



# ROGUE ALES PUBLIC HOUSE

## ASTORIA - PIER 39

100 39TH ST. (PIER 39), ASTORIA, OR 97103  
WWW.ROGUE.COM (503) 325-5964



# ROGUE





# Appetizers

## IDAHO FRIES \$5.25

Served with ranch dressing.

## IDAHO BUFFALO CHIPS \$5.95

Spicy fried Idaho potato rounds served with ranch dressing.

## IDAHO TATER TOTS® \$5.25

Served with ranch dressing.

## IRISH POTATO NACHOS \$9.95

Spicy, fried Idaho potato rounds topped with melted Tillamook Cheddar, corned beef, horseradish sour cream and green onions.

## ROGUE HAZELNUT ALE BREAD \$3.50

### TOPPED WITH MOZZARELLA \$5.25

Rogue-baked with our own *Hazelnut Brown Nectar Ale*. Take a fresh loaf home with you.

(Ask your server)

## BRUSCHETTA \$5.95

Toasted, Rogue-baked *Hazelnut Ale* bread rubbed with garlic and served with Roma tomatoes and rosemary.

## SPINACH AND ARTICHOKE DIP \$8.95

Hazelnuts, bleu, parmesan and cream cheeses. Served with warm, grilled pita bread.

## BLACK BEAN DIP \$7.95

A spicy dip made with black beans, yellow corn, jalapeños, and Rogue spice mix. Served warm with salsa, sour cream, tortilla chips and topped with fresh cilantro.

## HUMMUS PLATE \$8.25

Hummus made with Rogue *Hazelnut Brown Nectar Ale* and served with warm, grilled pita bread, artichoke, fire-roasted tomatoes and Kalamata olives.

## BREW CITY ONION RINGS \$8.50

Thick cut beer battered **BREW CITY** onion rings served with ranch dressing.

## CHICKEN WINGS \$10.95

Fried chicken wings tossed in *Chipotle Ale* hot sauce or medium-spiced *Dead Guy Whiskey* barbecue sauce and served with bleu cheese dressing, carrots, and celery.

## POPCORN SHRIMP \$9.25

Crispy shrimp served with cocktail sauce made with Rogue *Spruce Gin*, horseradish, tangerine, lemon, grains of paradise and coriander served with a fresh lemon.

## ROGUE SOSEJI SAMPLER \$18.00

Two Kobe bleu balls, one Kobe slider, one Kobe beef sausage, and one 100% American Kurobuta chorizo pork sausage. Served with spicy *Morimoto Black Obi* ketchup, sweet red chili sauce and wonton chips.

## FERMENTER'S PLATTER \$14.95

**ROGUE CREAMERY** Bleu Cheese, **WILLAMETTE VALLEY CREAMERY** Aged Gouda made from Jersey cows fed spent grain from the Rogue Brewery and rotating, local Chevre, served with Carr's water crackers, salted hazelnuts, walnuts, almonds and marionberry chutney.

## NUESKE'S BACON \$5.50

Four strips of thick, tender **NUESKE'S** applewood smoked bacon.

## CALAMARI \$10.95

Lightly breaded fried squid, served with Rogue *Spruce Gin* cocktail sauce and lemon aioli.

## KOBE BLEU BALLS \$6.50

Three **KOBE** beef meatballs stuffed with **ROGUE CREAMERY** Oregon Bleu cheese.

## SPRUCE GIN OYSTER SHOOTER \$5.25

A shot of two Northwest premium oysters featuring a cocktail sauce made with Rogue *Spruce Gin*, horseradish, tangerine, lemon, grains of paradise and coriander served with a fresh lemon.

## CRISPY CHICKEN STRIPS \$9.95

Crispy golden chicken breast strips with Idaho fries and ranch dressing.

## STEAMERS \$11.95

1 pound of clams steamed in *Rogue Irish Lager* broth and served with fresh Rogue-baked *Hazelnut Ale* bread.



