

BEER

HELLES LAGER	\$7
Chuckanut Brewery, 16oz draft pour, Bellingham, WA	
TOPCUTTER IPA	\$7
Balebreaker Brewing, 16oz draft pour, Yakima, WA	
RED CAP IRISH RED	\$7
Kulshan, 16oz draft pour, Bellingham, WA	
CAVATICA STOUT	\$7
Fort Georger Brewing, 16oz draft pour, Astoria, OR	
ASAHI "SUPER DRY" LAGER	\$5
Asahi, 12oz btll, Japan	
PFRIEM HAZY IPA	\$6
Pfreim Brewing Co., 12oz can, Hood River, OR	
NUT BROWN ALE	\$6
Alesmith Brewing, 12oz can, San Diego, CA	
OAK AGED SOUR	\$15
Propolis Brewing Wild Ales, 12.7oz btll, Port Townsend, WA	
HITACHINO NEST WHITE ALE	\$9
Kiuchi Brewery, 11.9oz btll, Japan	

NO ABV BEVERAGES

TOPO CHICO	\$4
sparkling mineral water, 12oz	
COLA	\$4
Boylens, made with cane sugar	
ROOT BEER	\$4
Boylens, made with cane sugar	
BIRCH BEER	\$4
Boylens, made with cane sugar	
"RUN WILD" N/A IPA	\$6
Athletic Brewing Co, 12oz can, San Diego, CA	
PUGET PLUM SODA	\$7
island plum shrub, sparkling water, mint	
ORANGE JLS	\$8
Your old favorite...remember? from the mall? Fresh orange juice, vanilla, cream	
BLACKBERRY ICED TEA	\$5
black tea, island blackberry syrup	
ICED TEA	\$4
long steeped black tea	
HOUSE ROASTED COFFEE	\$5
light/medium roast – Peru	
ASSORTED HOT TEAS	\$5
black, green, herbal...just ask!!	

VASHON ISLAND CIDER

MAURY ISLAND BLEND	\$8
Shawnee Hill Farm, draft, 7oz glass	
COLUMBIA CRABAPPLE	\$8
Dragon's Head Cider, 7oz glass pour	
KINGSTON BLACK	\$26
Dragon's Head Cider, 750 ml btll	
PERRY	\$28
Nashi Orchards, 750 ml btll	

WINE

RED

BORDEAUX	\$11 / \$38
Chateau Galand, 2019, Fronsac, FR	
CABERNET SAUVGINON	\$14 / \$46
Josep i Pau, "Synergy" 2017, Catalunya, SP	
MISSION	\$46
The Adroït Initiative, "Old Vine Mission" 2018, Lodi, CA	

WHITE

XAREL-LO	\$11 / \$38
Rosell Mir, "Pla de la Cru Blanc" 2019, Catalunya, SP	
CHARDONNAY	\$12 / \$40
Kana Winery, 2018, Columbia Valley, WA	
MELON DE BOURGOGNE	\$14 / \$46
Grochau Cellars, "Muscadet", 2019, Willamette Valley, OR	

SPARKLING

CREMANT D' LOIRE	\$15 / \$48
Saint de Just, NV, Loire Valley, FR	

ROSÉ

DOLCETTO	\$12 / \$52
Civic Winery, "Amphora Rose", 2020, Eugene, OR	
PINOT NOIR	\$26
Domaine de Pajot, "Cotes de Gascogne", 2018, Gascogne, FR	



THE RUBY BRINK BAR & BUTCHER

COCKTAILS

IN THE ROUND ♦	\$14
pear brandy, island quince syrup, island dry cider, lemon, sea salt	
THE BAUDELAIRE ♦	\$15
Martin Miller's Melbourne Strength gin, Yellow Chartreuse, ruby port, grapefruit peel	
CAROLINA ARTICLE ♦	\$15
Caribbean rum blend, American Rye whiskey, The Bitter Truth Golden Falernum, lime, egg white**, aromatic bitters	
PROFESSOR GIBSON ♦	\$15
Absolute Elyx winter wheat vodka, Bols Genever, La Quintinye extra dry vermouth, hibiscus pickled First Cut Farm shallot	
THE SHRIKE ♦	\$15
Hiroimi plum infused 100% agave tequila blanco, apricot liqueur, agave syrup, Hayshaker Farm Espelette chili	
BROWN DERBY ❖	\$13
Four Roses Kentucky bourbon, Washington honey, grapefruit	
SAZERAC AU COGNAC ❖	\$16
Park Cognac Carte Blanche, cane syrup, Peychaud's bitters, absinthe, lemon peel	
BLOODY MARY ❖	\$15
Polish rye vodka, organic tomato juice, pickled leek brine, organic spices, Hayshaker Farm Korean peppers, lemon, house pickles	

WARMERS

TODDY UNHINGED ♦	\$13
cherry blossom infused Novo Fogo cachaça, dark rum, lemon, demerara, fermented honey	
IRISH COFFEE ❖	\$14
house roasted coffee, Bushmills "Blackbush" Irish whiskey, demerara, whipped cream	
'ERE I GO ♦	\$15
Park Cognac, creme de cacao, Becherovka, oat milk, mace	

