

GRAB & GO NO ABV BEVERAGES

TOPO CHICO	\$3
sparkling mineral water, 12oz	
COLA	\$3
Boylens, made with cane sugar	
BIRCH BEER	\$3
Boylens, made with cane sugar	
ROOT 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 J.L.S.	\$6
20oz, your old favorite.....remember? from the mall? fresh orange juice, vanilla, cream	
ARNOLD PALMER	\$6
20oz, black tea, fresh organic lemon, organic sugar	
PUGET PLUM SODA	\$6
20oz, Puget Sound plum shrub, soda, mint	
HOUSE ROAST COFFEE	\$4
12oz, light/medium roast – Peru	
ASSORTED HOT TEAS	\$4
12oz, black, green, herbal....just ask!!	

VASHON ISLAND CIDER

KINGSTON BLACK	\$18
Dragon's Head Cider, 750ml bttl	
ISSHO NI "TOGETHER" CIDER	\$27
Nashi Orchards, 750ml bttl	

BEER

ASAHI "SUPER DRY" LAGER	\$3
Asahi, 12oz can, Japan	
RED CAP IRISH RED	\$4
Kulshan, 12oz can, Bellingham, WA	
SNEAKY SNEAKY OATMEAL STOUT	\$6
Everybody's Brewing, 16 oz can, White Salmon, WA	
IPA	\$4
Pfriem Brewers, 12oz can, Hood River, OR	
HITACHINO NEST RED RICE ALE	\$5
Kiuchi Brewery, 11.9oz bttl, Japan	
HITACHINO NEST WHITE ALE	\$5
Kiuchi Brewery, 11.9oz bttl, Japan	
NUT BROWN ALE	\$3
Alesmith Brewing, 12oz can, San Diego, CA	



THE RUBY BRINK BAR & BUTCHER TAKE AWAY BEVERAGE MENU

WINE

RED

CABERNET SAUVIGNON	\$15
EGO, "Goru Verde", 2018, Jumilla, SP	
BARBERA	\$18
Produttori del Gavi, "Il Forte", 2019, Gavi, FR	
GAMAY	\$22
Domaine Rochette, "Vendangé á la Main" 2018, Beaujolais, FR	
CARIGNON	\$28
Seabold Cellars, BOLD Wine Co. (100 year old vine), 2019, Redwood Valley, CA	
MOURVEDRE/SYRAH	\$34
Grateful Palate, "Southern Belle" 2017, Jumilla, SP	
MISSION	\$37
The Adroit Initiative, "Old Vine Mission" 2018, Lodi, CA	

WHITE

SAUVIGNON BLANC	\$18
Le Bois de la Tour, 2018, "Haut-Poitou" Loire, FR	
CHARDONNAY	\$25
Ken Wright, 2013, Columbia River Gorge, WA	
BOURGOGNE BLANC	\$43
Domaine R Dubois et Fils, "Les Tremblots", 2018, Burgundy, FR	

SPARKLING / ROSÉ

CHAMPAGNE	\$72
Charles Orban, "Carte Noire", NV, Vallée De La Marne, Champagne, FR	

COCKTAILS TO SHARE

POUR OVER ICE & STIR – 16OZ BOTTLES

BLOODY MARY (SERVES 2)	\$24
Polish rye Vodka, house made Bloody Mary mix with fermented carrot brine, tamari, Hayshaker Farm Korean peppers	
Comes with a jar of pickles to garnish	
POUR OVER ICE, SQUEEZE SOME LEMON, STIR	

