

EST. 2014



ROCK AND RYE

OYSTER HOUSE

BELLINGHAM • WA

www.rockrye.com



BEER

FARMSTRONG BREWING skagit gold american pilsner 4.1%	6
CHUCKANUT BREWING kölsch 4.5%	7
KULSHAN BREWERY last chair ipa. 6.5%	7
GROUND BREAKER IPA no. 5. gluten free. 12oz can. 5.5%	7
GRUFF BREWING CO 007 west coast ipa. 7.0%	7
GUINNESS DRAUGHT nitro dry irish stout. 20oz. 4.3%	8
ECLIPTIC BREWING moon room series: oktoberfest. 6.0%	6
DRU BRU nitro black lager. 4.8%	8
WANDER BREWING global mutt baltic porter. 13oz. 7.0%	7
YONDER CIDER vantage semi-dry cider 6.5%	8
CIDRE LE BRUN brut cider from brittany, france. 750ml bottle. 5.5%	20

APERITIF

VERMUT • Carpano Bianco • Italy	7
APERITIF • Lillet Blanc • France	9
APERITIVO • Giulio Cocchi Americano • Italy	8
VERMOUTH • Atxa Vino Vermouth Blanco • Basque Country	8
VERMOUTH • Mulassano Bianco di Torino • Italy	10
VERMOUTH ROSADO • Yzaguirre Rosé • Spain	8
MADEIRA • Henriques & Henriques "Rainwater" 3yr • Portugal	8
APERITIF • Dubonnet Rouge • France, by way of Kentucky	8
OLOROSO SHERRY • Lustau Almacenista "Pata de Gallina" • Spain	14

Please note that our bar and kitchen both utilize common allergens including nuts, dairy, shellfish, and other items. Please alert your server immediately if you have known allergies.

MAINS

MUSSELS* seafood fumet, tomato, chili, basil, butter, toasted baguette	24
TOM TOM TACOS x3, slow-roasted pork, tomatillo, cotija, cabbage, radish, cilantro	15
FISH & CHIPS 2 or 3 pieces beer-battered true cod, house-cut fries, tartar	17/20
add magic sauce or extra tartar +.50	
BEET GNOCCHI pan-fried beet and ricotta dumpling, yam puree, chevre	26
sauteed kale, delicata, cascadia seasonal mushrooms, pine nut	
BURGER* lettuce, tomato, onion, magic sauce, house-cut fries	19
add gorgonzola or vintage cheddar +1.5	
add bacon +1.5	
DUCK CASSOULET cured & broiled duck leg, sausage, house-cured pork belly,	28
great northern beans, orange gastrique	
CHINOOK SALMON* line-caught wild alaskan chinook, delicata squash, pickled fennel,	36
golden fingerling potatoes, cipolini onions, lemon-champagne buerre blanc	
RIBEYE* 9oz, cascadia mushroom demi-glace, fingerling potatoes, pickled pearl onions,	38
sweet peppers, microgreens	

Please note that substitutions are not always possible. In the event that we are able to make a substitution, there is a \$3 charge.

SOUP & SALAD

MIXED GREENS SALAD blackcurrant vinaigrette, honeycrisp, walnut, gorgonzola	7/12
BEET SALAD roasted red beets, citrus vinaigrette, watercress, hazelnuts, radish, crème fraîche, chevre	15
SAFFRON CORN CHOWDER clams, red bell pepper, red potatoes, bacon, cream	9/13

SMALL PLATES

SALMON DIP lightly smoked chinook, caper, shallot, cream cheese, sour cream, crostini	7
BROILED CAULIFLOWER COUSCOUS cream, parmesan, bread crumbs	9
BLISTERED SHISHITOS roasted chiles, miso aioli, sesame	12
SAUTEED MUSHROOM king oyster and seasonal cascadia mushrooms, arugula, butter, lemon-thyme vinaigrette, pine nuts, microgreens add house-cured pork belly +3	18
BRUSSELS SPROUTS balsamic reduction, sage, pepita crumble add house-cured pork belly +3	14
SEARED BLACK COD sauteed shiitake, bok choy, green beans, gochujang, chunjang, soy, garlic, chili powder	21
ALBACORE TATAKI* sesame-crust, lemon ponzu, edamame, microgreens, pickled daikon radish	18
SEARED SCALLOPS* baby bok choy, spicy pickled long beans, peppercorn crust, ginger-sesame vinaigrette, peanuts	19
BEEF CARPACCIO* horseradish aioli, garlic chips, fried capers, parmesan, microgreens	16
POUTINE duck gravy with bacon, cheese curds, scallions add house-cured pork belly +3	12

*These items marked may contain raw or undercooked product. The Whatcom County Health Department would like us to inform you that eating raw or undercooked foods may increase your chances of contracting a food borne illness.

