



# THE RUBY BRINK

## BAR & BUTCHER

## WEEKDAY LUNCH MENU

12:00 TO 4:00

## TAKE AWAY ONLY

MUG OF BROTH (VERY HOT) \$5.50  
24 hour bone broth, please allow to cool before you sip, **vegan**  
**option available**

CASTELVETRANO OLIVES \$7  
pitted Sicilian olives

PICKLED EGG \$5  
house pickled Sky Valley Farm egg\*\*, Kewpie mayo

FINN'S BREAD & BUTTER \$8  
house baked heritage grain sourdough bread, cultured butter

BEAN & VEGETABLE SOUP \$12  
Flageolet beans, spring rapini, preserved tomatoes, leeks, vegetable broth, side of Finn's bread

SAUSAGE & POTATO SOUP \$14  
house made sausage, potatoes, leeks, chicken broth, herbs, side of Finn's bread

MEDIUM SALAD \$16  
red & green winter cabbage & baby kale mix, pickled carrots, house made sourdough croutons, ACV dressing or kefir ranch

LENTIL SALAD \$12  
Beluga lentils, potatoes, foraged nettles, shallots, cauliflower

GRAIN SALAD \$12  
local organic whole oats, purple cabbage, purple daikon, apples, onions, cilantro

SAUSAGE ON A ROLL \$17  
house made sausage, pickled mustard seed mayo, Gracie's Greens microgreens, Macrina potato "Torpedo" roll

GRILLED CHEESE SANDWICH \$17  
house baked heritage grain sourdough, Swiss cheese, cheddar cheese, whole grain mustard, side lentil salad

## DESSERTS

WARM CHOCOLATE CHIP COOKIE \$6.50  
organic dark chocolate, sea salt, walnuts, (please allow 10 minutes)

CHOCOLATE MOUSSE \$12.50  
dark chocolate, whipping cream

SOURDOUGH BROWNIE \$6.50  
organic bread starter, Dutch cocoa, add whipped cream \$2

SHORTBREAD COOKIES \$7.50  
local flour, organic sugar, cultured butter

OLIVE OIL CAKE \$12.50  
"Starking" apple & coriander compote, whipped cream

**ALL LUNCH ITEMS ARE PRICED WITH  
SUSTAINABLE CONTAINERS & PACKAGING  
INCLUDED. THANKS!!**

## BEER

ASAHI "SUPER DRY" LAGER \$7

Asahi, 21oz btll, Japan

IPA \$6

pFriem Family Brewers, 12oz can, Hood River, OR

IRISH "RED CAP" ALE \$6

Kulshan Brewing, 12oz can, Bellingham, WA

NUT BROWN ALE \$6

Alesmith Brewing, 12oz can, San Diego, CA

CAVATICA STOUT \$7

Fort George Brewing, 16oz can, Astoria, OR

RED RICE ALE \$8

Hitachino Nest, 12oz btll, Kyoto, Japan

LEMON BALM SAISON \$18

Propolis Brewing, "Melissa" 375ml btll, Port Townsend, WA

## NO ABV BEVERAGES

SODA WATER \$5

Santa Barbara di Lursia, 500ml btll

COLA \$4

Boylens, made with cane sugar, 12oz btll

ROOT BEER \$4

Boylens, made with cane sugar, 12oz btll

BIRCH BEER \$4

Boylens, made with cane sugar, 12oz btll

WATERMELON & GINGER JUICE \$5

Mela, 16oz can

"RUN WILD" N/A IPA \$6

Athletic Brewing Co, 12oz can, San Diego, CA

HOUSE ROASTED COFFEE \$5

light/medium roast – Guatemala

ASSORTED HOT TEAS \$5

black, green, herbal...just ask!!

**APRIL 1<sup>ST</sup>, 2022**

\*\*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

## BAR SNACKS

MUG OF BROTH (VERY HOT)	\$5
24 hr bone broth, please allow to cool before you sip, vegan broth available	
CASTELVETRANO OLIVES	\$5
pitted Sicilian olives	
POPCORN	\$5
Hayshaker Farm popcorn, house seasoning	
PICKLED EGG	\$5
ACV, Kewpie mayo	
FINN'S BREAD & BUTTER	\$6
house baked heritage grain sourdough bread, cultured butter	
CARAWAY KRAUT	\$6
winter cabbage, salt, caraway	
SMOKED BEEF SUMMER SAUSAGE	\$8
house smoked beef summer sausage, Dijon mustard	

