

SUNSET

BAR +
LOUNGE

Menu



SOUP

ROGUE CLAM CHOWDER

our famous house-made recipe with locally-sourced clams and smoked bacon, served with saltine crackers

cup 6.50 / bowl 9

SNACKS & APPETIZERS

TAVERN MIXED NUTS

mixed toasted nuts, tossed and seasoned with sea salt, tumeric, and Aji Amarillo powder / 7

SHRIMP COCKTAIL

local Pacific Northwest prawns sprinkled with chili lime seasoning, served with our house-made cocktail sauce / 11

SALAMI CROSTINI

salami on a toasted crostini, topped with locally-sourced Oaxaca cheese from Don Froylan Creamery, arugula, roasted red peppers, and a drizzle of sherry viniagrette / 12

TIN FISH

Matiz Spanish wild sardines, served with marinated Greek olives, marcona almonds, and a warm sliced baguette / 12

SALAD

SUNSET SALAD

arugula and spring mix with shaved parmesan cheese, garlic croutons, and a perfectly cooked 63° egg, tossed in a sherry viniagrette / 9

add marinated white anchovies +2

CHARCUTERIE BOARDS

LARGE CHEESE BOARD

this award-winning cheese board includes Rogue Creamery blue cheese, Face Rock Creamery's "Face to Face" cow and sheep milk cheddar, and Cypress Grove Fromage Blanc goat cheese, served with dried figs, cornichons and rosemary-infused crackers / 21

SMALL CHEESE BOARD

a smaller version of our cheese board / 12

LARGE MEAT BOARD

this top-shelf cured meat board includes mild Italian copocollo, chorizo ibérico imported from Spain, Genoa salami, and mortadella, served with marinated Greek olives, peperoncino peppers, our house-made IPA mustard, rosemary-infused crackers, and our tavern mixed nuts / 21

SMALL MEAT BOARD

a smaller version of our meat board / 12

Sunset Bar + Lounge is a specialty whiskey and cocktail lounge that opened in Newport, Oregon in 2014.

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.