

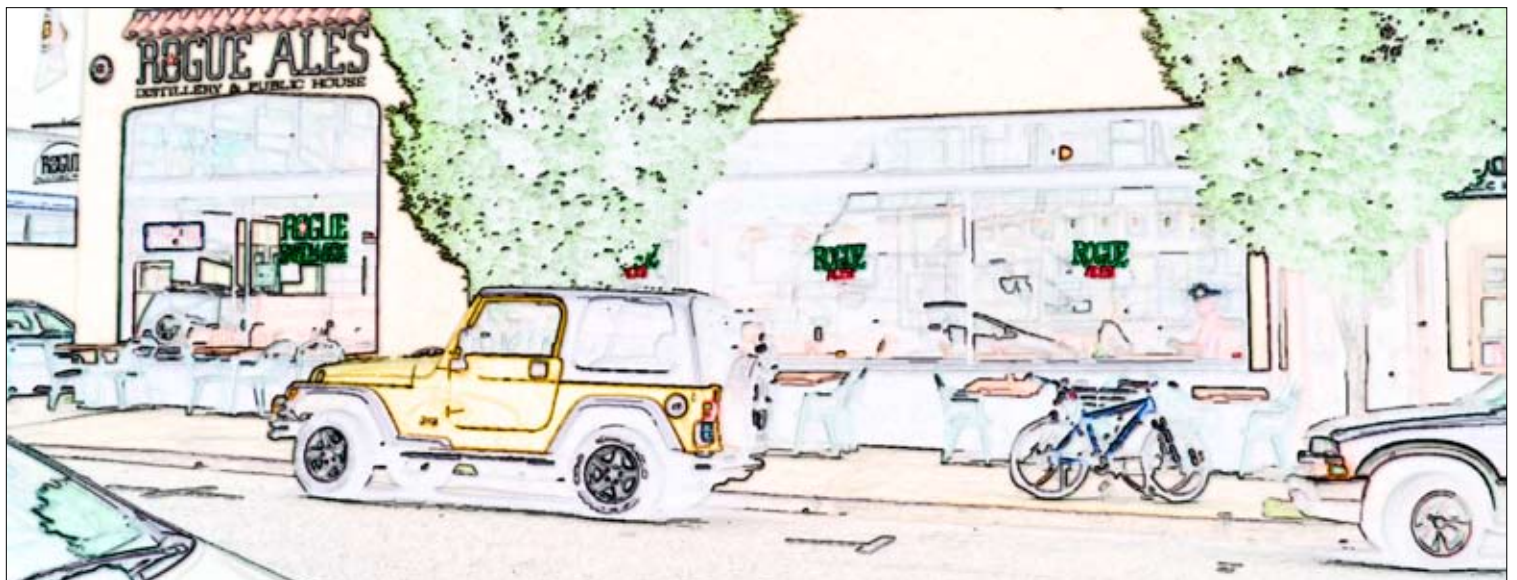
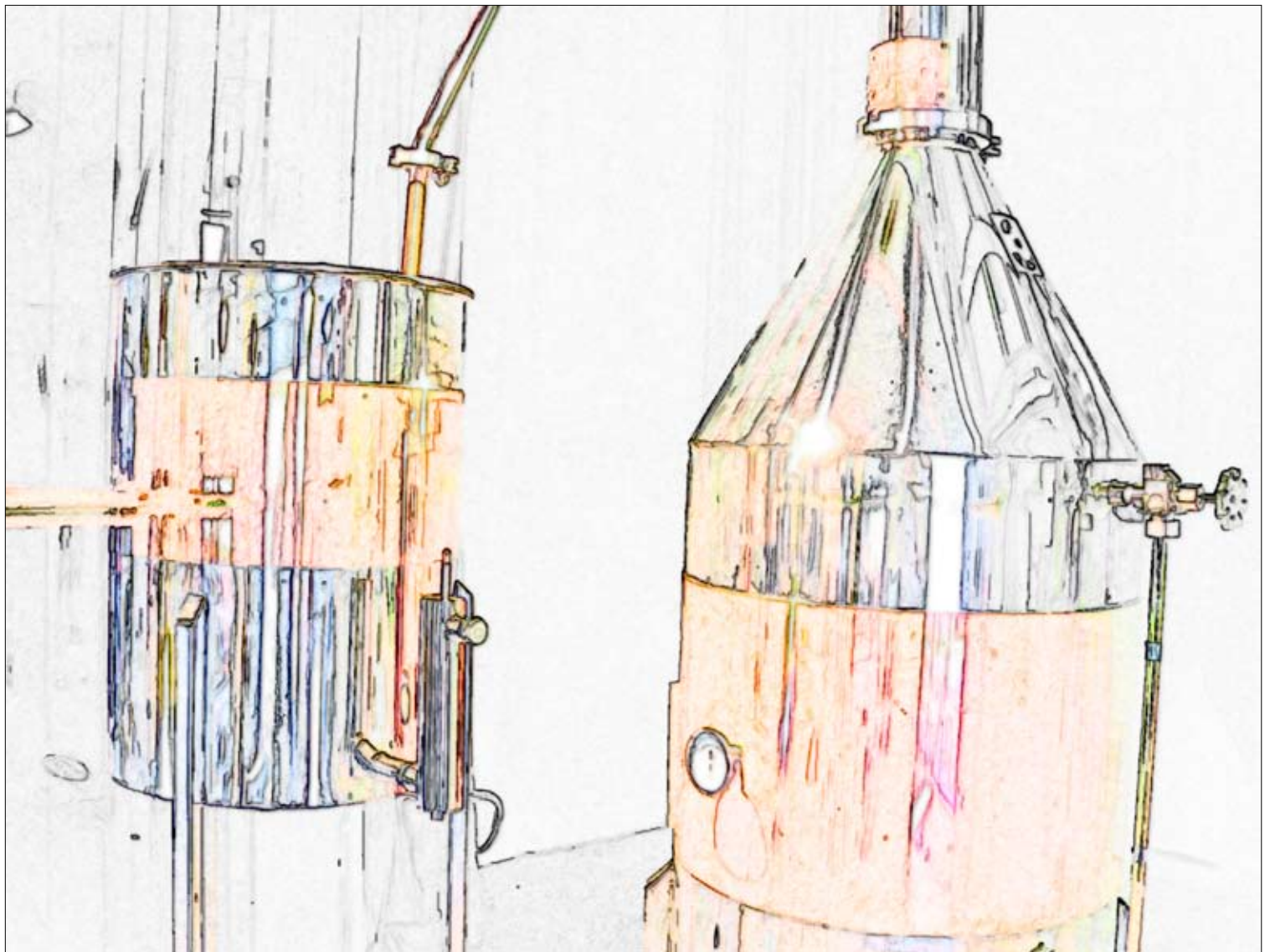
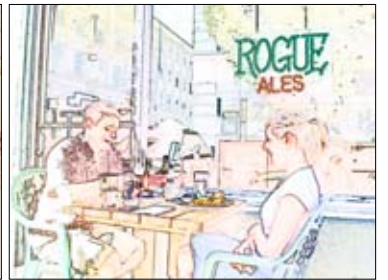


