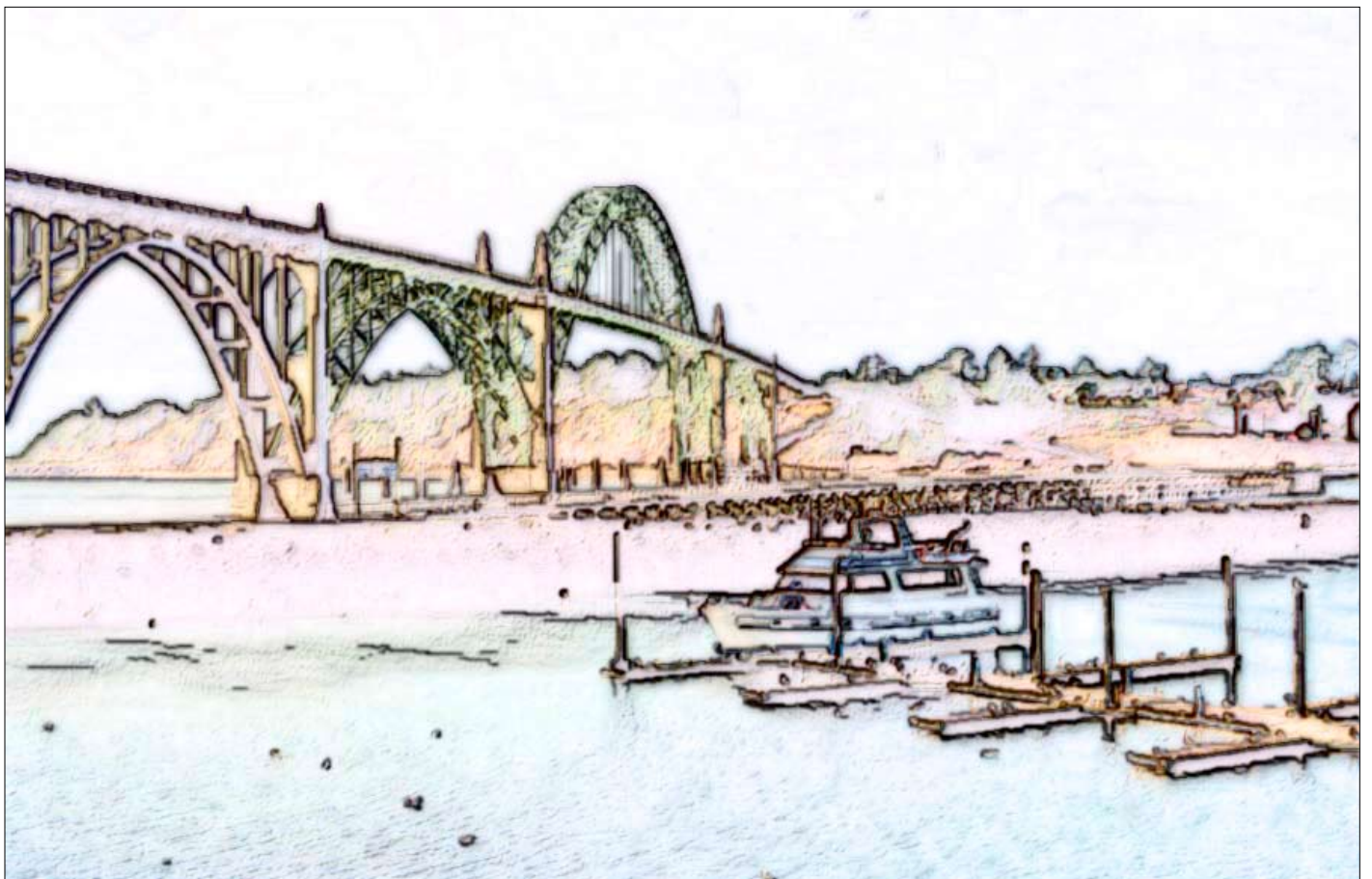




# ROGUE ALES PUBLIC HOUSE

ON THE BAYFRONT

748 SW BAY BLVD., NEWPORT, OR 97365  
WWW.ROGUE.COM (541) 265-3188



# ROGUE





# Appetizers

**IDAHO FRIES \$5.25**

**IDAHO BUFFALO CHIPS \$5.95**

Spicy fried Idaho potato rounds served with ranch dressing.

**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 to go (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.

**BUFFALO WINGS \$10.95**

Fried chicken wings tossed in *Chipotle Ale* hot sauce and served with bleu cheese dressing, carrots, and celery.

**SPRUCE GIN SHRIMP COCKTAIL \$7.95**

A refreshing concoction of bay shrimp featuring a cocktail sauce made with Rogue *Spruce Gin*, cucumber, tangerine, lemon, grains of paradise and coriander.

**POPCORN SHRIMP \$9.25**

Crispy shrimp served with *Spruce Gin* cocktail sauce and lemon.

**FONDUE \$10.95**

Melted Swiss cheese sauce made with *Rogue Irish Lager*. Served with our Rogue-baked *Hazelnut Ale* bread.

**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**

Chef's selection of cheeses, served with seasonal fruits, vegetables, and our fresh Rogue-baked *Hazelnut Ale* bread. (Ask your server for details and about beer pairings).

