



*Experience Happy Hour at The Bar  
Nightly from 4:30pm until 5:30pm*

**Appetizers**

**BARBECUED SHRIMP**

Sautéed New Orleans Style in reduced white wine, butter, garlic and spices  
21.00 / 12.00 *Happy Hour*

**MUSHROOMS STUFFED WITH CRABMEAT**

Broiled mushroom caps with jumbo lump crab stuffing  
sprinkled with Romano cheese  
19.00 / 10.00 *Happy Hour*

**SEARED AHI\***

Perfectly complemented by a spirited sauce  
with hints of ginger, mustard and beer  
21.00 / 13.00 *Happy Hour*

**CRISPY FRIED CALAMARI**

Seasoned and golden fried, tossed with a sweet Thai chili sauce  
20.00 / 11.00 *Happy Hour*

**VEAL OSSO BUCO RAVIOLI**

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese  
21.00 / 12.00 *Happy Hour*

\*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.



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**Happy Hour Drink Specials:**

**Beer**

**BUD USA 4.2% 5**

**BUD LIGHT USA 5% 5**

**COORS LIGHT USA 4.2% 5**

**HEINEKEN Holland 5% 7**

**MODELO Especial, USA 4.4% 7**

**SAPPORO Premium, Japan 4.9% 5**

**Wine**

**SYCAMORE LANE CELLARS Chardonnay, California 8**

**BEAULIEU VINEYARD Cabernet Sauvignon, California 8**

**Cocktails**

**WELL DRINKS 8**

**MARGARITAS 9**

**MARTINIS 9**



### Hand-Crafted Cocktails

#### KAUA'I TAI 15

KoHana Agricole Kea Rum, Amaretto, Curacao, local honey, pineapple and lime juices, finished with a Manulele Kokoleka Rum float and a chocolate macadamia rim

#### MANGO MULE 12

Tito's Handmade Vodka, Fresh Lime Sour, Mango Puree, and Ginger Beer

#### LILIKOI MOJITO 12

Kauai made Koloa white rum, fresh squeezed lime, fresh mint, & passion fruit

#### GUAVA MARGARITA 12

El Jimador blanco tequila, guava liqueur, fresh lime

#### NEW FASHIONED 14

Bulleit Bourbon, Luxardo Cherry, Orange and Black Walnut Bitters

#### RASPBERRY ROSE COSMO 12

Maui Ocean Organic Vodka, Cointreau, fresh lime juice, raspberry puree, fresh rosemary

#### SMOKE & MIRRORS 14

El Jimador Blanco, Mezcal, habanero bitters, orgeat, grapefruit & lime juices, with a black smoked salt rim

#### PINEAPPLE GINGER FIZZ 12

Kauai made Koloa white rum, ginger, fresh lime, pineapple, and club soda on the rocks

#### THE BOULEVARD 14

Buffalo Trace Bourbon, Carpano Anitca Vermouth with Amaro



### Sparkling Wines and Champagne

**La Marca**, Proseco ..... Glass 10 Bottle 40

**Chandon**, Brut ..... Glass 12 Bottle 48

### White Wines

**J. & H. Selbach**, Riesling ..... Glass 11 Bottle 44

**Whitehaven**, Sauvignon Blanc..... Glass 12 Bottle 48

**Elk Cove**, Pinot Gris..... Glass 12 Bottle 48

**Sycamore Lane**, Chardonnay..... Glass 10 Bottle 40

**Mer Soleil**, Chardonnay ..... Glass 12 Bottle 48

**Jordan**, Chardonnay ..... Glass 18 Bottle 72

### Red Wines

**Meiomi**, Pinot Noir ..... Glass 16 Bottle 64

**Pulenta**, Malbec..... Glass 12 Bottle 48

**Tangley Oaks**, Merlot..... Glass 13 Bottle 52

**Peju**, Merlot..... Glass 18 Bottle 72

**Conundrum**, Red Blend..... Glass 13 Bottle 52

**BV**, Cabernet ..... Glass 10 Bottle 40

**Obsidian Ridge**, Cabernet..... Glass 18 Bottle 72



### Bottled Beer

<b>BALLAST POINT</b> , California, 7%.....	10
<b>BUDWEISER</b> , USA 5%.....	6
<b>BUD LIGHT</b> , USA 4.2%.....	6
<b>COORS LIGHT</b> , USA 4.2%.....	6
<b>GUINNESS</b> , Ireland, 14.9oz 4.2% .....	9
<b>HAAKE BECK</b> , Germany, non-alcoholic .....	6
<b>HEINEKEN</b> , Holland, 5%.....	8
<b>SAPPORO</b> , Japan 5%.....	6
<b>KONA</b> , "Longboard", Lager, Hawaii 4.6%.....	8
<b>LANIKAI</b> , "Moku", Imperial IPA, Hawaii 22oz 8.1%.....	21
<b>LANIKAI</b> , "Pillbox", Porter, Hawaii, 22oz 6.5%.....	21
<b>MODELO</b> , Especial, Mexico, 4.4%.....	8
<b>SIERRA NEVADA</b> , USA, 5.6%.....	8
<b>STELLA ARTOIS</b> , Belgium, 11.2oz 5% .....	8



### BEHIND THE SIZZLE

IF ASKED WHO PUT THE SIZZLE IN RUTH'S CHRIS STEAK HOUSE, THE ANSWER IS SIMPLE RUTH FERTEL. THE WOMAN WHO, IN 1965 NEW ORLEANS, MORTGAGED HER HOME ON A HUNCH AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT 60-SEAT RESTAURANT, PICTURED ON OUR COVER, HAS BECOME A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD – EACH ONE DEDICATED TO STANDARDS SET BY RUTH HERSELF.

RUTH ADDED MORE THAN HER NAME TO THE ORIGINAL CHRIS STEAK HOUSE, SHE ADDED HER WARMTH AND LOVE OF ENTERTAINING. TODAY YOU'LL ENJOY YOUR MEAL JUST AS RUTH ORIGINALLY INTENDED. OUR CHEFS PREPARE YOUR STEAK IN AN 1800° OVEN, SEARING IN THE NATURAL FLAVOR. THEN IT'S SERVED TO YOU ON A 500° PLATE, JUST AS RUTH IMAGINED, SO THAT YOUR STEAK STAYS HOT AND DELICIOUS FROM FIRST BITE TO LAST.

NO MATTER WHAT YOU CHOOSE AT RUTH'S CHRIS STEAK HOUSE, EVERY DISH IS PRESENTED TO YOU JUST THE WAY RUTH WOULD INSIST: WITH JUST THE RIGHT DEGREE OF DEDICATION, AND OF COURSE, AN ELEMENT OF SIZZLE.

FOUNDER *Ruth Fertel*.....1965

FIRST ESTABLISHMENT *New Orleans*.....



*Life's too short to eat anywhere else.*