

Ruth's @ the Bar[®]

\$9 Sizzle, Swizzle & Swirl[®] Happy Hour

Monday-Friday 4:30-6:30 PM

Available at the bar

Sizzle

	HAPPY HOUR	(After Happy Hour)
PRIME BURGER WITH FRIES* , 1 240 CAL. USDA Prime burger	9	14
TENDERLOIN SKEWER SALAD* , 710 CAL. honey-soy marinated skewers, spring greens, mushrooms, caramelized onions, bleu cheese crumbles	9	15
CRAB BLT WITH ZUCCHINI FRIES , 1 200 CAL. grilled garlic bread, roasted red pepper ranch	9	16
STEAK SANDWICH WITH FRIES* , 1 280 CAL. sliced filet prepared with béarnaise sauce	9	16
SEARED AHI TUNA* , 1 60 CAL. slices of seared ahi tuna perfectly complemented by a spirited sauce	9	17
SPICY SHRIMP , 350 CAL. succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad	9	19

Swizzle & Swirl

POMEGRANATE MARTINI , 200 CAL. smirnoff, cointreau, pomegranate, cranberry juice, sugar rim	9	13
RUTH'S MANHATTAN , 160 CAL. jim beam bourbon, noily prat sweet vermouth, southern comfort, Italian amarena cherry	9	13
CLASSIC COSMO , 150 CAL. smirnoff vodka, triple sec, fresh lime juice, cranberry juice	9	13
ROYAL STREET GIN & TONIC , 250 CAL. bombay gin, domaine de canton ginger liqueur, fresh rosemary, splash of tonic, pink peppercorns	9	13
CANYON OAKS MOSCATO**	9	11
HESS SHIRTAIL CREEK CHARDONNAY**	9	13
SAVE ME SAN FRANCISCO SOUL SISTER PINOT NOIR**	9	12
PHILADELPHIA BREWING CO. WALT WIT**	4	6
YUENGLING LAGER**	3	5.25

**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.*

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

For additional signature cocktails and wine selections please refer to cocktail book.

** Wine-5 ounces: 122 cal., Regular Beer-12 ounces: 153 cal., Light Beer-12 ounces: 103 cal.

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All Hand-Crafted Cocktails \$13

THE FINAL WORD, 280 CAL.

absolut elyx, st. germain elderflower liqueur, green chartreuse, lime juice

FRENCH QUARTER 75, 210 CAL.

the botanist gin, st. germain elderflower liqueur, la marca prosecco, lemon

RASPBERRY ROSEMARY COSMO, 180 CAL.

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

CRESCENT CITY COOLER, 300 CAL.

don julio blanco tequila, hibiscus tea, grapefruit juice, cinnamon syrup, house-made grenadine, fresh lime juice

BLUEBERRY MOJITO, 190 CAL.

cruzan aged light rum, fresh lime juice, muddled blueberries, fresh mint leaves

AVIATION, 210 CAL.

aviation gin, luxardo maraschino liqueur, crème de violette, fresh lemon juice

GINGER COCONUT LEMON DROP, 520 CAL.

ketel one citroen vodka, ciroc coconut vodka, domaine de canton ginger liqueur, house-made ginger infused syrup, fresh lemon juice, candied ginger

DIRTY GOOSE MARTINI, 410 CAL.

grey goose vodka, noilly prat "original" dry vermouth, olive juice, hand stuffed colossal bleu cheese olives

CUCUMBER BASIL GIMLET

with Gin 190 cal. hendrick's gin, st. germain elderflower liqueur, fresh lime juice, muddled cucumber, fresh basil leaves

with Vodka 180 cal. hangar 1 vodka, ketel one citroen vodka, fresh lime juice, muddled cucumber, fresh basil leaves

FOUNDER'S OLD FASHIONED, 190 CAL.

the irishman founder's reserve irish whiskey, angostura bitters, orange slice, amarena black cherry

ROYAL STREET GIN & TONIC, 60 CAL.

bombay gin, domaine de canton ginger liqueur, fresh rosemary, splash of tonic, pink peppercorns