

MENU AVAILABLE FOR PICK UP  
OPEN EVERY DAY 11:00AM TO 7:00PM  
206-408-7795

## SANDWICHES - LUNCH 11AM TO 3PM

GRILLED CHEESE WITH SMOKED PORK LOIN	\$16
house baked heritage grain sourdough bread, smoked Scabland Farm pork loin, Fontina cheese, pickled green tomatoes, choice of side lentil salad or tiny mixed radicchio salad	
RHUBARB GRILLED CHEESE	\$16
house baked heritage grain sourdough bread, rhubarb apple compote, cheddar cheese, choice of side lentil salad or tiny mixed radicchio salad	
ROAST BEEF SANDWICH	\$16
Pure Country Farm roast beef, house preserved horseradish mayo, Swiss cheese, The Boldly Grown Farm "Treviso" radicchio, shaved raw red onion, Macrina challah roll, choice of side lentil salad or tiny mixed radicchio salad	
VEGGIE MELT	\$16
preserved Blanchard Mountain Farm eggplant, Sno-Valley mushrooms, Ralph's Greenhouse leeks, Matsuda Farm kale, Gouda cheese, Kewpie mayo, Macrina potato "Torpedo" roll, choice of side lentil salad or tiny mixed radicchio salad <b>vegan option: no mayo/no cheese, sub classic CHELO</b>	

## ALL DAY FROM THE KITCHEN

MUG OF BROTH (VERY HOT)	\$4
24 hour bone broth, please allow to cool before you sip - vegan available	
HEARTY PUMPKIN STEW	\$9
roasted Winter Luxury pumpkin, roasted Ralph's parsnips, Great Northern white beans, last summer's basil, garlic, preserved tomatoes, Macrina potato roll, <b>add herb compound butter for \$1</b>	
WHITE BEAN & SAUSAGE SOUP	\$9
house made Pachamama pork sausage, Great Northern white beans, Matsuda Farm kale, Alvarez "Elephant" garlic, 24 hour bone broth, Macrina potato roll, <b>add herb compound butter for \$1</b>	
BIG SALAD	\$16
Boldly Grown Farm mixed radicchios, roasted Ralph's Greenhouse carrots, roasted & pickled golden beets, heritage grain sourdough croutons, creamy herb dressing <b>choice of pastrami, soft farm egg** or vegan</b>	
BRAISED BEEF & BEETS ON RICE	\$18
braised Pure Country beef, Cabrera Farm beets, Boldly Grown Farm red cabbage, Hopewell Farm shallots, Samish Bay Cheese Vache with herbs, Bellewood Farm Orin apples, Island Leafy Green parsley, on rice	
WINTER BEETS ON RICE	\$18
Cabrera Farm beets, soft farm egg**, Boldly Grown Farm red cabbage, Hopewell Farm shallots, Samish Bay Cheese Vache with herbs, Bellewood Farm Orin apples, Island Leafy Green parsley, micro green, on rice	
MEAT & NOODLE	\$16
braised Pachamama pork shoulder, egg noodles, soft farm egg**, local vegetables, 24 hour bone broth, micros & flowers	
"HOLD THE MEAT" & NOODLE	\$16
Sno-Valley shiitake & oyster mushrooms, egg noodles, soft farm egg**, local vegetables, vegetable broth, micros & flowers	

PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE



## THE RUBY BRINK BAR & BUTCHER

## DESSERTS

CHOCOLATE CHIP COOKIE	\$5
Cairnsprings Mills "Magic Skagit" flour, cultured butter, farm eggs, 70% chocolate, walnuts, Maldon sea salt	
SOURDOUGH BROWNIE	\$5
Cairnsprings Mills "Expresso" organic whole wheat bread starter, Dutch cocoa, farm eggs, cultured butter	
HOT BUTTERED RUM MIX	\$8.50
cream, butter, spices	
VEGAN CHOCOLATE FROSTING	\$8.50
CHELO cashew cream	
SPICE CAKE	\$8.50
buttercream frosting	
PUMPKIN RICE PUDDING	\$8.50
Winter Luxury pumpkins, coconut milk, spices	
VEGAN CHOCOLATE CAKE	\$8.50
CHELO cashew cream frosting	
MIMOSA GRANITA	\$8.50
Cava, fresh orange & zest	
GIN & TONIC GRANITA	\$8.50
London Dry gin, Q Indian tonic, lime	
FRENCH 75 GRANITA	\$8.50
London Dry gin, Cava, lemon, agave	
CUBA LIBRE GRANITA	\$8.50
Flor de Cana rum, Boylen's cola, lime	

ALL TAKE AWAY FOOD ITEMS FROM THE KITCHEN ARE CHARGED A \$0.75 PER ITEM FEE TO PAY FOR THE SUSTAINABLE & COMPOSTABLE TAKE AWAY CONTAINERS. THANK YOU!!