# ROGUE DISTILLERY

## AND PUBLIC HOUSE



1339 NW FLANDERS ST., PORTLAND, OR 97209  
WWW.ROGUE.COM (503) 222-5910



# ROGUE





# Appetizers

## IDAHO FRIES \$5.25

Served with ranch dressing.

## IDAHO BUFFALO CHIPS \$5.95

Spicy fried Idaho potato rounds served with ranch dressing.

## IDAHO TATER TOTS® \$5.25

Served with ranch dressing.

## IRISH POTATO NACHOS \$9.95

Spicy, fried Idaho potato rounds topped with melted Tillamook Cheddar, corned beef, horseradish sour cream and green onions.

## 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 with you.

(Ask your server)

## ROSE CITY 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.

## CHICKEN WINGS \$10.95

Fried chicken wings tossed in *Chipotle Ale* hot sauce or medium-spiced *Dead Guy Whiskey* barbecue sauce and served with bleu cheese dressing, carrots, and celery.

## POPCORN SHRIMP \$9.25

Crispy shrimp served with cocktail sauce made with Rogue *Spruce Gin*, tangerine, lemon, grains of paradise, horseradish and coriander served with a fresh lemon.

## 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

**ROGUE CREAMERY** Caveman Bleu Cheese, **WILLAMETTE VALLEY CREAMERY** Aged Gouda made from Jersey cows fed spent grain from the Rogue Brewery and rotating, local Chevre, served with Carr's water crackers, salted hazelnuts, walnuts, almonds and marionberry chutney

## NUESKE'S BACON \$8.00

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

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

## SPRUCE GIN OYSTER SHOOTER \$5.25

A shot of two Northwest premium oysters featuring a cocktail sauce made with Rogue *Spruce Gin*, tangerine, lemon, grains of paradise, horseradish and coriander served with a fresh lemon.

## CRISPY CHICKEN STRIPS \$9.95

Crispy golden chicken breast strips with Idaho fries and ranch dressing.

## STEAMERS \$11.95

1 pound of clams steamed in an *Irish Lager* broth and served with fresh Rogue-baked *Hazelnut Ale* bread.



# 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 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. Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## SPINACH AND CHEVRE SALAD \$10.95

Fresh spinach leaves topped with rotating local chevre from Oregon rolled in almonds with walnuts, red bell peppers and warm **NEUSKE'S** bacon vinaigrette with tangerine juice and dry-hopped *St. Rogue Red*. Served with our fresh Rogue-baked *Hazelnut Ale* bread.

## CAESAR SALAD \$8.95

ADD GRILLED CHICKEN or HOUSE 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 soaked in an *Irish Lager* marinade, 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.

# 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 SANDWICH \$10.50

A quarter pound of rich, **KUROBUTA** ham served *Cuban Style* with a *Younger's Special Bitter* & honey dijon glaze, served with melted **ROGUE CREAMERY** cheddar and sliced pickles on pressed sourdough.

## 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.

## KOBE BLEU BALL SANDWICH \$9.50

**KOBE** Bleu Balls stuffed with **ROGUE CREAMERY** Oregon Blue cheese, served on a hoagie and topped with rich marinara and Parmesan cheese.

## PULLED PORK SLIDERS \$9.50

A trio of smoked, shredded pork sliders smothered in *Dead Guy Whiskey* barbecue sauce with coleslaw on the side.

## CHICKEN PITA \$9.50

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

## TURKEY & SWISS \$8.50

Mesquite-smoked turkey breast, Swiss cheese, lettuce, tomatoes, onions, mayonnaise and *Younger's Special Bitter* dijon mustard served on sourdough.

## WILD COHO SALMON SANDWICH \$10.95

A tender, broiled salmon filet from Copper River served with lettuce, tomato, onion and tartar sauce on a bun.

## KOBE BEEF PHILLY CHEESESTEAK \$9.95

Sliced **KOBE** top round with grilled onions and green peppers, served on a hoagie with mayonnaise and melted American cheese.

# Burgers

All burgers are cooked to order, served 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.

## VEGGIE BURGER \$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 **NEUSKE'S BACON** \$2.50

SOUR CREAM \$1.00

SALSA \$1.00

ADD AVOCADO \$2.00

ADD CHEESE \$1.00

(swiss or cheddar, sliced or shredded)

ADD BACON \$1.00

# Happy Meals

Get a toy and add a glass of Rogue Ale with your meal for \$1.00 or Super Size it to a pint for \$2.00  
(Available between 11:30 AM and 1:30 PM, weekdays)



# 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 Bleu 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 Bleu Cheese and **NUESKE'S** crisp applewood smoked bacon.

**1/2 LB MUSHROOM CHEESE KOBE BURGER \$14.95**

Sauteed, Oregon-grown **WHITE FOREST** oyster mushrooms atop tangy **ROGUE CREAMERY** Touvelle Cheese.

**AMERICAN KOBE BEEF SLIDER \$3.50**

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

Served on a bun with Wasabi mayonnaise. Choose between regular sliders or bleu ball sliders stuffed with **ROGUE CREAMERY** Oregon Bleu 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 **Younger's Special Bitter** mustard on the side, potato chips and a pickle spear.

