
ruth's @ the bar

offered in the bar only.

ask your server for happy hour days & times.

perfect pairing

6 OZ FILET* & CABERNET 495 cal

our tender 6 oz center-cut filet with three large shrimp 45

paired with: daou, cabernet sauvignon, paso robles, ca

Tasting Notes: lovely notes of boysenberry, rhubarb, graphite and dried thyme.

to share

ZUCCHINI FRIES 780 cal

lightly fried, romano cheese, red pepper ranch 11 | 17

GOAT CHEESE & ARTICHOKE DIP 740 cal

sun-dried tomatoes, parmesan, bleu cheese 14 | 20

SEARED AHI TUNA* 130 cal

english cucumber, mustard-beer sauce 16 | 23

SPICY SHRIMP 350 cal

succulent fried shrimp in spicy cream sauce 19 | 27

sandwiches

ARTISAN CHICKEN SANDWICH 770 cal

cilantro-marinated, brie cheese, mango chutney, fries 18 | 24

PRIME CHEESEBURGER* 2010 cal

prime beef, choice of cheese, fries 18 | 20

STEAK SANDWICH* 1280 cal

sliced filet, béarnaise sauce, garlic bread, fries 19 | 22

*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 for food-borne illness. If you have a food allergy, please speak to a manager, chef, or your server before placing your order.

ruth's @ the bar

offered in the bar only.

ask your server for happy hour days & times.

hand-crafted cocktails

PASSION FRUIT MARTINI

bacardi, passion fruit,
vanilla, lime 14 | 17

SPICY STRAWBERRY MARGARITA

casamigo's blanco, cointreau, lime,
hot honey, strawberry 14 | 17

RUBY RED GREYHOUND

ruby red grapefruit vodka, grapefruit
bitters, grapefruit juice, lime juice 14 | 17

BLACK CHERRY-TINI

effen black cherry vodka,
cranberry, lime 14 | 17

EASTSIDE MANHATTAN

woodford reserve bourbon, domaine
de canton ginger cognac, lemon sour,
drunken cherry juice 14 | 17

GAMBLER'S OLD FASHIONED

knob creek bourbon, demerara simple,
angostura bitters 14 | 17

CUCUMBER BASIL GIMLET

hendrick's gin, st. germain elderflower,
lime, cucumber, basil, sugar rim 14 | 17

CITRUS HONEY MARTINI

patron silver, drambuie,
orange, lemon, agave 14 | 17

BROWN BUTTER OLD FASHIONED

knob creek, brown butter syrup, filthy
cherry, walnut bitters 14 | 17

hand-crafted n/a cocktails

GINGER GROVE

St. Oak, lemon juice, ginger syrup 13

BLUSHING ORCHARD

St. Juniper, peach purée, lemon juice,
cherry juice 13

EMBER SPRITZ

St. Ember, grapefruit juice, rosemary
syrup, lime juice, topped with soda 13

JUNIPER BLOOM

St. Juniper, lime juice, simple syrup,
topped with elderflower tonic
and a splash of cranberry 13

MIDNIGHT OAK

St. Oak, black walnut bitters,
demerara syrup 13

monthly cocktail feature

SPRING SMASH

casamigo' sblanco, grand marnier, strawberry, basil, fresh lime 17

2,000 calories a day is used for general nutritional advice,
but caloric needs vary. Additional nutrition information
available upon request.

ruth's @ the bar

beers

domestic beers

BUD LIGHT
COORS LIGHT
CORONA
HEINEKEN
MICHELOB ULTRA
MILLER LITE
STELLA ARTOIS
GUINNESS
YUENGLING

craft beers

ALASKAN AMBER
SAUGATUCK BREWING COMPANY
RAINBOW RODEO IPA
NEW HOLLAND DRAGON'S MILK
FOUNDERS ALL DAY IPA
OLD NATION M-43
SAM ADAMS SEASONAL
SAUGATUCK BONFIRE BROWN
FARMHAUS MIDWEST NICE CIDER
UNTITLED ART SEASONAL ROTATION

n/a beer

BERO KINGSTON GOLDEN PILS 8
BERO EDGE HILL HAZY IPA 8
BERO NOON WHEAT 8

ruth's @ the bar

scotch and whiskey

single malt scotch

ARDBEG, 10YR 20
BALVENIE PORTWOOD, 21YR 68
CRAGGANMORE, 12YR 20
DALWHINNIE, 15YR 22
GLENFIDDICH, 12YR 15
GLENLIVET, 12 YEAR 14
GLENKINCHIE, 10YR 20
GLENMORANGIE NECTAR D'OR 21
GLENMORANGIE, 18YR 35
HIGHLAND PARK, 12YR 18
LAGAVULIN, 16YR 35
LAPHROAIG, 10YR 18
LINKWOOD, 21YR 42
MACALLAN, 12 YEAR 20
MACALLAN, 18 YEAR 80
OBAN, 14YR 28
TALISKER, 10YR 25

