

MENU AVAILABLE FOR PICK UP

OPEN EVERY DAY 11:00AM TO 7:00PM

206-408-7795

ALL DAY FROM THE KITCHEN

MUG OF BROTH (VERY HOT)	\$4
24 hour bone broth, please allow to cool before you sip - vegan available	
GRILLED CHEESE	\$12
heritage grain sourdough, cheddar cheese, Matsuda Farm heirloom tomato add maple smoked bacon and a side salad for \$4?	
SAUSAGE ON A ROLL	\$12
salt & pepper pork sausage, pickled mustard seed mayo, flowers & pea vines	
SMALL SALAD WITH BEEF BACON	\$12
Matsuda Farm salad mix, maple smoked beef bacon, soft farm egg**, choice of kefir ranch, fresh citrus vin. or Maury Island apple cider vin.	
SUMMER VEGGIE SALAD	\$14
Matsuda Farm salad mix, roasted carrots & zucchini, chopped cucumber, cherry tomatoes, millet crackers, smoked tomato vinaigrette	
BIG SALAD WITH PASTRAMI	\$18
Matsuda Farm salad mix, house smoked pastrami, crunchy millet crackers, Matsuda Farm shishito salsa, sugar snap peas, soft farm egg**, choice of kefir ranch, fresh citrus vinaigrette or Maury Island apple cider vinaigrette	
DELI SANDWICH	\$16
grass fed roast beef, roasted pork loin, Swiss cheese, dill pickled cucumbers, Matsuda Farm greens & heirloom tomato, Kewpie mayo, Dijon, Macrina challah roll, choice of side: heirloom lentil salad or green salad	
SUMMER MUSHROOM MELT	\$16
Sno-Valley shiitake & oyster mushrooms, fresh jalapeño, green onions, mozzarella cheese, pea vine & cilantro pesto, Kewpie mayo, Macrina Kaiser roll, choice of side: heirloom lentil salad or green salad vegan option: no cheese. add CHELO cashew creme	
SMOKED PORK & GREEN KIMCHEE ON RICE	\$18
smoked Pachamama Farm pork shoulder, house made green kimchee with Gracie's Greens choy sum, ginger, jalapeño, soft farm egg**, cilantro	
SUMMER VEGETABLE PASTA PRIMAVERA	\$18
Sno-Valley shiitake mushrooms, Matsuda Farm heirloom tomatoes, summer squash, Hopewell Farm green beans, Pacific Crest fennel, Gracie's Greens fresh basil, Italian spaghetti. Add grated parmigiana reggiano for \$2?	
MEAT & NOODLE	\$16
braised grass fed beef, egg noodles, soft farm egg**, local vegetables, 24 hour bone broth, micros & flowers WANT IT SPICY??? ADD HOUSE FERMENTED HOT SAUCE FOR \$1.00!!!	
"HOLD THE MEAT" & NOODLE	\$16
Sno-Valley shiitake mushrooms, egg noodles, soft farm egg**, local vegetables, vegetable broth, micros & flowers WANT IT SPICY??? ADD HOUSE FERMENTED HOT SAUCE FOR \$1.00!!!	
ADD NOODLES (TO SOUP OR BROTH)	\$2
ADD MEAT (TO SOUP, SANDWICHES OR BOWLS)	\$4
ADD SOFT FARM EGG** (TO SOUP/SALADS/BOWLS)	\$2
ADD HOUSE FERMENTED HOT SAUCE	\$1
PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE 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!!	

