

THE RUIN DAILY

BREAKFAST

LUNCH

7AM-3PM

SANDWICHES

SMOKED TURKEY:

Egg, Maple Butter, Ciabatta \$7

BAGEL: with Cream Cheese \$4

with **SMOKED SALMON,**

Cucumber, Red Onion \$9

GRAB N GO

BISCUITS:

House Preserve \$4

YOGURT PARFAIT:

Granola \$4

FRESH FRUIT: \$3

GRANOLA JAR: \$3

HARD-BOILED EGG: \$2

BREAKFAST IN A GLASS

JUICE: Cucumber,

Lime, Honey, Chia Seeds \$7

SMOOTHIE: Oatmeal, Kale,

Date, Matcha \$7

SMOOTHIE: Chocolate, Banana,

Spinach, Almond Milk, Chia Seeds \$7

ASSORTED PASTRIES

See Today's Selection In
The Pastry Case

COFFEE



DRIP COFFEE:

8 oz - \$2.50

12 oz - \$2.75

16 oz - \$3

POUR OVER: Mkt. Price

ESPRESSO: \$3

AMERICANO: Any Size \$3

CORTADO: \$3.50

CAPPUCCINO: 8 oz \$3.75 / 12 oz \$4

LATTE: 8 oz \$3.75 / 12 oz \$4

CHAI LATTE: 8 oz \$4.25 / 12 oz \$4.75

COLD BREW: 16 oz \$4

TEA/ICED TEA: \$3

ADD ONS:

Extra Shot: \$.75

Almond Milk: \$.50

Vanilla: \$.50

Mocha: \$.50

WE PROUDLY SERVE
METRIC COFFEE

THE RUIN DAILY

BREAKFAST

LUNCH

7AM-3PM

SANDWICHES

CLASSIC REUBEN: Corned Beef,

Sauerkraut, Swiss, Thousand Island,

Marble Rye Bread \$9

SESAME CHICKEN SALAD:

Sriracha-Sesame Chicken Salad, Gouda,
Apple, Shredded Lettuce, Italian Baguette \$9

GYM SHOE:

Sliced Lamb, Corned Beef, Sliced Beef,
Tzatziki Mayo, Giardiniera, Shredded Lettuce,
Italian Baguette \$11

SALMON PO' BOY

Roasted Atlantic Salmon, Special Sauce,
Shredded Lettuce, Tomato, Pickles, Onions
\$11

THE LITTLE MAGICIAN:

Rare Roast Beef, Foie Butter, Horsey Sauce,
Pickled Onions, Shredded Lettuce,
Italian Baguette \$12

SALADS

CHOPPED RAW VEGETABLE:

Salami, Gruyere, Fennel, Celery,
Cucumber, Jicama, Red Onion,
Zucchini, Barley \$9

SMOKED CHICKEN CAESAR:

Smoked Chicken Breast, Romaine,
Crispy Parmesan, Caesar Dressing \$9

SIMPLE GREEN SALAD: \$6

SOUP OF THE DAY: \$5

SANDWICHES

GRILLED CHEESE:

Fontina, Swiss, Cheddar, Parmesan-Crusted

Sourdough Bread \$8

+ Tuna To Make It A Melt \$10

SHAVED HAM & CHEESE:

Tasso Ham, Cheddar, Shredded Lettuce,
Sliced Pickles, Truffle Dijonaise,
Italian Baguette \$9

VEGGIE:

Zucchini, Eggplant, Tomato Jam, Taleggio,
Sprouts, Italian Baguette \$9

TURKEY GIARDINIERA:

Sliced Turkey, Provolone, Dijonaise,
Giardiniera, Lettuce, Italian Baguette \$9

BUFFALO BLUE CAULIFLOWER:

Roasted Buffalo Cauliflower,
Blue Cheese Dressing, Shredded Lettuce,
Celery, Sesame Challah Bun \$9

HOUSE MADE SIDES

MARINATED KALE:

Sesame-Ginger Vinaigrette,
Jicama, Carrot, Apples \$3

POTATO SALAD:

Sundried Tomato Pesto, Bacon \$3

SPICY CABBAGE SLAW:

Cucumber, Green Apple \$3

HOUSE PICKLE SPEARS: \$2

KETTLE CHIPS: \$1.50

HOUSE BEEF JERKY: \$8

THE RUIN DAILY

DAY BAR 3PM-CLOSE

FOOD

THE COMPLETE MEAT PLATE:

Three Meats, Pickles, House Mustard,
Baguette \$10

THE COMPLETE CHEESE PLATE:

Three Cheeses, Pickles, House Mustard,
Baguette \$9

BAKED RICOTTA: Garlic, Thyme,
Oven Roasted Tomatoes, Baguette \$8

HOUSE RILLETTE: Baguette \$9

SIMPLE GREEN SALAD: \$6

SOFT PRETZEL: House Mustard,
Pickles \$8

GRILLED CHEESE: Fontina, Swiss,
Cheddar, Parmesan-Crusted Sourdough
Bread \$8 + Tuna To Make It A Melt \$10