**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

COCKTAILS

MUST BE PURCHASED WITH A MEAL
FROM THE KITCHEN

MADE TO ORDER

SERVED IN 12oz JARS, SHAKEN & ICED

REVERSE MANHATTEN SMASH	\$14
house vermouth blend, Dickel rye whiskey, angostura bitters, orange bitters, muddled Collin's Family Orchard dark sweet cherries	
THE SHRIKE	\$13
Pacific Crest Farm plum infused tequila, apricot liqueur, agave syrup, Hayshaker Farm "Piment de Espellette"	
MAI TAI	\$12
blend of Barbados, Jamaican & Bermuda rums, house citrus liqueur, Orgeat, lime	
SOLANGE	\$14
Beefeater London dry gin, green chartreuse, fresh lemon, organic sugar, Cava	
WHISKEY SOUR	\$12
Four Roses Kentucky bourbon, fresh lemon, organic sugar, Sky Valley Farm egg white**	

BOTTLED COCKTAILS

POUR OVER ICE & STIR – 1.5 SERVINGS

PIRATE DU BRÉSIL	\$17
Park Cognac Carte Blanche, Novofogo silver cachaça, island strawberry syrup, lemon peel	
CLUBLAND	\$15
Absolut Elyx vodka, Douro Valley white port, Angostura bitters	
BOURBON OLD FASHIONED	\$13
Four Roses Kentucky bourbon, demerara sugar, angostura bitters	
VIEUX CARRE	\$17
Dickel rye whiskey, Park cognac, Benedictine, house vermouth blend, lemon peel	
EMPRESS GIN MARTINI	\$15
Empress gin, La Quintinye extra dry, lemon peel	
MEZCAL OLD FASHIONED	\$16
Wahaka espadin, agave syrup, grapefruit bitters, Orleans bitters	
MOUNTAIN FIRST	\$52
Yamazaki 12 year single malt whisky, Clear Creek cherry brandy, WA honey	
TIPPERARY	\$19
Bushmills "Blackbush" Irish whiskey, house vermouth blend, green Chartreuse, lemon peel	

FROM THE KITCHEN

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

206-408-7795

THINGS ON BREAD

SAUSAGE ON A ROLL \$12

house made Salt & Pepper sausage with Pachamama pork, "1000 Island" mayo, house fermented sauerkraut, Macrina "Potato Torpedo" bun

FIVE SPICE LAMB FLATBREAD SANDWICH \$14

house made heritage grain sourdough flatbread, braised M&P Ranches lamb, red sorrel & yogurt sauce with Island Leafy Green parsley & Samish Bay Creamery yogurt, Alvarez Farm sweet onions, Skylight Farm turnip greens

RICE & STUFF

GINGER & HERB MEATBALL PLATE \$20

M&P Ranches lamb, organic ginger, fresh herbs & organic oats, soft boiled Sky Valley Farm egg**, Sky Light Farm turnip greens, pickled Ralph's Greenhouse leeks, Gracie's Greens microgreens, Lowland Farm baby spinach, cup of 24 hour bone broth, medium grain white rice

SMOKEY PULLED PORK PLATE \$20

house smoked & slow cooked Pachamama Farm pork shoulder, soft boiled Sky Valley Farm egg**, slaw of Ralph's "Savoy" cabbage, Sound Vegetable Farm "Diana" radishes & Alvarez Organic's sweet onions, pickled Hedlin Farm corn, Gracie's Greens microgreens, Lowland Farm baby spinach, cup of 24 hour bone broth or vegetable broth, medium grain white rice

KRAUT FERMENT PLATE \$18

house fermented "Curry Kraut" with Boldly Grown Farm carrots, & Ralph's Greenhouse cabbage, soft boiled Sky Valley Farm egg**, Tian Tian Farm komatsuna rapini, 24 hour bone broth OR vegetable broth, Gracie's Greens microgreens, Lowland Farm baby spinach, medium grain white rice

RICE, EGG & BROTH \$10

soft boiled Sky Valley Farm egg**, Gracie's Greens microgreens, 24 hour bone broth OR vegetable broth, medium grain white rice

MEAT & NOODLE

MUG OF BROTH (VERY HOT) \$4

bones from our whole animal butcher shop, simmered 24 hours, please allow to cool before you sip
vegan available - made with organic vegetables & Sno-Valley mushrooms

