

# BEER

IPA	\$5
Pfriem Brewers, 16oz draft pour, Hood River, OR	
RED CAP IRISH RED	\$5
Kulshan, 16oz draft pour, Bellingham, WA	
HELLE'S LAGER	\$5
Reuben's Brews, 16oz draft pour, Redmond, WA	
KÖLSCH	\$5
Double Mountain Brewery, 16oz draft pour, Hood River, OR	
ASAHI "SUPER DRY" LAGER	\$4
Asahi, 12oz can, Japan	
PISLNER	\$5
Black Raven, 12oz can, Redmond, WA	
ERDINGER WEISSBIER	\$5
Erdinger Weissrau, 11.2oz bttl, Erding, DE	
NUT BROWN ALE	\$5
Alesmith Brewing, 12oz can, San Diego, CA	
SNEAKY SNEAKY OATMEAL STOUT	\$6
Everybody's Brewing, 16 oz can, White Salmon, WA	
HITACHINO NEST WHITE ALE	\$8
Kiuchi Brewery, 11.9oz bttl, Japan	
HITACHINO NEST RED RICE ALE	\$8
Kiuchi Brewery, 11.9oz bttl, Japan	

## NO ABV BEVERAGES

TOPO CHICO	\$4
sparkling mineral water, 12oz	
COLA	\$4
Boylens, made with cane sugar	
BIRCH BEER	\$4
Boylens, made with cane sugar	
N/A IPA	\$6
Bravus Brewing Co, 12oz can, Newport Beach, CA	
ARNOLD PALMER	\$6
black tea, fresh organic lemon, organic sugar	
PUGET PLUM SODA	\$7
Puget Sound plum shrub, soda, mint	
ORANGE JLS	\$7
Your old favorite...remember? from the mall? Fresh orange juice, vanilla, cream	
ICED TEA	\$4
long steeped black tea	
HOUSE ROAST COFFEE	\$5
light/medium roast – Peru	
ASSORTED HOT TEAS	\$4
black, green, herbal....just ask!!	

# VASHON ISLAND CIDER

HERITAGE CIDER	\$7
Dragon's Head Cider, draft, 7oz glass	
ISSHO NI "TOGETHER" CIDER	\$27
Nashi Orchards, 750ml bttl	

## WINE

### RED

PINOT NOIR	\$10 / \$38
Le Doublé Troublé, 2016, Willamette Valley, OR	
TEMPRANILLO	\$11 / \$40
Protos, "Tinto Fino", 2018, Ribera del Duero, SP	
RHONE BLEND	\$13 / \$46
Mas de Boislauzon, La Chaussyette, 2018, Provence/Rhone Valley, FR	
MISSION	\$46
The Adroit Initiative, "Old Vine Mission" 2018, Lodi, CA	

### WHITE

GODELLO	\$9 / \$36
Vinos de Arganza, "Seculo" 2019, Bierzo, SP	
CHARDONNAY	\$11 / \$40
Ken Wright, 2013, Columbia River Gorge, WA	
CHENIN BLANC	\$13 / \$46
Cave de Saumur, "Saumur", 2019, Loire Valley, FR	

## SPARKLING

CREMANT D' ALSACE	\$14 / \$48
Brut Cattin, "NV, Alsace, FR	

## ROSÉ

PINOT NOIR	\$8 / \$28
Domaine de Pajot, "Cotes de Gascogne", 2018, Gascogne, FR	



**THE RUBY BRINK**  
BAR & BUTCHER

## COCKTAILS

WHITE SANGRIA	\$11
Vino Verdé, Oloroso sherry, white rum, apricot liqueur, "Strawberry Rainier" cherries, orange, lemon	
BROWN DERBY	\$12
Four Roses Kentucky bourbon, Washington honey, grapefruit	
REVERSE MANHATTAN SMASH	\$14
house vermouth blend, Dickel rye whiskey, angostura bitters, orange bitters, orange, Amarena cherry TO GO AVAILABLE	
MAI TAI	\$13
Saison rum, Gosling's Black rum, house blend citrus liqueur, Orgeat, lime, TO GO AVAILABLE	
PROFESSOR GIBSON	\$14
Absolute Elyx winter wheat vodka, Bols Genever, La Quintinye extra dry vermouth, hibiscus pickled Hedlin Farm shallot	
DAISY II	\$13
100% agave tequila blanco, house limoncello, lemon, orange bitters	
CHAMPS-ELYSEES	\$15
Park cognac, Green Chartreuse, lemon, simple syrup, angostura bitters	
BLOODY MARY	\$14
Polish rye vodka, organic tomato juice, pickled leek brine, organic spices, Hayshaker Farm Korean peppers, lemon, house pickles	