GYM SHOE: Sliced Lamb, Corned Beef,
Sliced Beef, Tzatziki Mayo, Giardiniera,
Shredded Lettuce, Italian Baguette \$11

SALMON PO' BOY: Roasted Atlantic
Salmon, Special Sauce, Shredded Lettuce,
Tomato, Pickles, Onions \$11

MARINATED KALE: Sesame-Ginger
Vinaigrette, Jicama, Carrot, Apples \$3

POTATO SALAD: Sundried Tomato
Pesto, Bacon \$3

BOILED PEANUTS: \$2
SPICY CABBAGE SLAW: \$3
HOUSE PICKLE SPEARS: \$2
HOUSE BEEF JERKY: \$8

COCKTAILS \$10

AVIATOR: Sloe Gin, Lemon,
Maraschino Cherry

DEATH IN THE GULF STREAM:

Bols Genever, Lime, Angostura

LONG GERMAN WORD:

Novo Fogo
Cachaça, Banana, Lemon, Honey,
Orange Blossom

SKYLARK:

Plantation 5 Year,
Martinique Rum, Licor 43, Bitters, Allspice

MICHELADA MESTIZO:

Pacifico, Lime,
Banhez Mezcal, Ruin Michelada Blend

BARRACUDA:

Plantation 5 Year,
Plantation Pineapple, Lime, Jerk Spice

MOJITO:

Denizen 3 Year White Rum,
Lime, Mint, Angostura

BLACK MANHATTAN:

High West
Double Rye, Amaro Nonino,
Zucca Amaro, Bitters

ROBERT BURNS:

Auchentoshan AO
Scotch, Sweet Vermouth, Benedictine,
Bitters

LAZY OL' MOON:

Jim Beam Bonded,
Falernum, Amaro Di Angostura, Lime, Cola

NIGHTINGALE:

Pinot Noir, Spiced Rum,
Cacao, Lemon, Angostura, Egg White

BUY A BOOMERANG \$5



BEER

MILLER HIGH LIFE BOTTLE: \$5

MILLER LITE: \$5

COORS BANQUET: \$5

DESCHUTES MIRROR POND: \$5

NORTH COAST SCRIMSHAW

PILSNER: \$7

VIRTUE BRUT CIDER: \$5

GREEN FLASH WEST

COAST IPA: \$10

BUCKLEDOWN BELT &

SUSPENDERS IPA: \$6

AVERY EL GOSE: \$7

ANCHOR STEAM: \$7

METROPOLITAN MAGNETRON: \$6

OFF COLOR TOOTH & CLAW: \$7

DOGFISH HEAD INDIAN BROWN: \$7

PIRAAT: \$11

AVERY LILIKO'I KEPOLO: \$9

NEW BELGIUM CITRADELIC: \$6

WHINER RUBRIQ-A-BRAC: \$8

BIG BOYS

MILLER HIGH LIFE TALL BOY: \$7

GREEN FLASH LE FREAK

BOMBER: \$20

DELIRIUM TREMENS TALL BOY: \$15

SKA TRUE BLONDE DUBBEL

BOMBER: \$20

COORS LIGHT TALL BOY: \$8

AYINGER BRÄU WEISSE: \$13

BRECKENRIDGE DRY IRISH

STOUT: \$8

MIKE'S HARD LEMONADE: \$8

HALF ACRE DAISY CUTTER: \$9

STIEGL RADLER: \$8

LAGUNITAS IPA BOMBER: \$10

HALF ACRE LEAD FEATHER: \$9

STONE TANGERINE EXPRESS IPA

BOMBER: \$16

BLANCHE DE BRUXELLES: \$8

DALE'S PALE ALE: \$9

OSKAR BLUES PINNER: \$9

DRAFT

PACIFICO: \$7

HOPEWELL SWIFT IPA: \$8

HOPEWELL CAFE SAISON: \$7

SOLEMN OATH AXE SCAR PIG: \$7

GREEN FLASH GFB: \$6

WINE

WHITE \$11 GLASS

CHENIN BLANC:

Marc Bredif Vouvray, Loire Valley, 2014

ALBARIÑO:

Vionta Albariño, Rías Baixas, 2014

GEWÜRZTRAMINER BLEND:

Torres Viña Esmeralda, DO Catalina, 2015

CHARDONNAY:

Alexander Valley, Central California, 2015

ROSÉ:

Mathilde Chapoutier "Grand Ferrand"
Côtes de Provence

RED \$11 GLASS

CABERNET SAUVIGNON:

Villa Des Anges, Pays d'Oc, 2015

TEMPRANILLO:

La Montesa, Rioja, 2013

PINOT NOIR:

Silver Palm Pinot Noir,
Central California, 2013

BARBERA:

Michele Chiarlo Barbera
D'asti, 2014



ASK ABOUT BEER
OR WINE TO GO