

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	
SPLIT PEA SOUP WITH HAM	\$9
heirloom split green peas, maple smoked ham & bacon, carrots, onions, celery, potatoes, Macrina potato roll, add herb compound butter for \$1	
VEGAN PUMPKIN & COCONUT SOUP	\$9
Winter Luxury pumpkins, yellow onion, last year's basil, coconut cream, Macrina potato roll, add herb compound butter for \$1	
BIG FALL SALAD	\$16
The Crows Farm & Boldly Grown Farm mixed radicchios, roasted Delicata squash, roasted Ralph's Greenhouse golden beets, sourdough croutons, creamy herb dressing - Choice of bacon, soft farm egg** or vegan	
GRILLED CHEESE WITH APPLE	\$16
house baked heritage grain sourdough bread, cheddar cheese, Swiss cheese, whole grain mustard, Bellewood Farm Orin apples, choice of side: heirloom lentil salad or mixed radicchio	
BRAISED BEEF FLATBREAD SANDWICH	\$16
house baked, heritage grain sourdough flat breads, Pure Country Farm braised beef, creamed collard greens, pickled jalapenos, choice of side: heirloom lentil salad or mixed radicchio	
ROAST BEEF SANDWICH	\$16
Pure Country Farm roast beef, pepper jelly mayo, pickled leeks, Matsuda Farm kale, cheddar cheese, Macrina challah roll, choice of side: heirloom lentil salad or mixed radicchio	
VEGETARIAN "MEATBALL" MELT	\$16
house made veggie meatballs with butternut squash, rice & garlic, tomato sauce, chili flake, Swiss cheese, Island Leafy Greens, parsley, Macrina Torpedo roll, choice of side: heirloom lentil salad or radicchio salad	
BRAISED BEEF ON RICE	\$18
braised Pure Country Farm beef, Hopewell Farm Brussels sprouts, First Cut Farm potatoes, Cascadia Creamery "Sawtooth" cheese, Island Leafy Greens parsley, Radical Roots Farm minors lettuce	
WINTER VEGETABLE CURRY WITH RICE	\$16
First Cut Farm potatoes, preserved tomatoes, coconut milk, Beluga lentils, cabbage, leeks, Plum Forest Farm cilantro, spices Add braised beef for \$4... Add soft farm egg** \$2	
MEAT & NOODLE	\$16
braised Pure Country Farm beef, egg noodles, soft farm egg**, local vegetables, 24 hour bone broth, micros & flowers	
"HOLD THE MEAT" & NOODLE	\$16
Sno-Valley oyster & shiitake mushrooms, egg noodles, soft farm egg**, local vegetables, vegetable broth, micros & flowers	
ADD NOODLES (TO SOUP)	\$2
ADD MEAT (TO SOUP, SANDWICHES OR BOWLS)	\$4
ADD SOFT FARM EGG** (TO SOUP/SALADS/BOWLS)	\$2
ADD HOMEMADE CAYENNE & GARLIC HOT SAUCE	\$1



THE RUBY BRINK

BAR & BUTCHER

DESSERTS

SHORTBREAD COOKIES	\$6
Smalls Family Farm flour, cultured butter, organic sugar	
HOT BUTTERED RUM MIX	\$8.50
butter, spices, creams (just add rum & hot water)	
VEGAN CHOCOLATE FROSTING	\$8
CHELO cashew creme	
SPICE CAKE	\$8.50
buttercream frosting	
LEMON OLIVE OIL CAKE	\$8.50
island raspberry & whipped cream	
VEGAN CHOCOLATE CAKE	\$8.50
cashew cream chocolate 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!!

PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE

DECEMBER 26TH, 2020

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

TODAY'S MENU AVAILABLE FOR PICK UP
OPEN EVERY DAY 11:00 AM TO 7:00 PM
206-408-7795 X 2 – 12/26/2020

BUTCHER & GROCERY

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

BROTH

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

MEATY FOOD TO HEAT AT HOME

CHEESY CHICKEN & BRUSSELS SPROUTS RICE BAKE	\$20/PAN
SPLIT PEA SOUP HAM & BACON	\$16 / QT
BEEF, PORK & LAMB BOLOGNESE (FROZEN)	\$12 / PT
BROWN GRAVY (FROZEN)	\$8 / PT
SAUSAGE GRAVY (FROZEN)	\$12 / PT

VEGGIE FOOD TO HEAT AT HOME

ISLAND FORAGED MUSHROOM & RICE SOUP	\$16 / QT
GINGER CARROT SOUP (FROZEN)	\$16 / QT
VEGAN PUMPKIN & LEEK SOUP (FROZEN)	\$16 / QT
CREAMY POTATO SOUP (FROZEN)	\$16 / QT
PUMPKIN CHILI (FROZEN)	\$16 / QT
CREAMY POLENTA	\$15 / QT