\*\*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

# SNACKY SNACKS

CASTELVETRANO OLIVES	\$5
pitted Sicilian olives	
PICKLED EGG	\$5
house pickled Sky Valley Farm egg**, Kewpie mayo	
CHEESE & FINN'S BREAD	\$12
choice of Welsh cheddar or 3 month aged Manchego cheese, house made rhubarb mustard, heritage grain sourdough bread	
ORZO SALAD	\$7
Italian pasta, garlic scapes, fresh herbs, Matsuda Farm zucchini	
BOWL OF CHILI	\$9
Pure Country beef, Pachamama pork, Hayshaker Farm chilies, preserved tomatoes, crème fraiche	
SAUSAGE ON A ROLL	\$12
house made "Chorizo" sausage with Pachamama Farm pork, Pure Country beef & Hayshaker Farm peppers, pickled mustard seed mayo, Gracie's Greens microgreens, Macrina potato "Torpedo" roll	
MEDIUM SALAD	\$14
Matsuda Farm greens, pickled Hedlin Farm carrots, house made sourdough croutons, ACV dressing	

# MEAT & NOODLE

MUG OF BROTH (VERY HOT)	\$4
bones from our whole animal butcher shop, simmered for 24 hours, please allow to cool before you sip. vegan option - made with organic vegetables & Sno-Valley mushrooms	
BRAISED BEEF MEAT & NOODLE	\$18
braised Pure Country Farm beef, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens microgreens	
ROASTED CHICKEN MEAT & NOODLE	\$18
roasted Pasture Bird chicken, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens microgreens	
"HOLD THE MEAT" & NOODLE	\$18
roasted Sno-Valley shiitake & oyster mushrooms, egg noodles, soft boiled Sky Valley Farm egg** raw, roasted & pickled local vegetables, vegetable broth, Gracie's Greens microgreens	

## ADD ONS:

ADD M&N MEAT	\$5
ADD ROASTED SNO-VALLEY MUSHROOMS	\$4
ADD SOFT BOILED EGG**	\$2
ADD NOODLES TO SOUPS (EGG OR RICE)	\$2
ADD GINGER & BLUEBERRY HOT SAUCE	\$1

PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE

JULY 28<sup>TH</sup>, 2021

STAY HEALTHY. EAT LOCAL.

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## THE RUBY BRINK BAR & BUTCHER

## CHEESEBURGER WEDNESDAY

TOMATO CHEESEBURGER	\$16
ground Pure Country beef shoulder, ground maple smoked beef bacon, cheddar cheese, relish of dill pickled Provo Farm cucumbers, first of the season Provo Farm tomatoes, house made burger sauce, Alvarez Organics sweet onion, Macrina Kaiser bun, side Matsuda Farm green salad	
SPICY APRICOT BURGER	\$16
ground Pure Country beef shoulder, ground maple smoked beef bacon, salsa of Collin's Family Orchard apricots, first of the season jalapeño peppers, cilantro & pickled corn, Samish Bay Creamery "Vache" cheese, Griffin Creek Farm romaine lettuce, Kewpie mayo, Macrina Kaiser bun, side Matsuda Farm green salad	
VEGGIE MELT	\$16
Sno-Valley shiitake mushrooms, Hedlin Farm carrots, Matsuda Farm zucchini & kale, Cabrera Farm fennel, Alvarez Organic sweet onion & garlic, fresh herbs, Swiss cheese, Kewpie mayo, Macrina Kaiser bun, side Matsuda Farm green salad <b>vegan</b> <b>option: no cheee no mayo, sub herby CHELO cashew cream</b>	

**TAKE AWAY PREORDERS START AT 2:00PM**

## DESSERTS

OLIVE OIL CAKE	\$9
island raspberry sauce, whipped cream	
VEGAN RICE PUDDING	\$9
coconut milk, Bow Hill Farm blueberries	
SOURDOUGH BROWNIE	\$6
organic sourdough bread starter, Dutch cocoa, add whipped cream \$2	
FINN'S CHOCOLATE CHIP COOKIE	\$6
organic dark chocolate, walnuts, add whipped cream \$2	
SHORTBREAD COOKIES	\$7
Small's Family Farm flour, organic sugar, cultured butter – gluten free available	

TAKE AWAY FOODS ARE CHARGED \$0.75 PER ITEM TO  
PAY FOR THE SUSTAINABLE & COMPOSTABLE  
CONTAINERS. THANK YOU!!