



# BREWERS ON THE BAY



2320 OSU DRIVE, NEWPORT, OR 97365

WWW.ROGUE.COM (541)867-3664



# ROGUE





# Appetizers

## IDAHO TATER TOTS \$5.25

Served with Ranch Dressing.

## IDAHO FRIES \$5.25

Served with Ranch Dressing.

## 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.

## POPCORN SHRIMP \$9.25

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

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Featuring a cocktail sauce made with Rogue *Spruce Gin*, horseradish, tangerine, lemon, grains of paradise and coriander.

## 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.

## STEAMERS \$11.95

One pound of clams steamed in *Rogue Irish Lager* and 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.

## SPINACH & CHEVRE SALAD \$10.95

Fresh spinach leaves topped with rotating local chevre from Oregon rolled in almonds with walnuts, red bell peppers, and warm Nueske's bacon vinaigrette with tangerine juice and *Dry Hopped St. Rogue Red Ale*. Served with our fresh Rogue-baked *Hazelnut Ale* Bread.

# For the Kids

Peanut Butter and Jelly Sandwich \$3.95

Grilled Cheese Sandwich \$3.25

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.  
Substitute Idaho fries for \$1.00 or a side salad for \$2.95.

## **KUROBUTA HAM & CHEDDAR \$10.50**

A quarter pound of rich, **KUROBUTA** ham served with **ROGUE CREAMERY** cheddar cheese. 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 & SWISS \$8.50**

Smoked turkey breast, swiss cheese, lettuce, tomatoes, and onions, served on sourdough.

## **WILD COHO SALMON SANDWICH \$10.95**

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

## **KOBE BEEF PHILLY CHEESESTEAK \$9.95**

Sliced Kobe with grilled onion and peppers, served on a hoagie with mayonnaise and melted cheese.

## **KOBE BLEU BALL SANDWICH \$9.50**

**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 \$14.95

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 Blue Cheese and **NUESKE'S** crisp applewood smoked bacon.

## AMERICAN KOBE BEEF SLIDER \$3.50

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

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 **SMITH** TEA \$2.50

ORANGE JUICE \$2.95

CRANBERRY JUICE \$2.95

GRAPEFRUIT JUICE \$2.95





# Specialties

## KOBE TACOS \$10.95

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

## YSB BAKED MAC AND 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.

## FISH TACOS \$11.95

Seasoned Mahmahhi 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.

## ROGUE SMOKED SALMON MELT \$11.95

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

## FISH AND CHIPS 3 pc \$11.95, 4 pc \$14.50

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

## 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 pearly barley and seasonal vegetables.



# Hoppy Hour

From 3 PM – 5 PM Monday – Friday

Ask your Server for the Hoppy Hour Menu



# 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.

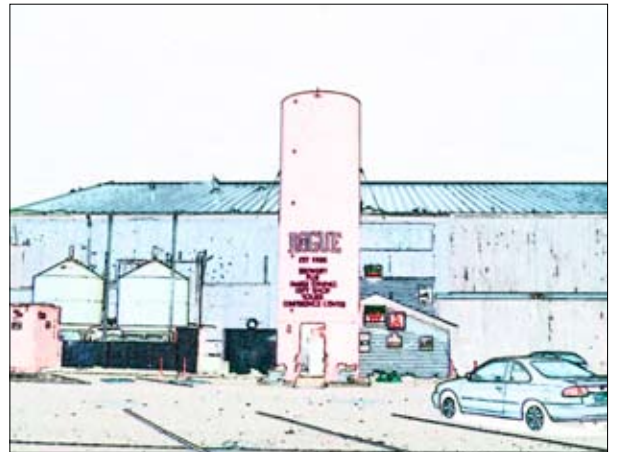
## ROGUE ALE FLOAT \$5.50

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.

Celebrating its second century, Rogue Ales is an artisan varietal brewery founded in Ashland, Oregon in 1988. The 10bbl brewsystem's first product was Oregon Golden. In May of 1989 Rogue opened a second brewpub in Newport, OR with a 15bbl brewsystem in its garage. In 1990 "pop" heard round the world was the opening of the first bottle of Rogue's beer followed by the first shipment of Rogue out-of-state by some oceanographers returning to Wood's Hole Maine with a pony keg of Shakespeare Stout. In 1992, the 15bbl system from the Newport brewpub, named Howard after Brewmaster John Maier's former boss Howard Hughes, was



transferred across the bay to the current location in an old dry-storage building for boats. The brewery was then upgraded to a 30bbl system to keep up with demand. The Ashland brewpub was closed in 1997 after the Ashland creek flooded and destroyed the place. Rogue then upgraded the Brewery in Newport to a 50bbl brewsystem, nicknamed Kobe, which is still in use.

# 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 ]