** 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



THE RUBY BRINK

BAR & BUTCHER

DESSERTS

HORCHATA POPSICLE	\$2
house made with rice, golden brown sugar & cinnamon	
SHORTBREAD COOKIES	\$6
Smalls Family Farm flour, cultured butter, organic sugar	
VEGAN CHOCOLATE CAKE	\$8.50
CHELO vegan butter & oat milk frosting, island blackberries	
STRAWBERRY SHORTCAKE	\$8.50
house made cream biscuit, Cabrera Farms strawberries, whipped cream	
LIME MOUSSE	\$8.50
house made lime curd, whipping cream	
SMOKED JALAPEÑO RICE PUDDING	\$8.50
Myshan Dairy A2 Guernsey whole milk, dark cocoa, smoked jalapeños, farm egg, organic sugar, vanilla	
FROZEN DARK CHOCOLATE PUDDING	\$8.50
Myshan Dairy A2 Guernsey whole milk, dark cocoa	
VEGAN CHOCOLATE SORBET	\$8.50
dark cocoa, organic sugar (vegan)	
GIN & TONIC GRANITA	\$8.50
London dry gin, Q Indian tonic, lime zest	
FRENCH 75 GRANITA	\$8.50
London dry gin, lemon juice, agave, Cava	
LIME CURD	\$8
fresh lime, farm eggs, cultured butter	
CHOCOLATE SAUCE	\$8
dark cocoa, organic sugar	
APPLE BUTTER	\$8
Collin's Family Orchard "Pink Lady" apples, organic sugar	

BOOZY SLUSH POPS

4 FOR \$24, 2 FOR \$14, 1 FOR \$8

BOURBON BLUEBERRY
Four Roses Kentucky Bourbon, island blueberries, fresh lemon, organic sugar
DAIQUIRI
Flor de Cana Extra Seco, lime juice, lime zest, organic sugar
A.P.D
London dry gin, island gooseberries, Dolin Blanc, La Quintinye extra dry, organic sugar

AUGUST 11TH, 2020

STAY TUNED, STAY HEALTHY. EAT LOCAL.

TODAY'S MENU AVAILABLE FOR PICK UP

OPEN EVERY DAY 11:00 AM TO 7:00 PM

206-408-7795 – 08/11/2020

BUTCHER SHOP

THE RUBY BRINK IS A WHOLE ANIMAL BUTCHER SHOP.
WE BUY 2 COWS AND 4 OR 5 PIGS A MONTH FROM SMALL
PNW FARMS THAT WE TRUST. A BUTCHER IS AVAILABLE TO
ANSWER ANY QUESTIONS YOU MAY HAVE.

BROTH

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

SANDWICH MEAT & CHARCUTERIE

MORTADELLA	\$30 / LB
PICANTE SALAMI	\$30 / LB
CALABRESE SALAMI	\$30 / LB
PEPPERONI	\$30 / LB
SOPRESSATA	\$30 / LB
PASTRAMI	\$18 / LB
SMOKED BEEF SUMMER SAUSAGES	\$16 / LB
PORK RILLETTES	\$12 / JAR
BACON JAM	\$6 / JAR
GRASS FED BEEF DEMI-GLACE (PORT & BLACK PEPPER)	\$25 / 8oz

SMOKED MEAT

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 MEAT AVAILABLE TODAY!!

VALLEY FARMSTEAD WHOLE CHICKEN (FROZEN)	\$8 / LB
ITALIAN SAUSAGE	\$12 / LB
BREAKFAST SAUSAGE	\$12 / LB
HUNTER'S SAUSAGE LINKS	\$14 / LB
FLOWERING HERB SAUSAGE LINKS	\$14 / LB
PACHAMAMA FARM PORK SIRLOIN STEAKS	\$15 / LB
PACHAMAMA FARM PORK CHOPS	\$16 / LB
GRASS FED BEEF SHORT RIBS	\$14 / LB
GRASS FED BEEF BRISKET	\$14 / LB
GRASS FED GROUND BEEF	\$10 / LB
GRASS FED BEEF MARROW BONES & KNUCKLES	\$7 / LB

STEAKS & CHOPS – ORDER FOR FRIDAY PICK UP

GRASS FED BONE IN RIB EYES	\$23 / LB
GRASS FED BONE IN N.Y.S	\$22 / LB
GRASS FED BEEF FILET MIGNON	\$28 / LB
GRASS FED SIRLOIN STEAKS	\$18 / LB

AVAILABLE BY SPECIAL ORDER ONLY

SMOKED PACHAMAMA PORK HAM	\$18 / LB
PACHAMAMA PORK SHOULDER	\$14 / LB
PACHAMAMA FARM PORK BELLY	\$14 / LB
GRASS FED BEEF CHUCK ROASTS	\$12 / LB
GRASS FED BEEF TOP ROUND	\$12 / LB



