

TODAY'S MENU AVAILABLE FOR PICK UP

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

206-408-7795 – 07/13/2020

BUTCHER SHOP

THE RUBY BRINK IS A WHOLE ANIMAL BUTCHER SHOP. WE BUY 2 COWS AND 4 PIGS A MONTH FROM SMALL PNW FARMS THAT WE TRUST. A BUTCHER IS AVAILABLE TO ANSWER ANY QUESTIONS YOU MAY HAVE. CHICKENS COMING SOON!!

BROTH

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

SANDWICH MEAT & CHARCUTERIE

MORTADELLA	\$30 / LB
PASTRAMI	\$18 / LB
SMOKED SALT & PEPPER SAUSAGE LINKS	\$16 / LB
PORK RILLETES	\$12 / JAR
BACON JAM	\$6 / JAR

SMOKED MEAT

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 MEAT AVAILABLE TODAY!!

MEATLOAF FOR 4 – RHUBARB KETCHUP	\$28 / LOAF
CHORIZO SAUSAGE LINKS	\$14 / LB
CHEDDAR & JALAPEÑO SAUSAGE LINKS	\$14 / LB
BREAKFAST SAUSAGE	\$12 / LB
ITALIAN SAUSAGE	\$12 / LB
PACHAMAMA FARM PORK SIRLOIN STEAKS	\$15 / LB
GRASS FED BEEF SHORT RIBS	\$14 / LB
GRASS FED BEEF BRISKET	\$14 / LB
GRASS FED GROUND BEEF	\$10 / LB
GRASS FED BEEF MARROW BONES & KNUCKLES	\$7 / LB

STEAKS & CHOPS – IN THE CASE TODAY

GRASS FED BONE IN RIB EYES	\$23 / LB
GRASS FED BONE IN N.Y.S	\$22 / LB
GRASS FED BEEF FILET MIGNON	\$28 / LB
GRASS FED SIRLOIN STEAKS	\$18 / LB

AVAILABLE BY SPECIAL ORDER ONLY

SMOKED PACHAMAMA PORK HAM	\$18 / LB
PACHAMAMA PORK SHOULDER	\$14 / LB
PACHAMAMA FARM PORK LOIN	\$18 / LB
PACHAMAMA LEG ROAST	\$14 / LB
PACHAMAMA FARM PORK BELLY	\$14 / LB
GRASS FED BEEF TOP ROUND	\$12 / LB
GRASS FED BEEF CHUCK ROASTS	\$12 / LB
GRASS FED BEEF OSSO BUCCO	\$12 / LB



THE RUBY BRINK

PREPARED FOODS

HERITAGE GRAIN SOURDOUGH BREAD	\$8 / LOAF
PICKLED ISLAND DUCK EGGS	\$6 FOR 3
FERMENTED CARROTS	\$6 / PT
FERMENTED CABBAGE	\$6 / PT
CASTELVATRANO OLIVES	\$8 / PT
PICKLED ALVAREZ FARM ASPARAGUS	\$15 / 12oz
ISLAND CHOI SUM KIMCHEE	\$20 / PT
PICKLED MUSTARD SEEDS	\$8 / JAR
CRANBERRY APPLE SPREAD	\$8 / 8oz
PICKLED ISLAND BLUEBERRIES	\$6 / 4oz
HOUSE MADE HUMMUS HEIRLOOM CHICKPEAS, HERBS	\$5 / 8oz
APPLE BUTTER	\$8 / 8oz
LEMON CURD	\$8 / 8oz
RAW ISLAND HONEY COMB	\$8 / 4oz
HONEY BOURBON COMPOUND BUTTER	\$8 / 8oz
SALAD DRESSING –KEFIR RANCH	\$8 / 8oz
HOMESTYLE MACARONI & CHEESE	\$18 / LOAF
BRAISED CHICKPEAS	\$16 / QT
CREAMY TOMATO SOUP: CREAM, MUSHROOMS, HERBS	\$16 / QT
FARRO & LENTIL SALAD	\$6 / PT
PASTA SALAD SAUSAGE & SUMMER 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
RED STAR ACTIVE DRY YEAST	\$3 / 2oz
MYSHAN DAIRY A2 GUERNSEY WHOLE MILK	\$9 / 1/2G
MYSHAN DAIRY A2 GUERNSEY CHOCOLATE MILK	\$9 / 1/2G
SAMISH BAY ORGANIC YOGURT	\$7 / PT
DAY CREEK FARM EGGS	\$8 / DZ
MEADOWBROOK BUTTER: LARSON'S CREAMERY, OR	\$6 / LB
SNO-VALLEY MUSHROOMS: LION'S MANE, SHIITAKE, OYSTER	\$15 / LB
GRACIE'S GREENS PEA SHOOTS	\$6 / BG
RALPH'S GREENHOUSE PURPLE CARROTS	\$4 / BUNCH
MATSUDA FARM ROMAINE LETTUCE	\$4 / HEAD
ASSORTED CHEESES	PRICES VARY
WELSH CHEDDAR, YOUNG MANCHEGO, ISLAND CHEVRE, BLUE	

DESSERTS

CHOCOLATE CHIP COOKIES	\$5
SHORTBREAD COOKIES	\$6
ANGEL FOOD CAKE SLICE - LEMON OR CHOCOLATE	\$5
RICE PUDDING BUTTERMILK & RAISINS	\$8.50
DARK CHOCOLATE PUDDING	\$8.50

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THE RUBY BRINK

BAR & BUTCHER

COCKTAILS & BEVERAGES TO GO

BOTTLED COCKTAILS – POUR OVER ICE & STIR

(MUST BE PURCHASED WITH A MEAL FROM THE KITCHEN)