**NUESKE'S BACON \$5.50**

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

**CALAMARI \$10.95**

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

**KOBE BLEU BALLS \$6.50**

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

**STEAMED MUSSELS \$10.95**

One pound of Chilean blue mussels steamed in *Half-e-weizen Ale*. Served with fresh, Rogue-baked *Hazelnut Ale* bread.

**SPRUCE GIN OYSTER SHOOTER \$5.25**

A shot of two Northwest premium oysters featuring a cocktail sauce made with Rogue *Spruce Gin*, cucumber, 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.



# 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 base 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.

## **CAESAR SALAD \$8.95**

ADD GRILLED CHICKEN \$3.00

ADD SMOKED SALMON \$3.00

Fresh Romaine filets 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, 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.

## **MEDITERRANEAN CHICKEN SALAD \$10.95**

Fresh spinach leaves topped with julienned grilled chicken breast, warm Italian caper and tomato vinaigrette made with *Rogue Irish Lager*, and a touch of Parmesan cheese. Served with our fresh Rogue-baked *Hazelnut Ale* bread.

# 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 & CHEDDAR \$9.50

A quarter pound of rich, **KUROBUTA** ham served with **ROGUE CREAMERY** cheddar cheese made with our own *Chocolate Stout*. Served on a fresh-baked brioche roll.

## 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.

## PULLED PORK SANDWICH \$9.50

Smoked shredded pork on a kaiser bun covered in *Chipotle Ale* barbeque sauce and coleslaw on the side.

## CHICKEN PITA \$9.50

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

## TURKEY CROISSANT \$9.50

Smoked turkey breast, smoked gouda cheese, lettuce, tomatoes, and onions, served on a flaky croissant with honey mustard sauce.

## WILD COHO SALMON SANDWICH \$10.95

A pan-fried wild Coho Salmon filet served with lettuce, tomato, onion and tartar sauce on a fresh-baked brioche roll.

## KOBE BLEU BALL SANDWICH \$9.50

Four **KOBE** Bleu Balls stuffed with **ROGUE CREAMERY** Oregon Blue cheese, served on our Rogue-baked *Hazelnut Ale* bread and topped with rich marinara and Parmesan cheese.

# Burgers

All burgers are cooked to order, served on a Kaiser roll 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 BACON \$1.00

SOUR CREAM \$1.00

SALSA \$1.00

ADD AVOCADO \$2.00

ADD CHEESE \$1.00

(swiss or cheddar, sliced or shredded)



# 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 Blue Cheese.

## 1/2 LB KOBE BACON BURGER \$14.50

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

## 1/2 LB BACON CHEESE KOBE BURGER \$15.50

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

## ADD AN EXTRA **KOBE** PATTY AND MAKE IT A POUNDER \$9.00

## AMERICAN KOBE BEEF SLIDER \$3.50

### EACH ADDITIONAL SLIDER \$3.00

Served on brioche with Wasabi mayonnaise. Choose between regular sliders or bleu ball sliders stuffed with **ROGUE CREAMERY** Oregon Blue 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 **Rogue Irish Lager** mustard on the side, potato chips and a pickle spear.

## THE BREWER \$7.95

The classic dog, served on its own.

## THE DACHSUND \$8.50

Topped with *Shakespeare Stout* sauerkraut.

## THE CORNDOG \$8.95

Dipped in buttermilk batter and deep-fried.

## THE BLUE HEELER \$9.50

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

## THE SHEPHERD \$9.95

Smothered in **KOBE** beef chili and topped with cheddar cheese.

# 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 creamy vanilla ice cream.

## SODAS \$2.50

(Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper)

## ICED TEA \$2.50

## LEMONADE \$2.50

## NEWPORT BAY COFFEE \$2.50

## HOT CHOCOLATE \$2.50

## HOT TAZO TEA \$2.50

## ORANGE JUICE \$2.95

## CRANBERRY JUICE \$2.95

## GRAPEFRUIT JUICE \$2.95





# Specialties

## MAHIMAHİ FISH AND CHIPS \$14.25

Our famous Mahimahi fish 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.

## FISH TACOS \$12.95

Seasoned Mahimahi 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 ground American **KUROBUTA** style pork with chopped lettuce, salsa, sour cream, and **TILLAMOOK** cheddar cheese served with soft corn tortillas.

## CLAM STRIPS 'n' CHIPS \$9.95

Tender golden-fried clam strips served with fries, coleslaw and tartar sauce.

## ABBY PIER PLATTER \$13.95

*Younger's Special Bitter* batter-dipped mahimahi, clam strips, and calamari served with Idaho fries, *Spruce Gin* cocktail sauce and tartar sauce.

## 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 penna 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

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

## GRILLED WILD COHO SALMON \$13.95

A tender filet of salmon topped with marionberry chutney and served with rosemary pearled 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.

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

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

# Hoppy Hour

From 3 PM – 5 PM and 10 PM – Midnight, Monday – Friday

Ask your Server for the Hoppy Hour Menu



# 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 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

# Deserts

## HAZELNUT SPICE RUM CHEESE CAKE \$6.95

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

## ROGUE CHOCOLATE STOUT HOT FUDGE SUNDAE \$6.95

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

## ROGUE ALE FLOAT \$5.50

One of our hand crafted ales drawn over smooth vanilla ice cream with whipped cream and a cherry. Choose between *Chocolate Stout*, *Hazelnut Brown Nectar*, or perhaps something more adventurous! Ask your server for ideas.

## ROGUE ROOT BEER FLOAT \$5.50

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