ADD MEAT (TO SALAD & SANDWICHES)	\$4
ADD NOODLES (TO SOUP)	\$2
ADD SOFT FARM EGG** (TO SOUP/SALADS/BOWLS)	\$2
ADD HOMEMADE CAYENNE & GARLIC HOT SAUCE	\$1

JANUARY 23<sup>RD</sup>, 2021

STAY TUNED, STAY HEALTHY. EAT LOCAL.

\*\*KING COUNTY HEALTH DEPARTMENT TOLD US TO TELL YOU THAT EATING UNDERCOOKED OR RAW MEAT, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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206-408-7795 X 2 – 01/23/2021

## BUTCHER & GROCERY

THE RUBY BRINK IS A WHOLE ANIMAL BUTCHER SHOP AND GROCERY. WE BUY 2 COWS, 4 LAMBS, & 4-6 PIGS A MONTH FROM FARMS & RANCHERS THAT WE TRUST. WE WORK WITH PRODUCE FARMERS WE TRUST. A BUTCHER IS ALWAYS AVAILABLE TO ANSWER ANY QUESTIONS.

### SANDWICH MEAT & CHARCUTERIE

ROAST BEEF (1/2 LB MINIMUM)	\$15 / LB
MORTADELLA	\$30 / LB
FINOCCHIONA SALAMI	\$30 / LB
COUNTRY PORK PATE	\$30 / LB
JUNIPER PORK RILLETES	\$30 / LB

### FOOD TO HEAT AT HOME

SAUSAGE GRAVY (FROZEN)	\$12 / PT
WINTER VEGGIE ORZO BAKE (FROZEN)	\$18 / PAN
SPAGHETTI BAKE BEEF, PORK & LAMB BOLOGNESE (FROZEN)	\$24 / PAN
SHEPHERD'S PIE BEEF, PORK & LAMB	\$24 / PAN
CREAM OF RICE SOUP SHALLOTS, HERBS (FROZEN)	\$16 / QT
ROOT VEGETABLE SOUP CREAM & BEEF BACON	\$16 / QT
CREAMY POLENTA	\$15 / QT
BRAISED BEEF	\$12 / PT

### SMOKED MEAT

SMOKED SCABLAND PORK CHOP	\$16 / LB
MAPLE SMOKED BACON	\$15 / LB
MAPLE SMOKED BEEF BACON	\$15 / LB
MAPLE SMOKED JOWL BACON	\$15 / LB
PACHAMAMA FARM PORK HAM HOCKS	\$12 / LB
PACHAMAMA FARM PORK TROTTERS	\$10 / LB

### RAW MEATS

BREAKFAST SAUSAGE	\$12 / LB
ITALIAN SAUSAGE	\$12 / LB
CHORIZO SAUSAGE LINKS	\$15 / LB
POTSTICKER SAUSAGE LINKS	\$15 / LB
SALT & PEPPER SAUSAGE LINKS	\$14 / LB
PACHAMAMA FARM PORK SIRLOIN STEAKS	\$16 / LB
PACHAMAMA FARM PORK CHOPS	\$16 / LB
PACHAMAMA FARM PORK LOIN	\$18 / LB
PURE COUNTRY RIB EYE STEAKS	\$23 / LB
PURE COUNTRY NY STEAKS	\$22 / LB
PURE COUNTRY BEEF FILET MIGNON	\$28 / LB
PURE COUNTRY BEEF SHORT RIBS	\$14 / LB
PURE COUNTRY BEEF BRISKET	\$14 / LB
PURE COUNTRY BEEF STEW MEAT	\$14 / LB
BEEF BACON BURGER PATTIES (FROZEN)	\$12 / LB
PURE COUNTRY GROUND BEEF	\$10 / LB



