

ESPRESSO MARTINI 217 cal
meletti coffee liqueur, espresso, simple syrup with your choice of absolut elyx vodka, zaya gran reserva rum, código reposado tequila, or russell's reserve bourbon 15

BLACK WALNUT SAZERAC 168 cal
russel's reserve 6-year rye, absinthe, peychaud's bitters, walnut bitters, simple syrup 15

RUTH'S RYE OLD FASHIONED 240 cal
rittenhouse rye, simple syrup, angostura bitters 14

ELDER STATESMAN 200 cal
basil hayden bourbon, simple syrup, plum & chocolate bitters 15

WHISKEY BASIL SMASH 159 cal
knob creek single barrel bourbon, domaine de canton, fresh lime juice, fresh basil leaves 15

BLACK MANHATTAN 236 cal
elijah craig small batch bourbon, amaro montenegro, angostura bitters, orange bitters 15

wines by the glass $3 off during happy hour

6 oz 110-170 cal / 9 oz 195-255 cal

SPARKLING WINES

mionetto, **EXTRA DRY ROSÉ**, "prestige collection gran", italy, 187ml 14
mionetto, **PROSECCO,** brut, treviso, "prestige collection", veneto, italy 187ml 14
nicolas feuillatte, **BRUT**, "blue label", champagne, france, 187ml 28

WHITE WINES

	6oz	9oz
caposaldo, **MOSCATO**, provincia di pavia igt, italy	12	17
seaglass, **RIESLING**, central coast, california	11	16
alto vento, **PINOT GRIGIO**, delle venezie igt, italy	11	16
estival, **SAUVIGNON BLANC**, horse heaven hills, washington	12	17
wairau river, **SAUVIGNON BLANC**, marlborough, new zealand	13	19
hahn, "founders", **CHARDONNAY**, california	11	16
chalk hill, **CHARDONNAY**, russian river valley, california	15	22
sonoma-cutrer, "russian river ranches", **CHARDONNAY**, sonoma coast	16	23

ROSÉ WINES

	6oz	9oz
hampton water, **ROSÉ**, languedoc, france	12	17

RED WINES

	6oz	9oz
sea sun, **PINOT NOIR**, california	12	17
primarius, **PINOT NOIR**, oregon	14	20
siduri, **PINOT NOIR**, willamette valley, oregon	16	23
as one cru, "paicines project", **PINOT NOIR**, paicines, california	18	26
rodney strong, "sonoma collection", **MERLOT**, sonoma county, california	12	17
duckhorn, **MERLOT**, napa valley	24	35
quilt "threadcount", **RED BLEND**, california	14	20
wente vineyards "southern hills", **CABERNET SAUVIGNON**, livermore, california	13	19
the critic, **CABERNET SAUVIGNON**, napa valley	16	23
justin, **CABERNET SAUVIGNON**, paso robles, california	19	28
finca decero "remolinos vineyard", **MALBEC**, agrelo, mendoza, argentina	14	20

manager features

$3 off during happy hour

	6oz	9oz
orin swift, "abstract", **RED BLEND**, california	24	35
damilano, "lecinquevigne", **BAROLO**, piedmont, italy	30	42
caymus vineyards, **CABERNET SAUVIGNON,** napa valley, california	35	55
post & beam by far niente, **CABERNET SAUVIGNON**, napa valley, california	25	37