



Downtown Toronto | Markham | Dixon Road 3pm - 6pm

enjoy happy hour daily!

## drinks

COCKTAILS | 18

**RUBY RED GREYHOUND** 3 oz  
smirnoff pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juices

**RASPBERRY ROSEMARY COSMO** 1.75 oz  
smirnoff raspberry vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

**RUTH'S MANHATTAN** 3 oz  
woodford reserve, southern comfort, vermouth, black cherry

**BLACKBERRY SIDECAR** 2.5 oz  
remy martin VSOP, fresh blackberries, cointreau & plum biters, fresh lemon juice

WINES BY THE GLASS 6 oz | 13

SELECT WHITE WINE

SELECT RED WINE

BEER | 6

HOUSE SELECTION

happy hour pricing listed in red

## food

**SEARED AHI TUNA\***  
cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer 15 | 30

**STEAK SANDWICH\***  
sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries 18 | 35

**PRIME BURGER\***  
prime beef, choice of cheese & fries 15 | 25

**SHRIMP VOODOO**  
succulent large shrimp, lightly fried, tossed in a spicy cream sauce, tangy cucumber salad 18 | 35

**SHOESTRING FRIES**  
thinly cut french fries 12 | 17

**HOMEMADE CAJUN POTATO CHIPS**  
lightly fried, cajun blackened seasoning 12 | 17

**CAJUN STEAK BITES**  
blackened bites of tender filet, sautéed onions & bleu cheese crumbles, served with toasted garlic bread 18 | 35

**PRIME BEEF 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 12 | 22

## signature plates

**MIXED GRILL\***  
stuffed chicken breast, 4 ounce filet, andouille sausage & broiled tomato 79

**SHRIMP ORLEANS**  
sautéed in white wine, garlic butter & bbq spices, over mashed potatoes 53

**SIZZLING BLUE CRAB CAKES**  
two jumbo lump crab cakes, lemon butter 39

## seasonal pairings

FILET\* & CABERNET | 75

6 ounce tender midwestern filet with cognac sauce  
paired with **caymus, cabernet sauvignon**

*Tasting Notes:* cocoa, cassis & ripe berries

FILET\* & BUBBLES | 75

6 ounce tender midwestern filet with truffle crust  
paired with **veuve cliquot yellow label**

*Tasting Notes:* apples, pears, lemon, lime & butter

\*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 25

### RASPBERRY ROSEMARY COSMO 1.75 oz

smirnoff raspberry vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 19

### BLACKBERRY SIDECAR 2.5 oz

remy martin VSOP, fresh blackberries, cointreau & plum bitters, fresh lemon juice 22

### 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 17

### RUTH'S MANHATTAN 3 oz

woodford reserve, southern comfort, vermouth, black cherry 21

### 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 22

### ESPRESSO MARTINI 2.5 oz

tito's handmade vodka, kahlúa coffee liqueur, fresh brewed espresso 19

### RUTH'S COFFEE 1.5 oz

frangelico, baileys irish cream, brandy, fresh brewed coffee, whipped cream, drizzled chocolate 18

## wines by the glass

SPARKLING WINES	5 oz	
anno domani, <b>MOSCATO FRIZZANTE</b> , veneto (sweet)	20	
can petit, <b>CAVA</b> , spain *single estate	25	
WHITE WINES	6 oz	9 oz
reif estate, <b>RIESLING RESERVE</b> , niagara 🍁	14	19
velenosi, marche, <b>PECORINO</b> , italy	15	21
geografico, <b>PINOT GRIGIO</b> , italy	15	23
jean-yves bretaudeau, <b>SAUVIGNON BLANC</b> , france	20	27
queylus signature, <b>CHARDONNAY</b> , niagara 🍁	20	27
ROSÉ WINES	6 oz	9 oz
jean-luc colombo, <b>CAPE BLEUE ROSÉ</b> , france	17	23
RED WINES	6 oz	9 oz
reif estate, <b>MERLOT</b> , niagara 🍁	14	20
ondalán fernando garcia, <b>TEMPRANILLO</b> , crianza, rioja	15	23
septima, <b>MALBEC</b> , mendoza	15	23
kingston estate, <b>SHIRAZ</b> , clare valley	16	24
piccini, <b>CHIANTI</b> , tuscany	18	24
sea sun, <b>PINOT NOIR</b> , california *by charlie wagner	18	26
headwind, <b>CABERNET SAUVIGNON</b> , california	20	25
altesino, <b>BABY BRUNELLO</b> , italy	22	28
château les paruaudes, <b>BORDEAUX</b> , france	22	28
ICE WINES	2 oz	
reif winery, <b>2019 LATE HARVEST</b> , niagara 🍁	21	
penninsula ridge, <b>CABERNET FRANC 2013</b> , niagara 🍁	29	
cave spring, <b>RIESLING 2016</b> , niagara 🍁	35	
MANAGER FEATURE	6 oz	
caymus vineyards, <b>CABERNET SAUVIGNON</b> , napa valley, california	52	

## 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

## favourite beers

---

### BOTTLES

stella artois

bud light

corona

heineken

rotating seasonal selections & local selections available