## PLATES & STUFF

PICKLE PLATE	\$10
dill pickled blueberries, roasted golden beets, pickled Chioggia beets	
SEARED RAPINI	\$14
Pacific Crest Farm mixed rapini, Dijon mayo	
SMOKED FISH & POTATOES	\$14
smoked sprats, red potatoes, Vache cheese, Oregon Seaweed Co. dulse	
RICE, EGG, BROTH	\$12
soft boiled egg**, medium grain white rice, island microgreens, choice of 24 hour bone broth or vegetable broth, add Kewpie mayo \$1	
½ SMOKED CHICKEN	\$36
house brined & smoked Pasture Bird ½ chicken, kefir ranch, strawberry cayenne hot sauce	
BEAN & VEGETABLE SOUP	\$10
Flageolet beans, collard rapini, preserved tomatoes, leeks, vegetable broth, side of Finn's bread	
SAUSAGE & POTATO SOUP	\$12
house made sausage, potatoes, leeks, chicken broth, herbs, side of Finn's bread	
CHEESE PLATE	\$18
Zahur's Artisan 2 year aged cheddar (Ellensburg, WA), 20 fruits compote, Finn's bread	
DINAH'S CHEESE PLATE	\$24
½ wheel Kurtwood Farm (Vashon Island) Dinah's cheese, tarragon blueberry compote, Finn's bread	
SALAMI PLATE	\$15
picante salami, Dijon mustard, Finn's bread	
COUNTRY PORK PÂTÉ	\$18
house made country pork pâté with pistachios, house made huckleberry mostarda, Finn's bread	

## DESSERTS

SOURDOUGH BROWNIE	\$6
organic sourdough starter, Dutch cocoa, add whipped cream \$2	
WARM CHOCOLATE CHIP COOKIE	\$6
organic dark chocolate, walnuts, sea salt, (please allow 10 min)	
CHOCOLATE MOUSSE	\$12
dark chocolate, whipping cream	
OLIVE OIL CAKE	\$12
Starking apple & coriander compote, whipped cream	
SHORTBREAD COOKIES	\$7
local flour, cultured butter, organic sugar	
CARAMEL PEAR RICE PUDDING	\$10
coconut milk, Anjou pears, organic sugar (its cold, not warm)	

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## DINNER MENU 4:00 TO 9:00PM



**THE RUBY BRINK**  
BAR & BUTCHER

## SALADS

SMALL SALAD	\$8
red & green winter cabbage and baby kale mix, apple cider vinaigrette or kefir ranch dressing	
LENTIL SALAD	\$10
Beluga lentils, potatoes, foraged nettles, shallots, cauliflower	
GRAIN SALAD	\$10
local organic whole oats, purple cabbage, daikon, apples, onions, cilantro	
WARM MUSHROOMS & BITTER LEAVES	\$14
red & green winter cabbage and baby kale mix, oyster & shiitake mushrooms, soy sauce, mirin, pickled ginger, garlic	
MEDIUM SALAD	\$14
red & green winter cabbage and baby kale mix, pickled carrots, house made sourdough croutons, apple cider vinaigrette or kefir ranch dressing	

## THINGS ON BREAD

BACON JAM TOAST	\$14
house smoked bacon, onions, organic sugar, heritage grain sourdough bread	
TUNA MELT TOAST	\$14
Lummi Island wild albacore, shallots, Ferndale Farmstead provolone, heritage grain sourdough bread	
MARINATED SARDINE TOAST	\$14
house marinated sardines, whole mustard, shallots, butter, herbs, heritage grain sourdough bread	
BLUE CHEESE & MUSHROOM TOAST	\$13
oyster & shiitake mushrooms, Rogue Creamery blue cheese, shallots, heritage grain sourdough bread	
SUN CHOKE TOAST	\$13
confit sun choke, island sorrel, pickled shallot, heritage grain sourdough bread	
SAUSAGE ON A ROLL	\$15
house made sausage, pickled mustard seed mayo, Gracie's Greens microgreens, Macrina potato "Torpedo" roll	
SHISO KEBAB ON FLATBREAD	\$16
house made heritage grain flatbread, ground beef, ground pork, pickled shiso, house made strawberry, peach & shiso sauce, Kewpie mayo, island mustard greens	

## MEAT & NOODLE

SMOKED CHICKEN MEAT & NOODLE	\$22
house smoked Pasture Bird chicken, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens microgreens	
BRAISED BEEF MEAT & NOODLE	\$22
Pure Country beef, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens microgreens	
"HOLD THE MEAT" & NOODLE	\$22
Sno-Valley oyster & shiitake mushrooms, egg noodles, soft boiled Sky Valley Farm egg** raw, roasted & pickled local vegetables, vegetable broth, Gracie's Greens microgreens <b>vegan option: no egg / sub rice noodles</b>	