# Soups & Salads



## CLAM CHOWDER Bowl \$5.95 Cup \$3.95

Our famous New England style clam chowder made with clams, smoked bacon, celery, onions, and potatoes. Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## HARRY'S BEER CHEESE SOUP Bowl \$6.95 Cup \$3.95

A soup made by **HARRY'S FRESH FOODS** with our own *Dead Guy Ale*, blended in a creamy cheddar cheese soup with onions, garlic and andouille sausage.

Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## KOBE CHILI Bowl \$6.95 Cup \$4.95 Add Cheese \$1.00

A hearty blend of **KOBE** beef, fresh chiles, black beans, fire-roasted tomatoes, onions & spices simmered in *Shakespeare Stout* and served with sour cream and red onions.

Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## ROGUE HOUSE SALAD \$5.95

Fresh spring greens with dried cranberries, toasted hazelnuts, crumbled bleu cheese and Balsamic vinaigrette. Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## BLACK BEAN AND QUINOA SALAD \$8.95

Zesty black bean salad with corn, tomatoes, onions, cilantro, jalapeños and spices served atop avocado and a light, flavorful bed of quinoa. Served with fresh Rogue-baked *Hazelnut Ale* bread.

## SPINACH AND CHEVRE SALAD \$10.95

Fresh spinach leaves topped with rotating local chevre from Oregon rolled in almonds, with walnuts, red bell peppers and warm **NEUSKE'S** bacon vinaigrette with tangerine juice and dry-hopped *St. Rogue Red*. Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## CAESAR SALAD \$8.95

ADD GRILLED CHICKEN or SMOKED SALMON \$3.00

Fresh Romaine fillets with Parmesan cheese, garlic croutons, and tossed with Caesar dressing. Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## COBB SALAD \$10.95

Fresh Romaine lettuce with bleu cheese crumbles, bacon, grilled chicken soaked in *Rogue Irish Lager* marinade, avocado, hard boiled egg and your choice of dressing on the side.

Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## KOBE TACO SALAD \$10.95

A bed of greens served inside a crisp tortilla shell with seasoned **KOBE** ground beef, salsa, sour cream, olives, pickled jalapeños, avocados, and shredded **TILLAMOOK** cheddar cheese.

# For the Kids

Peanut Butter and Jelly Sandwich \$3.95

Grilled Cheese Sandwich \$3.95

Macaroni and Cheese \$4.95

Fish and Chips \$5.50

Chicken Strips \$5.50

Hot Dog \$3.95

Buttermilk Corn Dog \$4.50

**ALL MEALS SERVED ON A ROGUE FRISBEE WITH A SIDE OF JELLO**





## Sandwiches

All sandwiches are served with potato chips and a pickle spear.  
Add Idaho fries for \$1.00 or a side salad for \$2.95.

### KUROBUTA HAM SANDWICH \$10.50

A quarter pound of rich, **KUROBUTA** ham served *Cuban Style* with a *Younger's Special Bitter & honey dijon glaze*, served with melted **ROGUE CREAMERY** cheddar and sliced pickles on pressed sourdough.

### ROGUE DIP \$9.50

Sliced roast beef, melted Swiss cheese and sautéed onions on our *Rogue Hazelnut Ale* bread served with hot Au Jus on the side.

### BRUTAL REUBEN \$9.50

Corned beef simmered in *Brutal Bitter* beer topped with Swiss cheese, *Shakespeare Stout* sauerkraut and 1000 Island dressing served on marbled rye bread.

### BREWERY B.L.T. \$9.50

Dagwood's favorite! Sourdough bread with crisp smoked bacon, lettuce, tomato and mayonnaise.

### KOBE BLEU BALL SANDWICH \$9.50

**KOBE** Bleu Balls stuffed with **ROGUE CREAMERY** Oregon Blue cheese, served on a hoagie roll and topped with rich marinara and Parmesan cheese.

