

HAND-CRAFTED COCKTAILS TO GO

Each cocktail is available in multiple sizes!*

1 cocktail \$10 || 2 cocktails \$18 || 3 cocktails \$26 || 4 cocktails \$34 || 8 cocktails \$60

CLASSIC DAIQUIRI rum, lime, sugar

HOUSE MANHATTAN bourbon, sweet vermouth, bitters

BLAME IT ON THE JUICE gin, lime, basil-black pepper syrup, shiso liqueur

RED SKIES AT MORNING aged rum, lime, passionfruit, orgeat, ancho Reyes Verde

VELVET SHARPIE bourbon, rye, sherry, orange bitters, cedar smoke

CLASSIC NEGRONI gin, sweet vermouth, campari, orange

1 cocktail \$10 || 2 cocktails \$18 || 4 cocktails \$34

PALOMA tequila, citrus, grapefruit soda

APEROL BLITZ rye, aperol, orange curacao, citrus, sparkling wine, orange wheel

SANGRIA choice of red or white wine, cognac, orange curacao, citrus, fresh fruits

MY DARLING CLEMENTINE vodka, lemon, rosemary-honey syrup, sparkling wine

SPIRIT FLIGHTS

Includes one full pour of each of three spirits, with tasting notes.

SCOTCH compass box artist's blend, lagavulin 16, balvenie 14 caribbean cask || \$40

AMARI averna amaro, amaro del ciclista, amaro silano || \$19

BAG OF FANCY HOSHIZAKI CUBE ICE \$2

Are you missing a favorite? Want to upgrade to top shelf? No problem! Just give us a call at (360) 746-6130.

*Pricing reflects multiple cocktails of the same type, which cannot be mix-and-matched.

BOTTLED WINE AND BEER

GERARD BIGONNEAU PINOT NOIR reuilly, france. 2017 || \$20

TORRES ALTOS IBERICOS TEMPRANILLO rioja, spain. 2016 || \$18

LA CARRODILLA CANTO DE LUNA CABERNET valle de guadalupe, mexico. 2018 || \$20

BALLETTO ROSE russian river valley, ca. 2015 || \$15

POL REMY SPARKLING ROSE cote d'or, france. nv || \$15

NIT DEL FOC CAVA requena, spain. nv || \$15

KIND STRANGER CHARDONNAY columbia valley, wa. 2017 || \$18

LENZ MOSER GRUNER VELTLINER trocken, austria. 1 liter. 2018 || \$20

ORMARINE PICPOUL BLANC DE PINET languedoc, france. 2018 || \$15

MONTE XANIC CHENIN BLANC valle de guadalupe, mexico. 2018 || \$15

FREMONT LUSH • IPA. 16oz. 7.0% || \$5

GROUND BREAKER • IPA no. 5. gluten free. 12oz. 5.5% || \$4

IRON HORSE • irish death strong ale. 12oz. 7.8% || \$4

UINTA • black lager. 12oz. 5.6% || \$4

LONGUEVILLE • normandie cider. 750ml. 4.5% || \$12

2 TOWNS • marionberry cider. 12oz. 6.0% || \$4

EST. 2014

ROCK AND RYE
 OYSTER HOUSE
 BELLINGHAM • WA

FOOD MENU

BRUSSELS SPROUTS balsamic reduction, fried sage, pepita crumble add fried pork belly +3	11
POUTINE duck gravy, cheese curds, scallions add fried pork belly +3	10
HOUSE-CUT FRIES norkotah potatoes, ketchup add tartar or magic sauce +.50	5
OYSTER CHOWDER local oysters, pork belly, shiitake mushrooms, potatoes, carrots, cream	9/12
SHISHITO PEPPERS blistered peppers, sesame seeds, miso aioli	8
MIXED GREENS SALAD apple & walnut vinaigrette, fresh opal apples, walnuts, gorgonzola add broiled hook-caught king salmon +9	6/9
HERBY POTATO SALAD red potato, fresh dill, pickled mustard seed, dijon, shallot, scallion	6/10
BEET SALAD roasted red beets, moroccan spice honey vinaigrette, red onion add chevre +1	9
CURRIED COUSCOUS roasted cauliflower, couscous, curry spices, parmesan, cream	8/12
FISH & CHIPS 2 pieces beer-battered cod, fries, tartar sauce	15
BURGER lettuce, tomato, onion, magic sauce, side of house-cut fries add gorgonzola or aged cheddar +1 add bacon +1	15
PAN SEARED KING SALMON spice crusted skin-on chinook, creamy cauliflower and couscous, sauteed brussel sprout, tarragon white wine butter sauce	24
PAN FRIED OYSTERS cornmeal-dredged fried oysters, ginger apple slaw, lemon, tartar	13
CHOCOLATE TORTE dark chocolate, butter, cream, egg	5

NON-ALCOHOLIC

ROCK & RYE GINGER BEER ginger root, lemon, honey. 12oz / 32oz	4/10
BRADLEY'S TONIC cinchona bark, spices, cold pressed citrus oils. 12oz / 32oz	3/9
TOPO CHICO MINERAL WATER 12oz	2
SAN PELLEGRINO ARANCIATA ROSSO 200ml	3