♦ – HOUSE COCKTAIL

❖ – CLASSIC COCKTAIL

BAR SNACKS

MUG OF BROTH (VERY HOT) 24 hour bone broth, please allow to cool before you sip vegetable broth available	\$5
CASTELVETRANO OLIVES pitted Sicilian olives	\$5
POPCORN Hayshaker Farm popcorn, house seasoning	\$5
PICKLED EGG ACV, Kewpie mayo	\$5
JALAPEÑO KRAUT house fermented cabbage, carrots & jalapeños	\$6
BEEF BACON house smoked & seasoned beef belly	\$8

PLATES & STUFF

FINN'S BREAD & BUTTER heritage grain sourdough bread, cultured butter	\$6
BRAISED PURPLE CABBAGE & SOFT EGG purple cabbage, red wine vinegar, caraway, soft boiled egg	\$10
SEARED SHISHITOS shishito peppers, lemon mayo	\$12
PICKLE PLATE dill pickled green beans, hibiscus pickled cauliflower, pickled apricot	\$10
ROASTED CARROTS house made kefir ranch, crudité style	\$12
RICE, EGG, BROTH soft boiled egg**, medium grain white rice, island microgreens, choice of 24 hour bone broth or vegetable broth, add Kewpie mayo \$1	\$12
½ CHICKEN Bright Ide Acres pastured chicken, kefir ranch, apricot cayenne hot sauce	\$20
LENTIL & VEGGIE SOUP Beluga lentils, mushrooms, leeks, herbs, side of Finn's bread	\$10
SALMON CHOWDER smoked Lummi Island wild Sockeye salmon, potatoes, corn, tomatoes, onions, side of Finn's bread	\$12
HAM HOCK & COLLARD GREEN SOUP house smoked ham hocks, collard greens, onions, broth, side of Finn's bread	\$12
CHEESE & FINN'S BREAD La Gruta del Sol "Manchego" (sheep's milk), house made apple butter, heritage grain sourdough bread	\$14
PICANTE SALAMI & FINN'S BREAD Picante salami, Dijon mustard, heritage grain sourdough bread	\$15
TINNED FISH PLATE smoked sprats, marinated sardines, smoked salmon, lemon mayo, Saltines	\$18

SALADS

SMALL SALAD radicchio & kale mix, ACV dressing or kefir ranch	\$8
"END OF SUMMER" PASTA SALAD Italian pasta, eggplant, island tomatoes, puntarelle, fennel	\$10
LENTIL SALAD Beluga lentils, carrots, radishes, Negi onions	\$10
MEDIUM SALAD radicchio & kale mix, pickled carrots, house made sourdough croutons, ACV dressing or kefir ranch	\$14

OCTOBER 12TH, 2021

TAKE AWAY ORDERS ARE CHARGED \$2.00 PER ITEM TO PAY
FOR SUSTAINABLE CONTAINERS & SERVICE. THANK YOU!!

BAR MENU - 4:00PM TO 10:00PM



THE RUBY BRINK

BAR & BUTCHER

THINGS ON BREAD

SPICY PEPPER JELLY & VACHE TOAST fresh cow's milk cheese, house made pepper jelly, island parsley, heritage grain sourdough bread	\$12
BEET TOAST house made beet relish, lemon mayo, island parsley, heritage grain sourdough bread	\$12
SAUSAGE ON A ROLL house made chicken & apple sausage, pickled mustard seed mayo, Gracie's Greens microgreens, Macrina potato "Torpedo" roll	\$15
MUSHROOM MELT FLATBREAD SANDWICH house made sourdough flatbread, shiitake & oyster mushrooms, leeks, Swiss cheese, house made pepper relish, Lacinato kale, Kewpie mayo vegan option: no mayo/no cheese sub CHELO cilantro cashew cream	\$16
BRAISED BEEF FLATBREAD SANDWICH house made sourdough flatbread, braised beef, house made tomato sauce, island basil, red onion, feta cheese, Lacinato kale, Kewpie mayo	\$16

MEAT & NOODLE

BRAISED BEEF MEAT & NOODLE Pure Country Beef, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens microgreens	\$18
ROAST CHICKEN MEAT & NOODLE Pasture Bird chicken, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens micros	\$18
"HOLD THE MEAT" & NOODLE Sno-Valley oyster & shiitake mushrooms, egg noodles, soft boiled Sky Valley Farm egg** raw, roasted & pickled local vegetables, vegetable broth, Gracie's Greens microgreens vegan option: no egg / sub rice noodles	\$18

DESSERTS

LEMON MOUSSE house made organic lemon mousse, whipped cream	\$12
OLIVE OIL CAKE raspberry & apple compote, whipped cream	\$12
SOURDOUGH BROWNIE organic sourdough starter, Dutch cocoa, add whipped cream \$2	\$6
SHORTBREAD COOKIES local flour, cultured butter, organic sugar	\$7
POACHED PEAR Red Clapp pear, spices, ginger cookie, ginger buttercream	\$12
WHITE PEACH RICE PUDDING coconut milk, island peach compote	\$10

ADD ONS:

ADD MEAT	\$8
ADD HOUSE MADE JALAPEÑO KRAUT	\$6
ADD ROASTED SNO-VALLEY MUSHROOMS	\$6
ADD SOFT BOILED EGG**	\$3
ADD NOODLES TO SOUPS (EGG OR RICE)	\$3
ADD HEIRLOOM MELON & JALAPEÑO HOT SAUCE	\$2

PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE

**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