COCKTAILS

MULA ROSSA blood orange vodka, akvavit, suze, lemon, blood orange ginger beer	14
WAITSBURG SOUR bourbon, bitters, rabarbaro, lemon, eggwhite, mulled wine	15
WINTER'S TALE basil hayden dark rye, apple brandy, spiced apple liqueur, barley malt, lime	16
GRIZZLY'S KNEES gin, mountain huckleberry, honey, lemon	14
ESPRESSO MARTINI vodka, dark rum, cold brew, coffee liqueur, brucato amaro	13
FLYING BIRD TODDY whatcom chamomile whiskey, wassail spices, turbinado, lime	14
LOST IN TRANSLATION rum(s), matcha, yuzu, lime, pineapple, orange, coconut cream	16
COYOTE STORIES mezcal, gran classico, lustau east india solera sherry, rosemary	16
CANUCKS DELUXE dark rum, apple cider, pomegranate molasses, tropical bitters	14
CHANNEL SURFER compass box scotch, dubonnet rouge, cynar 70, armagnac	16
FARMHOUSE SPRITZ amaro blend, funky french cider, lemon, orange, rosemary	13
HOUSE MANHATTAN four roses bourbon, atxa vermouth, scrappy's bitters	12
PALOMA 100% agave reposado tequila, citrus, grapefruit soda	12
WHISKEY FLIGHT russel's reserve single barrel, old pepper rye, compass box double single	38

SANS BOOZE

NORTHERN FLICKER wilderton, pathfinder, wassail spices, turbinado, lime, n/a bitters	13
ROSA D'ALBA wilderton, n/a vermouth, dhos, bittersweet, blood orange ginger beer	13
N/A NEGRONI dhos gin-free, wilderton bittersweet, n/a rosso vermouth, n/a bitters	14
WHITE SALMON CIDER pathfinder, seedlip, cider, pomegranate molasses, n/a bitters	12
GRÜVI alcohol-free bubbly rosé / 275ml bottle	9
VINADA alcohol-free sparkling chardonnay / 750ml bottle	32
ATHLETIC BREWING n/a golden ale OR n/a ipa / 12oz can	6
ROCK & RYE GINGER BEER ginger root, lemon, honey, orange zest	5
BRADLEY'S KINA TONIC cinchona bark, spices, citrus oils	4
ARTISAN COLA fever tree distillers cola / 6.8oz bottle	5
MINERAGUA sparkling mineral water from mexico / 12oz bottle	4
ORGANIC HOT TEA flying bird botanicals black, green, mint, or herbal blend	4
FRESHLY ROASTED COFFEE columbia river coffee roaster, colombia dark roast	4

HAPPY HOUR

Tuesday - Saturday / 4 - 6 / ALL DAY Sunday!

FROM THE KITCHEN

- 6 FRESH OYSTERS*** 16
chef's choice on the half shell,
mignonette, lemon
- BEEF CARPACCIO*** 13
horseradish aioli, garlic chips, fried
capers, parmesan, microgreens
- MUSSELS*** 12
seafood fumet, tomato, chili,
basil, butter, toasted baguette
- POUTINE** 9
duck-bacon gravy, cheese curds,
scallions
add house-cured pork belly +3
- CAULIFLOWER COUSCOUS** 7
cream, parmesan, bread crumbs
- BRUSSELS SPROUTS** 9
balsamic redux, fried sage, pepita
add house-cured pork belly +3
- TOM TOM TACOS** 9
x2, slow-roasted pork, tomatillo,
cotija, cabbage, radish, cilantro

FROM THE BAR

- MANHATTAN** 9
bourbon, vermouth, aromatic bitters
- PALOMA** 9
tequila, citrus, grapefruit soda
- SPRITZ ON TAP** 10
amaro blend, funky french cider,
lemon, orange, rosemary
- HOUSE WHITE** 8
pratsch
grüner veltliner, austria
- HOUSE RED** 8
townshend cellars table red
cab/merlot/syrah, washington
- HOUSE SPARKLING** 9
rotating selection by the glass
- BOTTLE OF WINE** 25
rotating selection, red or white
- DRAFT BEER**
dollar off pints and schooners

PLEASE JOIN US...

Every Wednesday for Steak Night! 6oz ribeye, rotating seasonal vegetables,
hand-cut fries, house-made hollandaise.
\$17 with the purchase of any alcoholic or specialty non-alcoholic beverage.

Every Tuesday for Industry Night! 15% off for all restaurant and bar workers.

OYSTERS

IN THE RAW

JUDD COVE*

mild brine, vegetal, melon rind, savory
orcas island shellfish, eastsound, wa. 20/38

CAIRN*

creamy texture, sweet, medium salinity
rock point oyster company, hood canal, wa. 20/38

MIDORI*

cucumber, sweet, medium brine
orcas island shellfish, eastsound, wa. 20/38

COOKED

- OYSTERS CASCADIA*** four broiled pacific oysters, pernod, capers, chives, 17
seasonal cascadia mushroom blend
- OYSTERS ROCKEFELLER*** four broiled pacific oysters, house-cured pork belly, 17
spinach, parmesan, bread crumbs
- PAN FRIED OYSTERS** cornmeal-dredged fried oysters, pickled okra, 18
gold fingerling potato, paprika, smoked onion aioli

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