

BEER

KÖLSCH	\$7
Chuckanut Brewery, 16oz draft pour, Bellingham, WA	
STAY FROSTY IPA	\$7
Reuben's Brews, 16oz draft pour, Seattle, WA	
RED CAP IRISH RED	\$7
Kulshan, 16oz draft pour, Bellingham, WA	
CAVATICA STOUT	\$7
Fort George Brewing, 16oz draft pour, Astoria, OR	
ASAHI "SUPER DRY" LAGER	\$5
Asahi, 12oz bttl, 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 bttl, Port Townsend, WA	
HITACHINO NEST WHITE ALE	\$9
Kiuchi Brewery, 11.9oz bttl, 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

SPARKLING PIPPIN	\$8
Dragon's Head Cider, 9oz glass pour	
PÉT-NAT	\$9
Dragon's Head Cider, 9oz glass pour	
PERRY	\$28
Nashi Orchards, 750 ml bttl	

WINE

RED

BORDEAUX	\$11 / \$38
Chateau Galand, 2019, Fronsac, FR	
CABERNET SAUVGINON	\$14 / \$46
Josep i Pau, "Synergy" 2017, Catalunya, SP	
SANGIOVESE	\$50
LE Cinciole, "Chianti Classico" 2015, Panzano, IT	

WHITE

XAREL-LO	\$11 / \$38
Rosell Mir, "Pla de la Cru Blanc" 2019, Catalunya, SP	
CHARDONNAY	\$13 / \$45
Kana Winery, 2018, Columbia Valley, WA	
MELON DE BOURGOGNE	\$46
Grochau Cellars, "Muscadet", 2019, Willamette Valley, OR	

SPARKLING

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

ROSÉ

PINOT NOIR	\$26
Domaine de Pajot, "Cotes de Gascogne", 2018, Gascogne, FR	



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	
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

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

**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) 24 hour bone broth, please allow to cool before you sip vegetable broth available	\$5
FULL SOUR DILL PICKLE whole house fermented sour dill pickle	\$4
CASTELVETRANO OLIVES pitted Sicilian olives	\$5
POPCORN Hayshaker Farm popcorn, house seasoning	\$5
PICKLED EGG ACV, Kewpie mayo	\$5
KIMCHEE ZUCCHINI house fermented zucchini, chilies, plums, fish sauce, garlic	\$6
PORK BACON house smoked & seasoned Chehalis Valley Farm pork belly	\$8

PLATES & STUFF

FINN'S BREAD & BUTTER house baked heritage sourdough bread, cultured butter	\$6
SEARED BRUSSELS SPROUTS & SALAMI shaved Brussels Sprouts, salami, pickled chilies	\$12
ROASTED PARSNIPS & MUSHROOMS curry kraut mayo	\$12
PICKLE PLATE dill pickled green beans, pickled Neptune grapes	\$10
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
DILL MEATBALLS beef, garlic, fresh dill, organic oats, lemon mayo	\$16
SZECHUAN VEGGIE SOUP mushrooms, bok choy, edamame, "Fresno" chilies, island Szechuan peppercorns, ginger, garlic, lime, side of Finn's bread	\$10
HAM HOCK & POTATO SOUP housesmoked ham hocks, potatoes, green beans, broth, side of Finn's bread	\$10
CHEESE & FINN'S BREAD aged Welsh cheddar, pickled apricot compote, heritage sourdough bread	\$14
PÂTÉ PLATE house made country style pork pâté with pistachios & spices, pickled pears, Dijon mustard, house baked sourdough bread	\$15
TINNED FISH PLATE smoked sprats, marinated sardines, smoked oysters, smoked salmon, lemon mayo, Saltines	\$18

SALADS

SMALL SALAD radicchio & kale mix, ACV dressing or kefir ranch	\$8
ORZO SALAD Italian pasta, pickled asparagus from spring, mustard, celery root, Swiss	\$10
CURRY LENTIL SALAD Beluga lentils, golden raisins, carrots, radishes, curry	\$10
MEDIUM SALAD radicchio & kale mix, pickled carrots, house made sourdough croutons, ACV dressing or kefir ranch	\$14

NOVEMBER 2ND, 2021

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

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



THE RUBY BRINK

BAR & BUTCHER

THINGS ON BREAD

RILLETTES TOAST house made East Island Farm pork rillettes, house made pepper jelly, herbs, heritage grain sourdough bread	\$14
MUSHROOM & VACHE TOAST shiitake & oyster mushrooms, garlic, herbs, fresh cow's milk "Vache" cheese, heritage grain sourdough bread	\$13
SAUSAGE ON A ROLL house made "Salt & Pepper" bison sausage, pickled mustard seed mayo, Gracie's Greens microgreens, Macrina potato "Torpedo" roll	\$15
BRAISED LAMB FLATBREAD SANDWICH house made heritage grain flatbread, braised lamb, Dijon crème fraiche, mustard greens, pickled leeks, Kewpie mayo	\$16

MEAT & NOODLE

BRAISED PORK MEAT & NOODLE Chehalis Valley Farm pork shoulder, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens microgreens	\$18
BRAISED LAMB MEAT & NOODLE M&P Ranches lamb, egg noodles, soft boiled Sky Valley Farm egg**, raw, roasted & pickled vegetables, 24 hour bone broth, Gracie's Greens microgreens	\$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

OLIVE OIL CAKE poached Red Clapp pear, whipped cream	\$12
SOURDOUGH BROWNIE organic sourdough starter, Dutch cocoa, add whipped cream \$2	\$6
WARM CHOCOLATE CHIP COOKIE organic dark chocolate, walnuts, sea salt, (please allow 10 minutes)	\$6
LEMON MOUSSE organic lemon mousse, whipping cream	\$12
SHORTBREAD COOKIES local flour, organic sugar, cultured butter	\$7
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.