

# Ruth's @ the Bar

## Sizzle, Swizzle & Swirl® Menu

Every Day Until 7:00 PM | Available at the Bar

### Sizzle

(until 7:00 PM)

(after 7:00PM)

#### CRAB BEIGNETS\*

12

20

*crab, jalapeños & cream cheese, served with a tangy cucumber salad*

#### ROASTED ARTISAN CHICKEN SANDWICH

12

20

*cilantro marinated chicken breast, brie cheese, curry peach compote,  
served with a fresh berry and arugula salad*

#### PRIME SLIDERS\*

12

20

*three petit prime burgers*

#### SHRIMP ORLEANS\*

12

20

*sautéed new orleans style shrimp served atop garlic mashed potatoes*

#### SHRIMP VOODOO

12

20

*succulent large shrimp, lightly fried, tossed in a spicy cream sauce*

#### CALAMARI

12

20

*lightly fried and tossed with a sweet and spicy Thai chili sauce*

#### SHOESTRING OR ZUCCHINI FRIES

6

12

### Swizzle & Swirl

#### MONDAY | MARTINI MONDAY

4

*2 oz. martini. pick your favourite*

#### TUESDAY | TOONIE TUESDAY

*\$2 sliders with the purchase of any beverage, maximum purchase of 3 burgers per beverage order.*

#### WEDNESDAY | WINE DOWN WEDNESDAYS

4

*6 oz. glass of feature wine*

#### THURSDAY | THIRSTY THURSDAY

4

*draught beer. full pint 18 oz.*

#### FRIDAY | #TGIF FRIDAY

4

*sizzling caesar 1.5 oz.*

#### SUNDAY | STIR IT UP SUNDAY

*half price on select bottles of wine*

*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, shell fish or eggs may increase your risk of food-borne illness.*

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

Please Drink Responsibly.

# All Hand-Crafted Cocktails

17

## ST. CHARLES COCKTAIL 3.0 oz.

*pinnacle vodka, tio pepe fino sherry, banana liqueur, fresh lime juice, simple syrup*

## CUCUMBER CUP 1.75 oz.

*pimm's no. 1, aviation american gin, fresh lemon juice, ginger, cucumber, mint*

## ROSITA MARGARITA 2.5 oz.

*tromba reposado tequila, cointreau orange liqueur, campari, fresh lime juice*

## POMEGRANATE SMASH 2.0 oz.

*knob creek, house made pomegranate syrup, fresh lemon juice, angostura bitters, mint*

## FRENCH QUARTER 75 4.5 oz.

*bombay sapphire, st. germain elderflower liqueur, villa sandi prosecco, lemon*

## RASPBERRY ROSEMARY COSMO 1.75 oz.

*smirnoff raspberry twist, cointreau orange liqueur, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary*

## RUBY RED GREYHOUND 2.0 oz.

*smirnoff pink grapefruit twist, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juices*

## NOLA MULE 2.0 oz.

*ketel one vodka, ginger, fresh lime juice*

## POMEGRANATE MARTINI 2.0 oz.

*tito's handmade vodka, cointreau orange liqueur, pomegranate, cranberry juice, sugar rim*

## BLUEBERRY MOJITO 1.5 oz.

*bacardi white rum, fresh lime juice, muddled blueberries, fresh mint leaves*

## BLACKBERRY SIDECAR 2.5 oz.

*courvoisier vs, cointreau orange liqueur, fresh lemon juice, muddled blackberries, fee brothers plum bitters*

## STEAKHOUSE MARTINI 2.75 oz.

*grey goose vodka, martini & rossi dry vermouth, house infused olive juice with garlic, rosemary, & thyme*

## GAMBLER'S OLD FASHIONED 2.0 oz.

*knob creek bourbon, demerara syrup, bitters*

## RUTH'S G&T 2.0 oz.

*tanqueray gin, ruth's signature house tonic, fresh lime juice, cucumber strip*

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