### ADD ONS:

ADD MEAT	\$8
ADD ROASTED SNO-VALLEY MUSHROOMS	\$6
ADD SOFT BOILED EGG**	\$3
ADD NOODLES TO M&N (EGG OR RICE)	\$3
ADD STRAWBERRY CAYENNE HOT SAUCE	\$1

**PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE  
TAKE AWAY ORDERS ARE CHARGED \$2.00 PER ITEM TO PAY FOR  
SUSTAINABLE CONTAINERS & PACKAGING. THANK YOU!!**

## BEER

TRICKSTER IPA	\$7
Black Raven Brewing, 16oz draft pour, Redmond, WA	
COASTAL PILSNER	\$7
Aslan Brewing, 16oz draft pour, Bellingham, WA	
ASAHI "SUPER DRY" LAGER	\$5
Asahi, 11.2oz btll, Japan	
IPA	\$6
pFriem Family Brewers, 12oz can, Hood River, OR	
IRISH "RED CAP" ALE	\$6
Kulshan Brewing, 12oz can, Bellingham, WA	
CAVATICA STOUT	\$7
Fort George Brewing, 16oz can, Astoria, OR	
NUT BROWN ALE	\$6
Alesmith Brewing, 12oz can, San Diego, CA	
RED RICE ALE	\$8
Hitachino Nest, 12oz btll, Kyoto, Japan	
LEMON BALM SAISON	\$18
Propolis Brewing, "Melissa", 375ml btll, Port Townsend, WA	

## NO ABV BEVERAGES

SODA WATER	\$5
Santa Barbara di Lursia, 500ml btll	
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	
BLACKBERRY ICED TEA	\$5
black tea, island blackberry syrup	
ICED TEA	\$4
long steeped black tea	
HOUSE ROASTED COFFEE	\$5
light/medium roast – Guatemala	
ASSORTED HOT TEAS	\$5
black, green, herbal....just ask!!	

## VASHON ISLAND

### CIDER

DABINETT	\$8
Dragon's Head Cider, 9oz draft pour	
COLUMBIA CRABAPPLE	\$25
Dragon's Head Cider, 750ml btll	
HUKARI FARMS PERRY	\$29
Nashi Orchards, 750 ml btll	

### WINE

#### RED

CABERNET FRANC	\$12 / \$42
Cave Robert et Marcel, Lieu-dit Beauregard, 2019 Bourgueil, Loire Valley, FR	
RHÔNE BLEND	\$15 / \$50
T2 Cellar, "GSM II", 2018, Columbia Valley, WA	
CABERNET SAUVIGNON	\$48
Maison Noir, "In Sheep's Clothing", 2019, WA grown, Willamette Valley, OR	

#### WHITE

FALANGHINA	\$13 / \$45
Collefrisio, "Bignaquadra", 2019, Abruzzo, SP	
MELON DE BOURGOGNE	\$46
Grochau Cellars, "Muscadet", 2019, Willamette Valley, OR	

#### SPARKLING

CREMANT D' ALSACE	\$15 / \$48
Joseph Cattin, NV, Alsace, FR	



### COCKTAILS

DAISY TRIFORCE ♦	\$15
100% agave tequila blanco, lemon, Combier Kummel liqueur	
BAUDELAIRE ♦	\$15
Plymouth Navy Strength gin, ruby port, Yellow Chartreuse, grapefruit peel	
CAIPIRINHA ❖	\$14
Novo Fogo Silver cachaça, lime, sugar	
ROB ROY ❖	\$15
single malt scotch, Bodegas Hidalgo La Gitana vermut, angostura bitters, amarena cherry	
PROFESSOR GIBSON ♦	\$15
Absolute Elyx winter wheat vodka, Bols Genever, La Quintinye extra dry vermouth, hibiscus pickled First Cut Farm shallot	
CAROLINA ARTICLE ♦	\$15
Caribbean rum blend, rye whiskey, Bitter Truth Golden Falernum, lime, egg white**	
BROWN DERBY ❖	\$13
Four Roses Kentucky bourbon, Washington honey, grapefruit	
TOPSIDE SWIZZLE ♦	\$16
Park Cognac Carte Blanche, Shawnee Hill Farm tarragon brandy infusion, lemon, honey, Benedictine	
BLOODY MARY ❖	\$15
Polish rye vodka, organic tomato juice, pickled leek brine, organic spices, Hayshaker Farm Korean peppers, lemon, house pickles	

### WARMERS

IRISH COFFEE ❖	\$14
house roasted coffee, Bushmills "Blackbush" Irish whiskey, demerara, whipped cream	
'ERE I GO ♦	\$15
Park Cognac, creme de cacao, Becherovka, black tea, oat milk, mace	

♦ – HOUSE COCKTAIL

❖ – CLASSIC COCKTAIL