BRAISED BEEF MEAT & NOODLE \$16

braised Pure Country beef, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled local vegetables, 24 hour bone broth, Gracie's Greens microgreens

SMOKED CHICKEN MEAT & NOODLE \$16

house smoked Pasture Bird chicken, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled local vegetables, 24 hour bone broth, Gracie's Greens microgreens

"HOLD THE MEAT" & NOODLE \$16

roasted Sno-Valley shiitake & oyster mushrooms, egg noodles, soft boiled Sky Valley Farm egg** raw, roasted & pickled local vegetables, Gracie's Greens microgreens

HOT FOOD ITEMS ARE CHARGED \$0.75 PER ITEM TO PAY FOR THE SUSTAINABLE & COMPOSTABLE CONTAINERS. THANK YOU!!



THE RUBY BRINK

BAR & BUTCHER

DESSERTS

CHOCOLATE CHIP COOKIE \$5

Cairnsprings Mills "Edison" flour, Skylight Farm eggs, organic sugar, 70% chocolate, walnuts

SOURDOUGH BROWNIE \$5

Cairnsprings Mills "Espresso" organic whole wheat bread starter, Skylight Farm eggs, Dutch cocoa,

OLIVE OIL CAKE \$8.50

rhubarb compote, whipped cream

RHUBARB & COCONUT RICE PUDDING \$8.50

local rhubarb, coconut milk, white rice

LEMON MOUSSE \$8.50

organic lemon curd, whipping cream

VANILLA TAPIOCA PUDDING \$8.50

Tunawerth grass fed milk, organic tapioca

HAZELNUT LAMINGTON \$8.50

vanilla butter sponge cake, hazelnut buttercream, chocolate glaze, crushed Holmquist hazelnuts

MEAT & NOODLE ADD ONS:

ADD MEAT \$5

ADD GINGER PICKLED GREEN DAIKON \$4

ADD ROASTED SNO-VALLEY MUSHROOMS \$4

ADD RAW & ROASTED SEASONAL VEGETABLES \$4

ADD SOFT BOILED EGG** \$2

ADD NOODLES (EGG OR RICE) \$2

ADD GINGER & THAI BIRD CHILI HOT SAUCE \$1

PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE

MAY 15TH, 2021

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 – 05/15/2021

BUTCHER & GROCERY

THE RUBY BRINK IS A WHOLE ANIMAL BUTCHER SHOP AND GROCERY. WE BUY 2 COWS, 4 LAMBS, & 4-6 PIGS & 200 CHICKENS A MONTH FROM FARMS & RANCHERS THAT WE TRUST. WE WORK WITH PRODUCE FARMERS WE TRUST.

BROTH

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

FOOD TO HEAT AT HOME

SOURDOUGH FRENCH TOAST (FROZEN)	2 FOR \$8
PARSNIP & RYE BERRY SOUP GREENS & LEEKS (FROZEN)	\$16 / QT
PORK POZOLE HOUSE MADE HOMINY (FROZEN)	\$16 / QT
SAUSAGE & POTATO SOUP CREAM & HERBS	\$16 / QT
SPRING VEGGIE SOUP (FROZEN)	\$16 / QT
MUSHROOM & BARLEY SOUP SPRING GREENS	\$16 / QT
BRAISED PURPLE KALE & LEEKS (FROZEN)	\$6 / PT
VEGAN BOLOGNESE MUSHROOMS & LEEKS (FROZEN)	\$10 / PT