CAP HAITIEN RUM & HONEY (1.5 SERV)	\$14
FOUR ROSES BOURBON OLD FASHIONED (1.5 SERV)	\$13
EMPRESS GIN MARTINI (1.5 SERV)	\$15
HIGH WEST DOUBLE RYE BOULEVARDIER (1.5 SERV)	\$15
MEZCAL OLD FASHIONED (1.5 SERV)	\$16
VIEUX CARRE (1.5 SERV)	\$17
BLOODY MARY FOR 2	\$24

MADE TO ORDER COCKTAILS

(MUST BE PURCHASED WITH A MEAL FROM THE KITCHEN)
 SERVED IN LIDDED 12 OZ JARS – SHAKEN & ICED
 PLEASE DON'T DRINK & DRIVE

STRAWBERRY MARGARITA	\$13
100% agave tequila blanco, local strawberries, lime	
REVERSE MANHATTAN SMASH	\$14
house vermouth blend, High West double rye whiskey, angostura bitters, orange bitters, muddled Collin's Family Orchard dark sweet cherries, rocks	
ZING BEE	\$12
Kentucky bourbon, grapefruit juice, honey, ginger	
SINGAPORE SLING	\$13
London dry gin, cherry liqueur, house made grenadine, lemon, soda	
MAI TAI	\$12
blend of Barbados, Jamaican & Bermuda rums, Cointreau, Orgeat, lime	
RUM SPIKED HORCHATA	\$13
Jamaican dark rum, rice, cinnamon, golden brown sugar, organic milk	

NON-ALCOHOLIC BEVERAGES

20 OZ COMPOSTABLE CUP WITH ICE

HORCHATA	\$7
house made with rice, cinnamon, golden brown sugar, organic whole milk	
STRAWBERRY LEMONADE	\$7
local strawberries, fresh squeezed lemon, simple syrup	
PUGET PLUM SODA	\$6
Puget Sound plum shrub, soda, shiso	
ARNOLD PALMER	\$6
black tea, fresh squeezed lemon, simple syrup	
ICED TEA: GREEN OR BLACK	\$4

DESSERTS

CHOCOLATE CHIP COOKIES	\$5
SHORTBREAD COOKIES	\$6
ANGEL FOOD CAKE SLICE LEMON, CHOCOLATE	\$5
BLUEBERRY ICE CREAM	\$6
RICE PUDDING BUTTERMILK & RAISINS	\$8.50
DARK CHOCOLATE PUDDING	\$8.50

ALL DAY FROM THE KITCHEN

MUG OF BROTH (VERY HOT)	\$4
24 hour bone broth, please allow to cool before you sip - vegan available	
GRILLED CHEESE	\$10
heritage grain sourdough, cheddar cheese, apple & currant spread	
SAUSAGE ON A ROLL	\$12
beef & pork chorizo sausage, lemon mayo, flowers & micros	
SMALL SALAD WITH BEEF BACON	\$12
Matsuda Farm salad mix, maple smoked beef bacon, soft farm egg**, choice of kefir ranch, fresh citrus vin. or Maury Island apple cider vin.	
SNAP PEA KIMCHEE ON RICE	\$14
Plum Forest Farm sugar snap peas, house made kimchee paste, soft farm egg**, white rice	
BIG SALAD WITH PASTRAMI	\$18
Matsuda Farm salad mix, house smoked pastrami, crunchy millet crackers, green salsa, sugar snap peas, pickled egg, choice of kefir ranch, fresh citrus vinaigrette or Maury Island apple cider vinaigrette	
SAUSAGE & EGG BREAKFAST SANDWICH	\$12
house made maple & sage breakfast sausage, Swiss cheese, soft farm egg*, Kewpie mayo, Macrina potato bun	
BRAISED BEEF SANDWICH	\$16
braised grass fed beef, house made burger sauce, Swiss cheese, pickled jalapeño, Macrina challah roll, side bean salad	
MUSHROOM MELT SANDWICH	\$16
roasted Sno-Valley shiitakes, Samish Bay herbed Vache, kale, butter, Macrina Kaiser roll, side heirloom bean salad (vegan option: herbed CHELO cashew cream / no butter)	
SMOKED PORK ON RICE	\$18
smoked Pachamama Farm pork shoulder, Matsuda Farm "cheddar" cauliflower, Pacific Crest green & purple cabbage, green onion, Juicy Root pickled corn, basil mayo, fresh herbs	
FURIKAKE RICE BOWL	\$18
Sno-Valley shiitake mushrooms, Gracie's Greens shungiku, Limping Duck Farm shelling peas, soy pickled shiso, soft farm egg**, green garlic furikake....add crispy beef bacon \$3?	
MEAT & NOODLE	\$16
braised grass fed beef, egg noodles, soft farm egg**, local vegetables, 24 hour bone broth	
WANT IT SPICY??? ADD HOUSE FERMENTED HOT SAUCE FOR \$1.00!!!	
"HOLD THE MEAT" & NOODLE	\$16
Sno-Valley shiitake mushrooms, egg noodles, soft farm egg**, local vegetables, vegetable broth	
WANT IT SPICY??? ADD HOUSE FERMENTED HOT SAUCE FOR \$1.00!!!	
ADD NOODLES (TO SOUP OR BROTH)	\$2
ADD MEAT (TO SOUP OR BOWLS)	\$4
ADD SOFT FARM EGG** (TO SOUP/SALADS/BOWLS)	\$2

PLEASE BE AWARE THAT SOME SUBSTITUTIONS ARE NOT POSSIBLE
 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!!
 07/13/2020: 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