

# ROGUE®

ESTD **BREWED IN OREGON** 1988

## SOUPS

**ROGUE CLAM CHOWDER** ..... \$6.50 / \$9

Our house-made recipe with locally-sourced clams,  
served with saltine crackers

+ Choose from a cup or bowl

**BEER CHEESE SOUP** ..... \$6.50 / \$9

Served with green onions

+ Choose from a cup or bowl

## APPETIZERS

**OYSTER SHOOTER** ..... \$4

Oyster and cocktail sauce served in a shot glass with  
a lemon wedge

**CHIPS & SALSA** ..... \$7

Freshly made house salsa and seasoned corn chips

## MAINS

Served with chips

**CAPRESE SANDWICH**..... \$16

Fresh mozzarella, basil, balsamic marinated tomato,  
and basil pesto spread on ciabatta

+ Add turkey (\$3)

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

Zenner's Polish bratwurst braised in Dead Guy Ale,  
served on a pretzel bun with sauerkraut and spicy  
mustard + Add relish (\$.50)



**SIPPIN' ON THE DOCK OF THE BAY \$10**

Rogue Pinot Gin, grapefruit,  
and orange juice

**YOU'RE DEAD TO ME \$15**

Smoked Old Fashioned with  
Dead Guy Stout Cask Whiskey

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Our food may contain or have come into contact with gluten, nuts, shellfish, soy, or other food allergens.