### PULLED PORK SLIDERS \$9.50

A trio of smoked, shredded pork sliders, smothered in *Dead Guy Whiskey* barbecue sauce with coleslaw on the side.

### CHICKEN PITA \$9.50

Julienned grilled chicken breast marinated in a *Rogue Irish Lager* marinade, topped with feta cheese, tomatoes, onions, lettuce and cucumber-yogurt sauce, wrapped up in a warm pita.

### TURKEY & SWISS \$8.50

Mesquite-smoked turkey breast, Swiss cheese, lettuce, tomatoes, onions, mayonnaise and *Younger's Special Bitter* dijon mustard served on sourdough.

### WILD COHO SALMON SANDWICH \$10.95

A tender, broiled salmon filet from Copper River served with lettuce, tomato, onion and tartar sauce on a bun.

### KOBE BEEF PHILLY CHEESESTEAK \$9.95

Sliced **KOBE** top round with grilled onions and green peppers, served on a hoagie roll with mayonnaise and melted American cheese.

## Burgers

All burgers are cooked to order, served with lettuce, tomato, onion, mayonnaise, pickle spear, and Idaho fries. Add a side salad for \$2.95.

### HAMBURGER \$7.95

### CHEESE BURGER \$8.95

Choice of swiss, cheddar, or bleu cheese.

### BACON BURGER \$8.95

### BACON CHEESE BURGER \$9.95

Choice of swiss, cheddar, or bleu cheese.

### GARDENBURGER \$8.95

100% natural meatless patty. Your choice of swiss, cheddar, or bleu cheese.

## On the Side

RANCH \$0.50

COLESLAW \$1.00

SIDE SALAD \$2.95

ADD **NEUSKE'S BACON** \$2.50

SOUR CREAM \$1.00

SALSA \$1.00

ADD AVOCADO \$2.00

ADD CHEESE \$1.00

(swiss or cheddar, sliced or shredded)

ADD BACON \$1.00

## Happy Meals

Get a toy and add a glass of Rogue Ale with your meal for \$1.00 or Super Size it to a pint for \$2.00

(Available between 11:30 AM and 1:30 PM, weekdays)



# American Kobe Beef Burgers



The world's greatest burger, rated twice the grade of USDA Prime. **SNAKE RIVER FARMS** raises their cattle hormone-free right here in the Pacific Northwest. 1/2 LB Burgers are cooked to order and served on an onion roll with wasabi mayonnaise, lettuce, tomato, onion and Idaho fries.

## 1/2 LB KOBE BURGER \$12.50

The world's greatest burger cooked to order.

## 1/2 LB KOBE CHEESE BURGER \$13.50

The world's greatest burger cooked to order with your choice of **ROGUE CREAMERY** award winning White Cheddar or Oregon Bleu Cheese.

## 1/2 LB KOBE BACON BURGER \$14.95

The world's greatest burger cooked to order with **NUESKE'S** crisp applewood smoked bacon.

## 1/2 LB BACON CHEESE KOBE BURGER \$15.95

Your choice of **ROGUE CREAMERY** award winning White Cheddar or Oregon Bleu Cheese and **NUESKE'S** crisp applewood smoked bacon.

## 1/2 LB MUSHROOM CHEESE KOBE BURGER \$14.95

Sautéed, Oregon-grown **WHITE FOREST** oyster mushrooms atop tangy **ROGUE CREAMERY** Touvelle Cheese.

## AMERICAN KOBE BEEF SLIDER \$3.50

EACH ADDITIONAL SLIDER \$3.00 *How many can you eat?*

Served on a bun with Wasabi mayonnaise. Choose between regular sliders or bleu ball sliders stuffed with **ROGUE CREAMERY** Oregon Bleu Cheese.

# American Kobe Beef Haute Dogs

The world's greatest dog, rated twice the grade of USDA Prime. **SNAKE RIVER FARMS** raises their cattle hormone-free right here in the Pacific Northwest. All dogs served on a stadium roll with Rogue **Black Obi** ketchup and **Younger's Special Bitter** mustard on the side, potato chips and a pickle spear.