SANDWICH MEAT & CHARCUTERIE

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

RAW MEATS

WHOLE PASTURE BIRD CHICKEN	\$7 / LB
PASTURE BIRD CHICKEN: BREASTS & THIGHS	\$10 / LB
ITALIAN SAUSAGE	\$12 / LB
BREAKFAST SAUSAGE	\$12 / LB
CHORIZO SAUSAGE LINKS	\$15 / LB
HUNTERS SAUSAGE LINKS	\$15 / LB
SALT & PEPPER SAUSAGE LINKS	\$15 / LB
GREEN CHILI & LIME CHICKEN SAUSAGE LINKS	\$15 / LB
PACHAMAMA FARM GROUND PORK	\$12 / LB
PACHAMAMA FARM PORK CHOPS	\$16 / LB
PACHAMAMA FARM PORK COPPA STEAK	\$18 / LB
PURE COUNTRY RIB EYE STEAKS	\$23 / LB
PURE COUNTRY NY STEAKS	\$22 / LB
PURE COUNTRY FILET MIGNON	\$28 / LB
PURE COUNTRY BEEF SHORT RIBS	\$14 / LB
PURE COUNTRY BEEF BRISKET	\$14 / LB
PURE COUNTRY BEEF STEW MEAT	\$14 / LB
PURE COUNTRY GROUND BEEF	\$10 / LB



THE RUBY BRINK

SMOKED MEATS

SMOKED KUNE KUNE HAM (1 LB MINIMUM)	\$20 / LB
MAPLE SMOKED BACON	\$15 / LB
MAPLE SMOKED BEEF BACON	\$15 / LB
MAPLE SMOKED JOWL BACON	\$15 / LB
APPLE WOOD SMOKED HAM HOCKS	\$12 / LB

PREPARED FOODS

HERITAGE GRAIN SOURDOUGH BREAD	\$8 / LOAF
PICKLED MUSTARD SEEDS	\$6 / 4oz
RHUBARB MUSTARD	\$8 / 4oz
KEFIR RANCH	\$8 / 8oz
HERB PICKLED APPLES BELLEWOOD FARM APPLES	\$12 / PT
PICKLED BEETS	\$12 / PT
OLIVE TAPENADE	\$8 / 8oz
CASTELVETRANO OLIVES	\$10 / PT
MARINATED CASTELVETRANO OLIVES	\$8 / 8oz
EGG SALAD	\$10 / PT
SEASAME BARLEY SALAD BOK CHOY & ONIONS	\$6 / PT
BEAN SALAD	\$6 / PT
EGG SALAD SANDWICH HOUSE BAKED SOURDOUGH	\$10
SMOKED PORK LOIN SANDWICH GOUDA, GREEN GARLIC MAYO	\$10
SMOKED CHICKEN PIE LEEKS & MUSHROOMS	\$10
MUSHROOM & LEEK PIE SWISS CHEESE	\$10
SCOTCH EGG PORK SAUSAGE & SOFT FARM EGG	\$12

GROCERY

HOUSE ROAST COFFEE BEANS: LIGHT/MEDIUM ROAST	\$12 / JAR
TUNAWERTH CREAMERY WHOLE MILK	\$9 / 1/2G
TUNAWERTH CREAMERY CREAM	\$9 / PT
SAMISH BAY CREAMERY ORGANIC YOGURT	\$7 / PT
SKY VALLEY FARM EGGS	\$8 / DZ
CULTURED EUROPEAN STYLE BUTTER	\$8 / LB
LUMMI ISLAND WILD ALBACORE	\$11 / CAN
LUMMI ISLAND WILD SMOKED SALMON	\$15 / PACK
SNO-VALLEY OYSTER & SHIITAKE MUSHROOMS	\$15 / LB
OWBOW FARM RED RADISHES	\$7 / BNCH
MATSUDA FARM SALAD MIX	\$8 / BAG
RALPH'S GREENHOUSE LEEKS	\$5 / BNCH
GRACIE'S GREENS PEA SHOOTS	\$6 / BAG
ORGANIC LOCAL APPLES KORU, PINK LADY, GINGER CRISP	\$5 / LB
CARAMEL DIP FOR THE APPLES SICHUAN PEPPERCORNS	\$2 / 2oz
ASSORTED CHEESES	PRICES VARY
WELSH CHEDDAR, DOMAINE. DU VILLAGE, MANCHEGO DINAH'S CHEESE, TRES LECHES	