

## HAND-CRAFTED COCKTAILS TO GO

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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

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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

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### 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

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**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

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**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

**CA GIALLA NEBBIOLO** langhe, italy. 2018 || \$18

**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

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

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**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

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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
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
BEET SALAD roasted red and gold beets, watermelon and classic radish, herbed chevre, moroccan spice honey vinaigrette, creme fraiche, dill oil, hazelnuts	11
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 FRIED OYSTERS cornmeal-dredged fried oysters, ginger apple slaw, lemon, tartar	13
CHOCOLATE TORTE dark chocolate, butter, cream, egg	5

## NON-ALCOHOLIC

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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