

bourbon & sour mash whiskies

BAKER'S 14
BASIL HAYDEN'S 14
BOOKER'S 18
BUFFALO TRACE 11
BULLEIT 10
BULLEIT RYE 10
CROWN ROYAL RESERVE 20
JACK DANIEL'S SINGLE BARREL 16
KNOB CREEK 12
KNOB CREEK RYE 15
GENTLEMAN JACK 12
TEMPLETON RYE 12
WOODFORD RESERVE 14

single malt scotches

ABERLOUR, Highlands 12 year old 16
BALVENIE, 21 year old 35
GLENFIDDICH, Highlands 18 year old 23
GLENLIVET, Speyside 12 year old 13
GLENLIVET, Speyside 18 year old 23
GLENMORANGIE, Highlands 10 year old 12
GLENFIDDICH, Highlands 12 year old 14
LAGAVULIN, Islay 16 year old 22
LAPHROAIG, Islay 10 year old 15
MACALLAN, Highlands 12 year old 18
MACALLAN, Highlands 18 year old 35
OBAN, Highlands 14 year old 22
TALISKER, Skye 10 year old 17

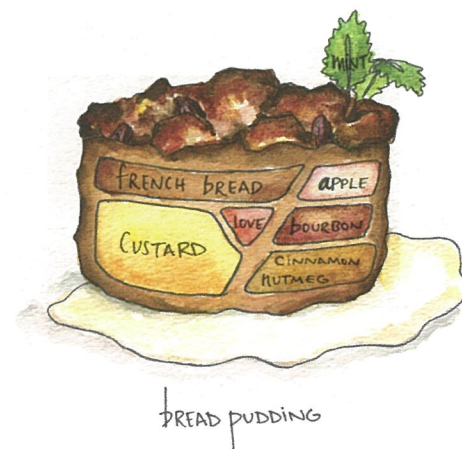
blended scotches

DEWAR'S WHITE LABEL 10
JOHNNIE WALKER BLACK 14
JOHNNIE WALKER BLUE 45
JOHNNIE WALKER GOLD 25
JOHNNIE WALKER RED 10

digestifs

AMARO MONTENEGRO 11
AVERNA 10
FERNET-BRANCA 10
GRAND MARNIER 15
100TH ANNIVERSARY 25
GRAPPA 12
ROMANA SAMBUCA 11
ROMANA BLACK 11

Desserts



SINGLE MALT SCOTCH SMALL BATCH BOURBON

desserts

WARM APPLE CRUMB TART

granny smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream 13

CHEESECAKE

creamy homemade cheesecake served with fresh seasonal berries 12

CRÈME BRULÉE

the classic creole egg custard, topped with fresh berries and mint 13

WHITE CHOCOLATE BREAD PUDDING

A home-made bread pudding with layers of white chocolate served alongside your choice of a spirited crème anglaise: Chambord, Tia Maria, Grand Marnier and Frangelico 11

CHOCOLATE DUO

A home-made chocolate cake oozing with a gooey chocolate ganache center served with a sweet cream sauce and fresh berries accompanied by a cup of silky chocolate mousse 11

FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE

a celebration of natural flavors. simple and simply sensational 13

ICE CREAM OR SORBET 8

RUTH'S HOT FUDGE SUNDAE 10

coffees



RUTH'S COFFEE

RUTH'S CHRIS ESPRESSO 5

RUTH'S CHRIS CAPPUCCINO 8

RUTH'S CHRIS COFFEE
frangelico, bailey's irish cream liqueur, brandy, chocolate and coffee topped with whipped cream 12

TOASTED ALMOND

amaretto, kahlua coffee liqueur, coffee and whipped cream 13

NUTTY IRISHMAN

bailey's irish crême liqueur, frangelico, coffee and whipped cream 13

CHOCOLATE LOVER'S DELIGHT

godiva chocolate liqueur, cream de cocoa dark and coffee topped with whipped cream 13

GODIVA CINNAMON COFFEE

cinnamon, godiva chocolate liqueur and coffee topped with whipped cream 13



PORT OF MANHATTAN

dessert wines

(2 ounce serving)

DOLCE, NAPA VALLEY 21
EOS, MOSCATO 11
JACKSON-TRIGGS, VIDAL ICEWINE 15

ruth's famous ice cream freezes

VELVET HAMMER 13
DISARONNO AMARETTO FREEZE 13
PRALINE FREEZE 13
RASPBERRY RUTH 13

port wines & sherries

(2 ounce serving)

DOW'S Late Bottle Vintage, 2005 9
FONSECA Bin 27 9
SANDEMAN 20 year Tawny 16
TAYLOR FLADGATE 20 year Tawny 18
TAYLOR FLADGATE Vargellas 2004 16
MAS AMIEL MURRAY 20 Year 18
GRAHAM'S Six Grapes 9
BROADBENT "RAINWATER" MADEIRA 10
GRAPPA 12
HARVEY'S BRISTOL CREAM 9
TIO PEPE 8

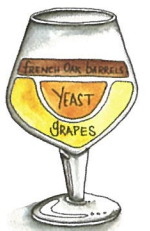
brandies

(2 ounce serving)

GERMAINE ROBIN, Fine Alambic 12
GERMAINE ROBIN, XO 18
GERMAINE ROBIN, Anno Domini 35

cognacs

COURVOISIER, VSOP 18
HENNESSY, VSOP 20
HENNESSY, XO 45
MARTELL, VS 15
MARTELL, VSOP 18
MARTELL, Cordon Bleu 25
REMY MARTIN, VSOP 20
REMY MARTIN, XO 40
REMY MARTIN, Louis XIII, 1/2 oz. 85
REMY MARTIN, Louis XIII, 1 oz. 170
REMY MARTIN, Louis XIII, 1.5 oz. 255



COGNAC