



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 bit-
ters, fresh lemon juice

WINES BY THE GLASS | 11

SELECT WHITE WINE

SELECT RED WINE

BEER | 4

HOUSE SELECTION

happy hour pricing listed in red

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

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 , tuscany, 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	
BOTTLES	
stella artois	corona
bud light	heineken

rotating seasonal selections & local selections available