

PROUDLY  
BREWED IN  
OREGON

# ROGUE PORTLAND PUBLIC HOUSE

MADE ON  
THE  
NEWPORT  
COAST

## SNACKS & SHAREABLES

- ★ **DEAD GUY CHEESE CURDS** 🌱 ..... \$14  
Crispy fried white cheddar cheese curds served with jalapeño jelly
- STEAK BITES** ..... \$15  
Seared steak served with sautéed mushrooms and a creamy horseradish sauce
- CHICKEN STRIPS\*** ..... \$15  
Served with your choice of dipping sauce
- CHIPOTLE-LIME NACHOS** 🌱 ..... \$13  
Chipotle-lime crema, melted cheese, black beans, pickled onions, pickled jalapeños, green onions, sour cream, and salsa verde on seasoned corn chips  
**+ AVOCADO \$2 + CHICKEN \$4 + STEAK \$6**
- FLATBREADS**
  - MARGHERITA ..... \$16
  - SPINACH ARTICHOKE ..... \$18
  - MEAT LOVERS'S ..... \$20
- PUB PRETZELS** 🌱 ..... \$14  
Warm pretzel sticks served with house-made Shakespeare Stout beer cheese and Dead Guy IPA mustard
- ONION RINGS** 🌱 ..... \$9  
Thick, beer-battered with your choice of dipping sauce
- FRIES** 🌱 ..... \$7  
Served with your choice of dipping sauce

Dipping Sauces:

Ranch, Smokey Ranch, Rogue Sauce, BBQ, Honey Mustard, Blue Cheese, Buffalo

## SOUP & SALADS

YOUR CHOICE OF A CUP OR BOWL

- ★ **YAQUINA BAY CLAM CHOWDER** ..... \$6.50 / \$9  
New England-style with bacon, served with oyster crackers
  - SHAKESPEARE STOUT CHILI** ..... \$6.50 / \$9  
House-made with our Shakespeare Stout, topped with green onions, sour cream, and Tillamook cheddar
  - HAZELNUT & BLUE SALAD** 🌱 ..... \$14  
Spring mix, roasted hazelnuts, Rogue Creamery smoked blue cheese, dried cranberries, and balsamic vinaigrette
  - ★ **THE ROGUE WEDGE** ..... \$14  
Crisp iceberg topped with Rogue Creamery smoked blue cheese, bacon, crispy onions, and cherry tomatoes
  - CLASSIC CAESAR\*** ..... \$12  
Romaine lettuce, parmesan, garlic croutons, and Caesar dressing
  - GARDEN SALAD** 🌱 ..... \$12  
Spring mix with tomato, cucumber, onion, croutons, and balsamic vinaigrette
- ADDITIONAL ADD ONS INCLUDE:**
- + AVOCADO \$2
  - + BACON \$2
  - + GRILLED CHICKEN \$5
  - + SHRIMP \$6
  - + BLACKENED COHO SALMON +\$10



BREWED IN OREGON  
SINCE 1988, ROGUE ALES HAS BEEN  
A STAPLE OF THE PACIFIC NORTHWEST  
AND A PIONEER IN THE CRAFT BEER  
INDUSTRY FOR DECADES.

CHEERS AND ENJOY!

CHECK OUT OUR MERCH & PRODUCTS TO GO!

\* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. 20% gratuity added for parties of 8 or more.

★ Pub Favorites

🌱 Vegetarian

# SANDWICHES

+ SUB A SIDE SALAD,  
OR ONION RINGS \$3

↳ SERVED WITH A SIDE OF FRIES

★ **SHAKESPEARE STOUT REUBEN** ..... \$18  
Shakespeare Stout-braised corned beef on marble rye with Swiss, Rogue sauce, and stout sauerkraut

**BLACKENED SALMON SANDWICH** ..... \$17  
Coho salmon, lettuce, tomato, pickles, and lemon dill aioli on a toasted bun

**KOREAN SOUL CHICKEN SANDWICH** ..... \$18  
Chicken topped with Swiss, grilled pineapple, lettuce, tomato, pickles, and Korean BBQ sauce

**DISTILLER'S CHICKEN SANDWICH** ..... \$17  
Chicken topped with with Tillamook pepper jack, fried onions, lettuce, tomato, pickles, and Carolina BBQ sauce

**TURKEY 101** ..... \$16  
Grilled rustic bread with sliced turkey breast, bacon, Mama Lil's peppers, Tillamook cheddar, Swiss, lettuce, tomato, and garlic aioli

**VEGAN CHICKEN WRAP** 🌱 ..... \$13  
Vegan chicken patty with lettuce, tomato, onion, pickles, and garlic chili sauce

+ WANT IT SPICY? SUB BUFFALO SAUCE + AVOCADO \$2

**BLT** ..... \$15  
Grilled rustic bread with hickory-smoked bacon, lettuce, tomato, and garlic aioli

+ AVOCADO \$2

**CAPRESE** 🌱 ..... \$15  
Fresh mozzarella, marinated tomato, and basil with pesto and balsamic glaze on grilled bread

+ TURKEY \$3 + BACON \$3

**GRILLED CHEESE** 🌱 ..... \$13  
Grilled rustic bread with a rich blend of four melted cheeses

+ TOMATOES 50¢ + AVOCADO \$2 + BACON \$3

# BURGERS

+ SUB A GF BUN \$2

+ SUB A SIDE SALAD,  
OR ONION RINGS \$3

+ NO CHARGE TO  
MAKE IT VEGAN

↳ SERVED WITH A SIDE OF FRIES

MADE DAILY. NEVER FROZEN.

★ **ROGUE SIGNATURE BURGER\*** ..... \$20  
Topped with Rogue Creamery Smokey Blue, stouted bacon jam, crispy onions, lettuce, tomato, pickles, and garlic aioli

**BREWER'S BURGER\*** ..... \$16  
A pub classic with Tillamook cheddar, lettuce, tomato, onions, pickles, and Rogue sauce

+ AVOCADO \$2 + BACON \$3

**GRILLED ONION BURGER\*** ..... \$16  
Grilled onions, Rogue Creamery smoked blue cheese, and roasted garlic aioli

**MUSHROOM SWISS BURGER\*** ..... \$18  
Sautéed mushrooms, swiss, lettuce, tomato, pickles, and garlic aioli

# BREW PUB ENTREES

**Dead Guy FISH & CHIPS** ..... \$18 / 23

★ Dead Guy Ale-battered fish of your choice, served with fries, slaw, and tarter sauce

+ SALMON OR HALIBUT

**FISH TACOS** ..... \$15

Three chili-lime seasoned rockfish tacos with shredded lettuce, mango salsa, chipotle aioli, and cilantro on warm corn tortillas

+ AVOCADO \$2

**ZENNER'S BRAT** ..... \$13

Zenner's Polish bratwurst with sauerkraut and spicy mustard, served on a pretzel bun, served with a side salad or fries

+ GRILLED ONIONS 50¢ + RELISH 50¢

# TREAT YOURSELF

★ **Chocolate Stout HOT FUDGE BROWNIE** ★  
Topped with hazelnut chocolate sauce, topped with vanilla ice cream, whipped cream, and a cherry  
\$8

+ PAIR IT WITH CHOCOLATE STOUT OR HAZELNUT BROWN ALE

**ROGUE ROOT BEER FLOAT** ..... \$7

**BEER FLOATS (21+)** ..... \$8

We recommend Hazelnut Brown Ale or Chocolate Stout on Nitro!



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