## THE RUBY BRINK

### BROTH

24 HOUR BEEF & PORK BONE BROTH	\$16 / QT
VEGAN BROTH (FROZEN)	\$16 / QT

### PREPARED FOODS

HERITAGE GRAIN SOURDOUGH BREAD	\$8 / LOAF
CROISSANT WAFFLES SOURDOUGH (FROZEN)	\$8 FOR 2
PICKLED FARM EGGS	\$6 FOR 3
ISLAND FRUIT SPREAD	\$8 / 8oz
CASTELVETRANO OLIVES	\$8 / PT
FERMENTED HAYSHAKER FARM CARROTS	\$12 / PT
INFUSED MAPLE SYRUP SPICY CAYENNE OR SICHUAN	\$10 / 4oz
SICHUAN NUTS & SEEDS (SO SPICY)	\$12 / JAR
SMOKED FISH SPREAD SPRATS & VACHE	\$12 / 8oz
EGG SALAD	\$10 / PT
SUNRISE LENTIL HUMMUS ROASTED CARROT & EGGPLANT	\$6 / 8oz
LOCAL RYE BERRY SALAD	\$6 / PT
HEIRLOOM BEAN SALAD	\$6 / PT

### GROCERY

HOUSE ROAST COFFEE BEANS: LIGHT/MEDIUM ROAST	\$12 / JAR
SMALLS FAMILY FARM FLOUR: BREAD FLOUR & AP	\$2 / LB
CAIRNSPRINGS MILLS WA FLOUR: A.P. & BREAD & WW	\$2 / LB
FAIRHAVEN MILLS WA FLOUR: RYE, SPELT, CORNMEAL	\$4-\$5 / LB
MYSHAN DAIRY A2 GUERNSEY WHOLE MILK	\$9 / 1/2G
BELLEWOOD FARMS APPLE CIDER	\$7 / 1/2G
SAMISH BAY ORGANIC YOGURT	\$7 / PT
DAY CREEK FARM EGGS	\$8 / DZ
CULTURED EUROPEAN STYLE BUTTER	\$8 / LB
CHELO VEGAN BUTTER	\$8 / 8oz
LUMMI ISLAND WILD ALBACORE	\$11 / CAN
LUMMI ISLAND WILD SMOKED SALMON	\$15 / PACK
SNO-VALLEY OYSTER & SHIITAKE MUSHROOMS	\$15 / LB
RALPH'S GREENHOUSE RADICCHIO	\$6 / HEAD
BOLDLY GROWN FARM RED CABBAGE	AS MARKED
CABRERA FARM BEETS	\$4 / BAG
BOLDLY GROWN FARM SAVOY CABBAGE	AS MARKED
RALPH'S GREENHOUSE CARROTS	AS MARKED
RALPH'S GREENHOUSE PARSNIPS	AS MARKED
RALPH'S GREENHOUSE LEEKS	\$5 / BNCH
CLOUD MOUNTAIN FARM BUTTERNUT SQUASH	\$3 / LB
HEDLIN FAMILY FARM BLUE HUBBARD SQUASH	\$2.50 / LB
BELLEWOOD FARM SUNRISE MAGIC APPLES	\$2.7 / LB
ASSORTED CHEESES	PRICES VARY
YOUNG MANCHEGO, WELSH CHEDDAR, SOFT FRENCH CHEESE	

## GRAB & GO NO ABV BEVERAGES

TOPO CHICO	\$3
sparkling mineral water, 12oz	
COLA	\$3
Boylens, made with cane sugar	
ROOT BEER	\$3
Boylens, made with cane sugar	
BIRCH BEER	\$3
Boylens, made with cane sugar	
FRIZZ COFFEE	\$4
sparkling & lightly sweet espresso, Italy	
N/A IPA	\$3
Bravus, 12oz can, Newport Beach, CA	

## MADE TO ORDER NON- ALCOHOLIC BEVERAGES

ORANGE JLS	\$6
your old favorite...remember? from the mall? orange, vanilla, cream	
PUGET PLUM SODA	\$6
Puget Sound plum shrub, soda, shiso	
MULLED APPLE CIDER	\$4
Bellewood Farm cider, spices, orange	
HOUSE ROAST COFFEE	\$4
light/medium roast – Honduras	
ASSORTED HOT TEAS	\$4

## BEER

ASAHI "SUPER DRY" LAGER	\$3
Asahi, 12oz can, Japan	
BABA BLACK LAGER	\$3
Uinta Brewing Co, 12oz can, SLC, UT	
IPA	\$4
Pfriem Brewers, 12oz can, Hood River, OR	
HITACHINO NEST RED RICE ALE	\$5
Kiuchi Brewery, 11.9oz btll, Japan	
NUT BROWN ALE	\$3
Alesmith Brewing, 12oz can, San Diego, CA	
FOUNDER'S PORTER	\$5
Founder's Brewing, 12oz btll, Grand Rapids, MI	
FRESH HOP PILSNER	\$5
Occidental Brewing., 16oz can, Seattle, WA	
KÖLSCH	\$6
Chukanut Brewery, 16.9oz btll, Bellingham, WA	