SMOKED MEAT

SMOKED BEEF SAUSAGE	\$18 / 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

ITALIAN SAUSAGE	\$12 / LB
BREAKFAST SAUSAGE	\$12 / LB
PURE COUNTRY BONELESS NY STEAKS	\$25 / LB
PURE COUNTRY SIRLOIN STEAKS	\$25 / LB
SCABLAND FARM PORK CHOPS	\$16 / LB
PURE COUNTRY BEEF BRISKET	\$14 / LB
PURE COUNTRY BEEF SHORT RIBS	\$14 / LB
PACHAMAMA FARM GROUND PORK	\$10 / LB
PURE COUNTRY GROUND BEEF	\$10 / LB



THE RUBY BRINK

SANDWICH MEAT & CHARCUTERIE

MORTADELLA	\$30 / LB
SALAMI PICANTE	\$30 / LB
CALABRESE SALAMI	\$30 / LB
FINOCCHIONA SALAMI	\$30 / LB
COUNTRY PORK PATE	\$30 / LB
JUNIPER PORK RILLETES	\$30 / LB
BACON JAM	\$6 / JAR

PREPARED FOODS

HERITAGE GRAIN SOURDOUGH BREAD	\$8 / LOAF
PICKLED MUSTARD SEEDS	\$6 / JAR
CASTELVETRANO OLIVES	\$8 / PT
FERMENTED HAYSHAKER FARM CARROTS	\$12 / PT
ISLAND FRUIT SPREAD	\$8 / JAR
CHILI JAM	\$12 / JAR
SICHUAN NUTS & SEEDS (SO SPICY)	\$12 / JAR
ROASTED CARROT & LENTIL HUMMUS	\$6 / 8oz
BARLEY & VEGETABLE SALAD APPLES & SQUASH	\$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	\$9 / 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
HOPEWELL FARM CARROTS	\$10 / 5 LB
SNO-VALLEY MUSHROOMS SHIITAKE & OYSTER	\$15 / LB
BOLDLY GROWN FARM RADICCHIO	\$6 / HEAD
GRACIE'S GREENHOUSE PEA SHOOTS	\$6 / BAG
RALPH'S GREENHOUSE PARSNIPS	AS MARKED
RALPH'S GREENHOUSE LEEKS	\$5 / BNCH
MATSUDA FARM LACINATO KALE	\$6 / BAG
CLOUD MOUNTAIN FARM BUTTERNUT SQUASH	\$3 / LB
BELLEWOOD FARM ORIN APPLES	\$2.50 / LB
BELLEWOOD FARM EVERCRISP APPLES	\$3 / LB
ASSORTED CHEESES	PRICES VARY
YOUNG MANCHEGO, WELSH CHEDDAR, SOFT FRENCH DOUBLE CREAM, STELLA MARIS CHEVRE	

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	
ROSÉ CIDER	\$23
blend of red fleshed apples, 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 Urban, "Carte Noire", NV, Vallée De La Marne, Champagne, FR	
CREMANT DE LIMOUX ROSÉ	\$22
Delmas, "Cuvée Séduction", Limoux, FR	
BLANQUETTE DE LIMOUX	\$20
Domaine Delmas, Limoux, FR	

COCKTAILS

MUST BE PURCHASED WITH A MEAL
FROM THE KITCHEN

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	

MADE TO ORDER COCKTAILS

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	
SUMMER'S FALL	\$14
Uncle Val's gin, Hayshaker Farm Galia melon juice, lemon, organic sugar, lemon verbena	
THE SHRIKE	\$13
Pacific Crest plum infused tequila, apricot liqueur, agave, Hayshaker Espelette peppers	
MAI TAI	\$12
blend of Barbados, Jamaican & Bermuda rums, house citrus liqueur, Orgeat, lime	

HOT COCKTAILS

SERVED IN 8OZ SEALED TRAVEL CUP

'ERE I GO	\$14
Park cognac, Becherovka, creme de cacao, black tea, oat milk, mace	
CHAMOMILE TODDY	\$14
Four Rose's Kentucky bourbon, Marolo "Milla" camomile e grappa, lemon, honey	
IRISH COFFEE	\$14
Bushmills "Blackbush" Irish whiskey, TRB house roast coffee, demerara, heavy cream	

BOTTLED COCKTAILS

POUR OVER ICE & STIR – 1.5 SERVINGS

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	
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	
EMPRESS GIN MARTINI	\$15
Empress gin, La Quintinye extra dry, lemon	
VIEUX CARRE	\$17
Dickel rye whiskey, Park cognac, Benedictine, house vermouth blend, lemon peel	