## THE BREWER \$7.95

The classic dog, served on its own.

## THE BLUE HEELER \$9.95

Caramelized onions and **ROGUE CREAMERY** Oregon Blue Cheese.

## THE DACHSUND \$8.50

Topped with **Shakespeare Stout** sauerkraut.

## THE SHEPHERD \$9.95

Smothered in **KOBE** beef chili with cheddar cheese and onions on the side.

## THE CORNDOG \$8.95

Dipped in buttermilk batter and deep-fried.

# Beverages

## ROGUE DRAFT ROOT BEER \$2.95

Based on brewer Arlen Harris' family recipe, passed on to him by his grandfather. A blend of root beer and sarsaparilla extracts, plus a secret ingredient. The flavor reigns with a subtle sweetness and provides a wonderful background for a root beer float.

## ROGUE ROOT BEER FLOAT \$5.50

Our own draft **Rogue Root Beer** with vanilla ice cream.

SODAS \$2.50  
(Pepsi, Diet Pepsi, Sierra Mist,  
Mountain Dew, Dr. Pepper)

ICED TEA \$2.50

LEMONADE \$2.50

**COLUMBIA COFFEE ROASTERS** \$2.50

HOT CHOCOLATE \$2.50

HOT **SMITH** TEA \$2.50

ORANGE JUICE \$2.95

CRANBERRY JUICE \$2.95

GRAPEFRUIT JUICE \$2.95





## Specialties

### HALIBUT AND CHIPS

3-piece: \$11.95 4-piece: \$14.50

Our famous halibut and chips with *Younger's Special Bitter* batter, cooked to a golden brown and served with Idaho fries, coleslaw, tartar sauce, and lemon.

### KOBE TACOS \$10.95

Seasoned ground **KOBE** beef with chopped lettuce, salsa, sour cream, and **TILLAMOOK** cheddar cheese served with soft corn tortillas.

### MAHI MAHI FISH TACOS \$12.95

Seasoned Mahi Mahi with chopped lettuce, salsa, sour cream, and **TILLAMOOK** cheddar cheese served with soft corn tortillas and a lime wedge.

### KUROBUTA KURIZO TACOS \$11.95

Spicy seasoned American **KUROBUTA** style pork medallions with chopped lettuce, salsa, sour cream, and **TILLAMOOK** cheddar cheese served with soft corn tortillas.

### YSB BAKED MAC & CHEESE \$8.95

Cream sauce prepared with *Younger's Special Bitter* and **TILLAMOOK** cheddar cheese, blended with large macaroni noodles and topped with a crispy *Hazelnut Ale* breadcrumb crust.

### ROGUE SMOKED SALMON MELT \$11.95

Smoked salmon served atop an English muffin with cream cheese, green onions, and your choice of cheddar or swiss cheese. Served with lemon and Idaho fries.

### CHIPOTLE CHICKEN PASTA \$12.95

Sautéed chicken breast with penne pasta, onions, red and green bell peppers, and garlic in a spicy *Chipotle Ale* cream sauce.

### SEAFOOD PASTA \$14.95

Prawns and scallops sautéed with bell peppers, onions, and garlic in our lemon and white wine sauce over a bed of linguine.

### KOBE BLEU BALL PASTA \$13.95

Five **KOBE** beef meatballs stuffed with **ROGUE CREAMERY** Oregon Blue Cheese served atop angel hair pasta and a zesty marinara.

### BROILED COPPER RIVER WILD COHO SALMON \$13.95

A tender filet of salmon topped with marionberry chutney and served with rosemary pearly barley and seasonal vegetables.

