



*Experience Happy Hour at The Bar and Lounge
Nightly from 5pm until 7pm*

Appetizers

ESCARGOT

Sautéed with mushrooms, garlic, onions and white wine. Baked with garlic butter, Romano and Parmesan cheese 17 / 13 *Happy Hour*

BARBECUED SHRIMP WITH MASHED POTATOES

Sautéed New Orleans Style in reduced white wine, butter, garlic and spices 20 / 14 *Happy Hour*

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese 18 / 12 *Happy Hour*

SEARED AHI*

Seasoned with a Cajun spice and complemented with a mustard, beer and soy sauce 21 / 14 *Happy Hour*

PRIME RIB SLIDERS

Two French dip style sliders with thin sliced Prime Rib and Swiss cheese. Served with our homemade au jus 14 / 11 *Happy Hour*

BEEF CARPACCIO*

Thinly sliced rare filet served with Caesar dressing, parmesan cheese and fresh ground pepper. Garnished with mixed greens and a garlic crostini 22 / 14 *Happy Hour*

BEEF POKE

Seared beef tenderloin, diced cucumbers, soy beans and onions and tossed in a soy chili garlic sauce 17 / 14 *Happy Hour*

HALF RACK OF LAMB

Seared with a blackberry, red wine reduction 21 / 18 *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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Drink Specials

ADAMI PROSECCO 8

HANDCRAFT CHARDONNAY 7

COLUMBIA CREST CABERNET 7

LEESE-FITCH PINOT NOIR 7

MAI TAI 8

SAUZA GOLD MARGARITAS 7

SMIRNOFF COCKTAIL OR MARTINI 7

GORDON'S GIN COCKTAIL OR MARTINI 7

COORS LIGHT, HEINEKEN, BUDWEISER 5



Wines By The Glass

Adami, Prosecco, Italy	12
Gloria Ferrer, Private Cuvee Brut, Sonoma, NV	14
Selbach Riesling, Mosel	10
La Viarte, Pinot Grigio, Italy	12
Spy Valley, Sauvignon Blanc, New Zealand	12
Chalk Hill, Chardonnay, Sonoma	15
Morgan, Chardonnay, Santa Lucia Highlands	14
Le Grand Noir, Rose, France	12
Martin Ray, Pinot Noir, Russian River	14
La Follette, Pinot Noir, North Coast	16
Quivera, Zinfandel, Dry Creek, Sonoma	15
Obsidian Ridge Cabernet Sauvignon, Red Hills Lake County	16
William Hill, Merlot, Central Coast	12
Ben Marco, Malbec, Mendoza, Argentina	12



Bottled Beer Selection

..... 6

COORS LIGHT

MILLER LIGHT

BUDWEISER

..... 7

HEINEKEN

CORONA

GUINNESS STOUT

SAPPORO

SIERRA NEVADA PALE ALE

LONGBOARD LAGER

CASTAWAY IPA

Bottled Water

FIJI, Still, 1 liter 5.5

SAN PELLEGRINO, Sparkling, 750 ml 5.5



Ruth's Chris Tableside Classic Cocktails

VESPER MARTINI

The 007 James Bond classic

Three measures Gordon's gin, one measure Grey Goose vodka, half measure of Lillet with a twist of lemon.
Shaken not stirred of course 12

THE BLACK ORCHID

Tanqueray gin with a rinse of Talisker 10 Scotch
Served with bleu cheese stuffed olives 14

MAUNA KEA MANHATTAN

The pinnacle of cocktails

Four Roses Small Batch Bourbon and Dolin Sweet Vermouth 13

RUTH'S SAZERAC

From our New Orleans roots

Bulleit Rye Whiskey, Pernod Absinthe, Simple Syrup, Bitters 12

OCEAN BLEU MARTINI

A traditional favorite with a local liquor

Hawaiian made Ocean Vodka, Dolin Dry Vermouth
Served with bleu cheese stuffed olives 14



Ruth's Chris Special Cocktails

MAUNA LANI MAI TAI

A traditional island favorite made with locally made Maui Dark and Old Lahaina light rum, orange curacao, mango puree, pineapple and orange juice 13

KAMUELA CUCUMBER MARGARITA

A refreshing margarita with a local twist

Patron Silver, Aperol, locally grown Kamuela cucumbers, sour and fresh lime 12

KAMA'AINA LEMONADE

When life gives you lemons....

Skyy Citrus vodka, Orchid Guava liqueur, Stirrings Ginger liqueur, Coconut water, fresh lime, sour 11

LILLIKOI MULE

From Moscow to Mauna Lani

Stolichnaya vodka and crisp ginger beer meld with the island flavor of Lilikoi served in a traditional copper mug 12

PANIOLO MINT JULEP

From the Derby to the islands

Woodford Reserve Bourbon, Stirrings Pomegranate liqueur, fresh mint, simple syrup 12

BLUE KAWAIHAE

It's not just the skies and water that are blue....

Old Lahaina light rum, Malibu coconut rum, pineapple juice, coconut syrup, blue curacao float 11

MANGO BELLINI

Perfect to beat the heat

Adami prosecco and mango puree 12

HERB AND GINGER

A perfect marriage

Uncle Val's botanical gin and ginger liquor, combined with the herbal essence of rosemary, fresh lemon juice and a splash of tonic 12