THE RUBY BRINK

PREPARED FOODS

HERITAGE GRAIN SOURDOUGH BREAD	\$8 / LOAF
PICKLED ISLAND DUCK EGGS	\$6 FOR 3
SPICY ZUCCHINI RELISH	\$8 / 8oz
DILL PICKLED GREEN BEANS	\$12 / PT
PICKLED ALVAREZ FARM ASPARAGUS	\$15 / 12oz
ISLAND SNAP PEA KIMCHEE	\$15 / PT
CASTELVETRANO OLIVES	\$8 / PT
PICKLED MUSTARD SEEDS	\$5 / JAR
CURRENT APPLE SPREAD	\$8 / 8oz
WHITE BEAN HUMMUS	\$6 / 8oz
LIME CURD	\$8 / 8oz
APPLE BUTTER	\$8 / 8oz
PORK SPREAD	\$12 / JAR
BACON JAM	\$6 / JAR
RAW ISLAND HONEY COMB	\$8 / 4oz
SALAD DRESSING – KEFIR RANCH & TURMERIC VINAIGRETTE	\$8 / 8oz
MUSHROOM & WHITE BEAN SOUP VEGAN	\$16 / QT
SMOKY TOMATO SOUP CREAMY	\$16 / QT
CREAMY ZUCCHINI SOUP: (FROZEN) GREAT HOT OR COLD	\$16 / QT
FARRO & LENTIL SALAD	\$6 / PT
ORZO PASTA SALAD FRESH HERBS	\$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
RED STAR ACTIVE DRY YEAST	\$3 / 2oz
MYSHAN DAIRY A2 GUERNSEY WHOLE MILK	\$9 / 1/2G
SAMISH BAY ORGANIC YOGURT	\$7 / PT
GRACE HARBOR FARM GOAT KEFIR	\$9 / QT
DAY CREEK FARM EGGS	\$8 / DZ
CULTURED EUROPEAN STYLE BUTTER	\$8 / LB
MEADOWBROOK BUTTER: LARSON'S CREAMERY, OR	\$6 / LB
SNO-VALLEY MUSHROOMS: BLUE OYSTER & SHIITAKE	\$15 / LB
GRACIE'S GREENS PEA SHOOTS	\$6 / BG
RALPH'S GREENHOUSE CARROTS	\$4 / BNCH
MATSUDA FARM SALAD MIX	\$6 / BAG
OSPREY HILL FARM "FLASHY TROUT" ROMAINE	\$4 / HEAD
KARELI FARM RASPBERRIES	\$8 / PT
ASSORTED CHEESES	PRICES VARY
WELSH CHEDDAR, YOUNG MANCHEGO, BLUE, SOFT FRENCH	

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	
HORCHATA POPSICLE	\$2
house-made horchata in popcicle form	

MADE TO ORDER NON- ALCOHOLIC BEVERAGES

20 OZ COMPOSTABLE CUP WITH ICE	
HORCHATA	\$6
house made with rice, cinnamon, golden brown sugar (vegan)	
LEMONADE	\$6
fresh squeezed lemon, organic sugar	
PUGET PLUM SODA	\$6
Puget Sound plum shrub, soda, shiso	
ARNOLD PALMER	\$6
black tea, fresh squeezed lemon, organic sugar	
ICED BLACK TEA	\$4

BEER

ASAHI "SUPER DRY" LAGER	\$3
Asahi, 12oz can, Japan	
CRIKEY IPA	\$3
Reuben's Brews, 12oz can, Seattle, WA	
PILSNER	\$4
Occidental Brewing Co, 16oz can, Seattle, WA	
FOUNDER'S PORTER	\$5
Founder's Brewing, 12oz btll, Grand Rapids, MI	
HITACHINO NEST	\$5
RED RICE ALE	
Kiuchi Brewery, 11.9oz btll, Japan	
SHEEPDOG PALE ALE	\$18
whiskey barrel aged pale ale, Camp Colvos, 22oz btll, Vashon, WA	

VASHON ISLAND CIDER

ISLAND HARVEST PERRY	\$6
Nashi Orchards, 187ml btll	
COLUMBIA CRAB APPLE	\$18
Dragon's Head Cider, 750ml btll	
ROSÉ CIDER	\$23
blend of Mountain Rose & Redfield apples, Dragon's Head Cider, 750ml btll	