## Gourmet to Go

### ROGUE CREAMERY CHEESE (Based on Seasonal Availability)

*Chocolate Stout* Cheddar (8oz) \$9.00

Oregon Blue Cheese (6oz) \$9.00

*Morimoto Soba Ale* Cheddar (8oz) \$9.00

*Rogue Hazelnut Ale Bread* \$1.99 a loaf

12oz & 22oz Bottles of Rogue Ales

750ml Rogue XS Ales

Kegs To-Go & 64oz Growlers

Ask your server for details.

FILL-IT-UP at the TAP

We'll fill almost any container. Pricing varies.

## Join Us!

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[twitter.com/rogueales](https://twitter.com/rogueales)

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# Rogue Beer Crust Pizza



## CHEESE

10-inch \$10.95 16-inch \$16.95

## PEPPERONI

10-inch \$11.50 16-inch \$19.25

## CANADIAN BACON

10-inch \$13.95 16-inch \$24.75

Choice of pineapple or tomatoes.

## GRILLED CHICKEN

10-inch \$13.95 16-inch \$24.75

Grilled chicken with red onions and tomatoes.

## YAQUINA SPECIAL

10-inch \$13.95 16-inch \$24.75

Pepperoni, black olives and pineapple.

## VEGGIE

10-inch \$13.95 16-inch \$24.75

Mushrooms, onions, olives, and tomatoes.

## MAMA ROSSI

10-inch \$13.95 16-inch \$24.75

Italian sausage, olives and green peppers.

## MAD MAX

10-inch \$13.95 16-inch \$24.75

Pepperoni, green peppers and pepperoncinis.

## CAPTAIN JACK

10-inch \$13.95 16-inch \$24.75

Canadian bacon, beef and tomatoes.

## HOT STUFF

10-inch \$14.75 16-inch \$25.75

Pepperoni, Italian sausage, green peppers and onions.

## SHIPWRECK

10-inch \$14.75 16-inch \$25.75

Italian sausage, beef, mushrooms and onions.

## MIDNIGHT SPECIAL

10-inch \$14.75 16-inch \$25.75

Pepperoni, beef, olives, mushrooms and onions.

## SHIP CAPTAIN AND CREW

10-inch \$15.95 16-inch \$27.75

Canadian bacon, pepperoni, beef, Italian sausage, olives, mushrooms, green peppers, onions, pineapple and tomatoes.

## NEPTUNE'S BOUNTY

10-inch \$15.95 16-inch \$27.75

Smoked oysters topped with onions and tomatoes.

## GREEK GARDEN

10-inch \$15.95 16-inch \$27.75

Garlic-rubbed crust with spinach, artichoke hearts, olives, red onions, mushrooms and feta cheese.

## EXTRA INGREDIENTS

10-inch .....add \$1.50 16-inch \$2.00

Smoked Oysters...add \$2.50 16-inch \$4.00

[ NO BELUGA CAVIAR, FRESH CHILEAN SEA BASS, OR FOIE GRAS ]

[ WE USE TRANS FATTY ACID FREE OIL and NO MSG ]

## Deserts

### HAZELNUT SPICE RUM CHEESE CAKE \$7.50

A California style cheese cake topped with Rogue Spirits *Hazelnut Spice Rum* syrup and hazelnut bits.

### ROGUE CHOCOLATE STOUT HOT FUDGE SUNDAE \$6.95

Fresh vanilla ice cream topped with a *Chocolate Stout* reduction, toasted Oregon hazelnuts and whipped cream.

### ROGUE ALE FLOAT \$5.50

Our hand crafted ales drawn over fresh vanilla ice cream, with whipped cream and a cherry. Choose between *Chocolate Stout*, *Hazelnut Brown Nectar*, or perhaps something more adventurous!

### ROGUE ROOT BEER FLOAT \$5.50

Our own draft *Rogue Root Beer* with fresh vanilla ice cream, whipped cream and a cherry.

### DOUBLE CHOCOLATE STOUT BROWNIE \$4.95

A warm brownie made with Rogue *Chocolate Stout* served with a *Chocolate Stout* reduction.

**a la mode:** add a scoop of fresh vanilla ice cream \$2.00