## VASHON ISLAND CIDER

KINGSTON BLACK	\$18
Dragon's Head Cider, 750ml btll	
HERITAGE	\$18
Dragon's Head Cider, 750ml btll	



## THE RUBY BRINK

BAR & BUTCHER

### TAKE AWAY BEVERAGE MENU

## WINE

### RED

CABERNET SAUVIGNON	\$15
EGO, "Goru Verde", 2018, Jumilla, SP	
CABERNET FRANC	\$19
Vignerons de Samur, "Bourgueli Lieu-Dit Beauregard", 2018, Loire, FR	
GAMAY NOIR	\$25
GC Wine Company, "Gochau Cellars", 2017, Willamette Valley, OR	
TEMPRANILLO	\$42
Bodegas Protos, 2016, Rivera del Duero, SP	

### WHITE

CHARDONNAY	\$22
Ken Wright, 2013, Columbia River Gorge, WA	
RIESLING	\$24
Chateau Deluxe, "Dry Riesling", 2017, Eola Amity Hills, Willamette Valley, OR	

### SPARKLING / ROSÉ

CHAMPAGNE	\$72
Charles Orban, "Carte Noire", NV, Vallée De La Marne, Champagne, FR	
BLANQUETTE DE LIMOUX	\$20
Domaine Delmas, Limoux, FR	
GRENACHE / SYRAH	\$14
Domaine Lafond, "Tavel" 2017, Rhone, FR	
375 ml	

## COCKTAILS

MUST BE PURCHASED WITH A MEAL  
FROM THE KITCHEN

### MADE TO ORDER

SERVED IN LIDDED 12oz JARS, SHAKEN & ICED

REVERSE MANHATTAN SMASH	\$14
house vermouth blend, Dickel rye whiskey, angostura bitters, orange bitters, muddled Collin's Family Orchard dark sweet cherries	
DE RIGUER	\$14
Glenmorangie single malt scotch, fresh grapefruit juice, honey syrup	
SINGAPORE SLING	\$13
London dry gin, cherry liqueur, house-made grenadine, lemon, soda	
THE SHRIKE	\$13
Pacific Crest plum infused tequila, apricot liqueur, agave, Hayshaker Espelette peppers	

## HOT COCKTAILS

SERVED IN 8OZ SEALED TRAVEL CUP

OZ TODDY	\$14
Four Rose's Kentucky bourbon, Grand Poppy liqueur, lemon, honey	
'ERE I CO	\$14
Park cognac, Becherovka, creme de cacao, black tea, oat milk, mace	
IRISH COFFEE	\$14
Bushmills "Blackbush" Irish whiskey, TRB house roast coffee, demerara, heavy cream	

## BOTTLED COCKTAILS

POUR OVER ICE & STIR – 1.5 SERVINGS

MEZCAL OLD FASHIONED	\$16
Oaxaca Espadin mezcal, agave syrup, Orleans bitters, grapefruit bitters	
CLUBLAND	\$15
Absolut Elyx vodka, Douro Valley white port, Angostura bitters	
MARTINEZ	\$14
Ransom Old Tom gin, house vermouth blend, Luxardo maraschino, orange peel, orange bitters	
BOURBON OLD FASHIONED	\$13
Four Roses Kentucky bourbon, demerara sugar, angostura bitters	
HOLLAND GIN IMPROVED	\$27
Bols barrel aged Ginever, Luxardo maraschino, Herbsaint, aromatic bitters	
EMPRESS GIN MARTINI	\$15
Empress gin, La Quintinye extra dry, lemon peel	
VIEUX CARRE	\$17
Dickel rye whiskey, Park cognac, Benedictine, house vermouth blend, lemon peel	
TIPPERARY	\$19
Bushmills "Blackbush" Irish whiskey, house vermouth blend, green Chartreuse, lemon peel	
SIPSMITH GIN NEGRONI	\$25
Sipsmith London dry gin, Campari, Carpano Antica formula, orange peel	

## BLOODY MARY (SERVES 2) \$24

Polish rye Vodka, house made Bloody Mary mix with fermented carrot brine, tamari, Korean chili flakes - Comes with a jar of pickles to garnish  
POUR OVER ICE, SQUEEZE SOME LEMON, STIR

## CLARIFIED

## MILK PUNCH (SERVES 6) \$75

Caribbean rum blend, Cachaça, Cognac, citrus, island quince, green tea, organic cane sugar, milk, spice  
POUR OVER ICE & ENJOY