THE RUBY BRINK

BAR & BUTCHER

TAKE AWAY BEVERAGE MENU

WINE

RED

CABERNET SAUVIGNON	\$16
Rosell Mir, "Pla de la Creu Negre", 2016, Catalana, SP	
CABERNET FRANC	\$19
Vignerons de Saumur, "Bourgueil Lieu-Dit Beauregard", 2018, Loire, FR	
PINOT NOIR	\$22
GC Wines, "Commuter Cuvee, 2018 Willamette Valley, OR	
BORDEAUX BLEND	\$23
Vignobles Saby Chateau Hauchat, "La Rose", Fronsac, FR	

WHITE / SPARKLING / ROSÉ

SAUVIGNON BLANC	\$18
Les Duex Moulins, 2018, Loire Valley, FR	
CHARDONNAY	\$22
Ken Wright, 2013, Columbia River Gorge, WA	
CREMANT DE LOIRE	\$27
Domaine Saint Just, Chenin Blanc / Chardonnay, Loire, FR	
GRENACHE/SYRAH ROSÉ	\$14
Domaine Lafonde, 375 ml btll, Tavel, FR	
BARDOLINO CHIARETTO	\$17
Zeni, Classico Vigne Alte, Veneto, IT	

COCKTAILS

MUST BE PURCHASED WITH A MEAL
FROM THE KITCHEN

BOTTLED COCKTAILS

POUR OVER ICE & STIR – 1.5 SERVINGS	
CAP-HAÏTIEN RUM & HONEY	\$14
blend of Haitian & Caribbean rums, honey	
BOURBON OLD FASHIONED	\$13
Four Roses Kentucky bourbon, demerara sugar, angostura bitters	
MEZCAL OLD FASHIONED	\$16
Oaxaca Espadin mezcal, agave syrup, Orleans bitters, grapefruit bitters	
EMPRESS GIN MARTINI	\$15
Empress gin, La Quintinye extra dry, lemon	
BOULEVARDIER	\$15
High West Double rye whiskey, house vermouth blend, Campari	
VIEUX CARRE	\$17
High West Double Rye whiskey, Pierre Ferrand cognac, Benedictine, house vermouth blend, lemon peel	

BLOODY MARY FOR 2 \$24

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

MADE TO ORDER

COCKTAILS

SERVED IN LIDDED 12oz JARS, SHAKEN & ICED

REVERSE MANHATTAN SMASH	\$14
house vermouth blend, High West double rye whiskey, angostura bitters, orange bitters, muddled Collin's Family Orchard dark sweet cherries	
BLOOD OF THE KAPU TIKI	\$13
Barbancourt 8 year Haitian rum, fresh lime, fresh orange, fresh grapefruit, house made grenadine, Pernod, angostura bitters	
ZING BEE	\$12
Four Roses Kentucky bourbon, grapefruit juice, honey, ginger liqueur	
SINGAPORE SLING	\$13
London dry gin, cherry liqueur, house-made grenadine, lemon, soda	
MARGARITA	\$13
Agavales Blanco tequila, fresh lime juice, agave syrup, Cointreau	
MAI TAI	\$12
blend of Barbados, Jamaican & Bermuda rums, Cointreau, Orgeat, lime	
RUM SPIKED HORCHATA	\$13
Jamaican dark rum, rice, cinnamon, golden brown sugar	
PIMM'S CUP	\$11
Pimm's No 1, lemon, ginger beer, cucumber, island fruit, mint	

FROZEN COCKTAILS

IN THE FREEZER

GIN & TONIC GRANITA	\$8.50
London dry gin, Q Indian tonic, lime zest	
FRENCH 75 GRANITA	\$8.50
London dry gin, lemon juice, agave, Cava	

BOOZY SLUSH POPS

4 FOR \$24, 2 FOR \$14, 1 FOR \$8

BOURBON BLUEBERRY	
Four Roses Kentucky Bourbon, island blueberries, fresh lemon, organic sugar	
DAIQUIRI	
Flor de Cana Extra Seco, lime juice, lime zest, organic sugar	
A.P.D	
London dry gin, island gooseberries, Dolin Blanc, La Quintinye extra dry, organic sugar	

8/11/2020 – PLEASE DON'T DRINK & DRIVE