blended scotch

CHIVAS 15
DEWAR'S WHITE LABEL 12
JOHNNIE WALKER BLACK 15
JOHNNIE WALKER BLUE 75
JOHNNIE WALKER RED 12
J&B 10

irish whiskey

BUSHMILLS 9
JAMESON 12
REDBREAST 22

ruth's @ the bar

bourbon, rye, & cognac

bourbon & rye

BAKER'S 7 YEAR	15
BASIL HAYDEN'S	16
BOOKER'S	35
BUFFALO TRACE	17
BULLEIT	12
BULLEIT RYE	12
GENTLEMAN JACK	12
IRON FISH MAD ANGLER RYE	18
IRON FISH MAPLE BOURBON	15
IRON FISH MEZCAL BOURBON	21
JACK DANIELS	10
JACK DANIELS SINGLE BARREL	18
JIM BEAM BLACK	10
KNOB CREEK	13
KNOB CREEK RYE	13
MAKER'S MARK	12
MAKER'S MARK 46	14
MAKER'S MARK CASK STRENGTH	17
NIKKA COFFEE GRAIN	15
OLD FORESTER	10
WHISTLEPIG RYE	20
WOODFORD RESERVE	14
WOODFORD DOUBLE OAKED	20

cognac

REMY MARTIN LOUIS XIII	1 oz. 340 1.5 oz. 475 2 oz. 600
COURVOISIER VSOP	12
HENNESSEY VS	14
HENNESSEY VSOP	15
HENNESSEY XO	45
MARTELL CORDON BLEU	42
REMY MARTIN VSOP	13
REMY MARTIN XO	35

ruth's @ the bar

wine by the glass

champagne, sparkling, rosé

- 316 **BLANC DE NOIRS**, Gruet, New Mexico 15 | 58
267 **MOSCATO D'ASTI**, Vietti, 'Cascinetta', Piedmont, Italy 15 | 58
154 **BRUT**, Laurent-Perrier, 'La Cuvée', Champagne, France 28 | 56
752 **ROSÉ**, Whispering Angel, Provence, France 15 | 58
-

white

- 686 **PINOT GRIGIO**, Cantina Terlan, Alto Adige, Italy 16 | 62
407 **SAUVIGNON BLANC**, Greywacke, Marlborough, New Zealand 17 | 66
084 **SAUVIGNON BLANC**, Rombauer, Carneros, CA 22 | 86
416 **RIESLING**, Black Star Farms, 'Arcturos', Old Mission Peninsula 15 | 58
310 **RIESLING**, Kabinett, Weingut Spreitzer, 'Lenchen', Rheingau, Germany 22 | 86
363 **WHITE BLEND**, Château Gravelle-Lacoste, Graves, Bordeaux, France 16 | 62
222 **CHARDONNAY**, Domain Thévenet et Fils, Mâcon-Pierreclos, France 15 | 58
417 **CHARDONNAY**, Flowers, Sonoma Coast, CA 24 | 94
276 **CHARDONNAY**, Chalk Hill, 'Estate', Sonoma County, CA 27 | 106
-

red

- 521 **PINOT NOIR**, Brooks, Willamette Valley, OR 22 | 86
575 **PINOT NOIR**, Siduri, Santa Barbara County, CA 17 | 66
514 **CHIANTI CLASSICO**, Berardenga, Felsina, Italy 21 | 84
654 **MERLOT**, Duckhorn, Napa Valley, CA 24 | 94
976 **MALBEC**, Catena "Appellation La Consulta", Mendoza, Argentina 19 | 74
066 **RED BLEND**, The Prisoner, Napa Valley, CA 32 | 126
661 **CABERNET SAUVIGNON**, Ancient Peaks, Paso Robles, CA 5 | 58
620 **CABERNET SAUVIGNON**, Canvasback, Red Mountain, Washington 19 | 74
069 **CABERNET**, Far Niente Post & Beam, Napa Valley, CA 26 | 98
634 **CABERNET**, Caymus Vineyards, Napa Valley, California 49 | 24
-

n/a wine

- PRIMA PAVE BLANC DE BLANC N/A** 18
TOMORROW RHÔNE BLANC N/A 18
TOMORROW RED BLEND N/A 20