

desserts

CRÈME BRÛLÉE 620 cal
classic vanilla custard with caramelized
sugar & fresh berries | 9

CHOCOLATE DUO 1150 cal
molten chocolate lava cake,
chocolate mousse | 9

NEW ORLEANS CHEESECAKE 860 cal
creamy homemade cheesecake topped
with a blueberry sauce | 9

**CHOCOLATE MOUSSE
CHEESECAKE** 1020 cal
light & airy on a chocolate
cookie crust | 9

**CARAMELIZED BANANA
CREAM PIE** 700 cal
creamy white chocolate and banana
liqueur custard in a flaky crust. topped
with caramelized bananas | 9

KEY LIME PIE 1170 cal
a perfect balance of sweet
& tangy flavors | 9

**WHITE CHOCOLATE BREAD
PUDDING** 930 cal
scratch made, your choice of spirited
crème anglaise - chambord, tia maria,
grand marnier, frangelico | 9



PORT OF MANHATTAN

cocktails, ports, sherries & dessert wines

**PORT OF MANHATTAN
COCKTAIL** 230 cal
maker's mark bourbon, fonseca bin
27 reserve ruby port, angostura bitters | 13

BLACKBERRY SIDECAR 180 cal
remy martin vsop cognac, cointreau, fresh
lemon juice,
muddled blackberries, fee bros.
plum bitters | 13

RUTH'S SAZERAC 410 cal
our version of a new orleans classic. knob creek
small batch rye whiskey, house made brown
sugar syrup, dash of peychaud's bitters, lemon
peel served in a pernod misted glass | 13

FONSECA, PORTO, PORT, BIN 27 140 cal
douro, portugal | 16

**FONSECA, PORTO, TAWNY
PORT, 20 YEAR** 140 cal
douro, portugal | 25

WARRE'S, PORTO, PORT, WARRIOR 80 cal
douro, portugal | 10

BROADBENT, MADEIRA, RAINWATER 70 cal
madeira, portugal | 16



RUTH'S COFFEE

coffees

COFFEE 0 cal | 4.5

ESPRESSO 10 cal | 4.5

CAPPUCCINO 70-90 cal | 5

RUTH'S COFFEE 180 cal
frangelico, baileys irish cream,
brandy, fresh brewed coffee, whipped
cream, drizzled chocolate | 10

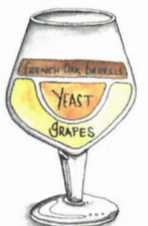
IRISH COFFEE 190 cal
jameson irish whiskey, fresh brewed
coffee, whipped cream | 10

**CHOCOLATE LOVER'S
DELIGHT COFFEE** 240 cal
godiva milk chocolate liqueur,
dark crème de cacao, fresh brewed
coffee, whipped cream | 10

KEOKE COFFEE 120 cal
kahlúa coffee liqueur, brandy, fresh
brewed coffee, whipped cream | 10

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

brandy, cognacs & armagnacs



COGNAC

LOUIS XIII
1/2 oz (35 cal) 115 | 1 oz (70 cal) 225

COURVOISIER VS 120 cal | 12

COURVOISIER VSOP 120 cal | 14

COURVOISIER XO 120 cal | 40

HENNESSY VS 120 cal | 14

HENNESSY VSOP 120 cal | 16

HENNESSY XO 120 cal | 40

RÉMY MARTIN VSOP 120 cal | 16

blended scotches

single malt scotches

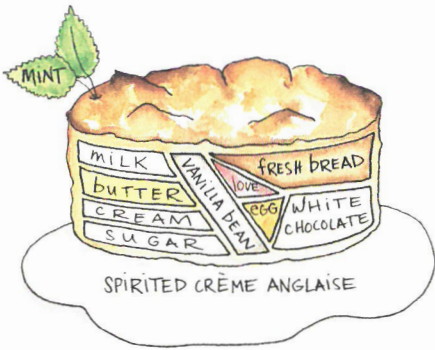
balvenie caribbean cask 14 year 130 cal	20
balvenie doublewood 12 year 130 cal	16
balvenie portwood 21 year 150 cal	60
balvenie single barrel 15 year 150 cal	30
glenfiddich 15 year 120 cal	20
glenfiddich 18 year 120 cal	26
glenfiddich 21 year 120 cal	65
glenmorangie lasanta 12 year 130 cal	15
glenmorangie signet 140 cal	45
oban 14 year 130 cal	25
the macallan 12 year 130 cal	19
the macallan 18 year 130 cal	65
the macallan fine oak 15 year 130 cal	30
the macallan fine oak 25 year 130 cal	175

bourbon/tennessee
whiskey & rye

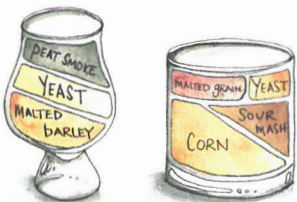
basil hayden's 120 cal	14
blanton's 150 cal	18
booker's 180 cal	17
jack daniel's single barrel 130 cal	18
knob creek 160 cal	10
maker's 46 150 cal	12

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WHITE CHOCOLATE bread pudding



SINGLE MALT SCOTCH SMALL BATCH BOURBON