**THE BREWER \$7.95**

The classic dog, served on its own.

**THE BLUE HEELER \$9.50**

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

**THE DACHSUND \$8.50**

Topped with **Shakespeare Stout** sauerkraut.

**THE SHEPHERD \$9.95**

Smothered in **KOBE** beef chili topped with cheddar cheese and onions on the side.

**THE CORNDOG \$8.95**

Dipped in buttermilk batter and deep-fried.

# 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**

**STUMPTOWN COFFEE \$2.50**

**HOT CHOCOLATE \$2.50**

**HOT TAZO TEA \$2.50**

**ORANGE JUICE \$2.95**

**CRANBERRY JUICE \$2.95**

**GRAPEFRUIT JUICE \$2.95**





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# Specialties

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## HALIBUT AND CHIPS

3-piece & 4-piece: Market Price

Our famous halibut 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.

## MAHI MAHI TACOS \$12.95

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

## YSB BAKED MAC & 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.

## HOUSE 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 penne pasta, onions, red and green bell peppers, and garlic in a spicy *Chipotle Ale* cream sauce. Topped with parmesan cheese.

## KOBE BLEU BALL PASTA \$13.95

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

## BROILED COPPER RIVER WILD COHO SALMON \$13.95

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

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## Gourmet to Go

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<b>ROGUE CREAMERY CHEESE</b> (Based on Seasonal Availability)	12oz & 22oz Bottles of Rogue Ales
<i>Chocolate Stout</i> Cheddar (8oz) \$9.00	750ml Rogue XS Ales
Oregon Blue Cheese (6oz) \$9.00	Kegs To-Go & 64oz Growlers
<i>Morimoto Soba Ale</i> Cheddar (8oz) \$9.00	Ask your server for details.
<i>Rogue Hazelnut Ale Bread</i> \$1.99 a loaf	<b>FILL-IT-UP at the TAP</b>
	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 ]

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## Join Us!

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[twitter.com/rogueales](https://twitter.com/rogueales)

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# Rogue Beer Crust Pizza



**CHEESE 10-inch \$10.95 16-inch \$16.95**

**PEPPERONI 10-inch \$11.50 16-inch \$19.25**

**STRASSER SUPREME 10-inch \$14.50 16-inch \$22.95**  
Sausage, pepperoni, mushrooms, and red onions.

**NEED-A-MINT 10-inch \$14.50 16-inch \$22.95**  
Sausage, roasted garlic, and tomatoes.

**ROGUE NATION STATION 10-inch \$14.50 16-inch \$22.95**  
Beef, olives, and tomatoes.

**VEGGIE 10-inch \$14.50 16-inch \$24.95**  
Mushrooms, onions, olives, and tomatoes.

**HAWAIIAN 10-inch \$13.50 16-inch \$20.95**  
Canadian bacon and pineapple.

**BACCHANALIA 10-inch \$15.50 16-inch \$25.95**  
Grilled artichokes, spinach, feta cheese, and pine nuts.

**CHICKEN PESTO 10-inch \$15.50 16-inch \$26.50**  
Pesto sauce, grilled chicken, and pine nuts.

## Build Your Own Pizza or Slice

Start with a Cheese Pizza or Cheese Slice and add the toppings of your choice

**CHEESE PIZZA 10-INCH \$10.95 — 16-INCH \$16.95 — SLICE \$3.00**  
**10-INCH \$1.75 PER TOPPING — 16-INCH \$2.25 PER TOPPING — SLICE \$0.35 PER TOPPING**

EXTRA CHEESE  
SAUSAGE  
ARTICHOKE HEARTS  
ANCHOVIES  
PESTO SAUCE  
ROASTED GARLIC

CAPERS  
OLIVES  
CANADIAN BACON  
SALAMI  
PEPPERONI  
ONIONS

GROUND BEEF  
GRILLED CHICKEN  
SPINACH  
FETA CHEESE  
TOMATOES  
MUSHROOMS

## Deserts

**HAZELNUT SPICE RUM CHEESE CAKE \$7.50**  
A California style cheese cake topped with  
Rogue Spirits *Hazelnut Spice Rum* syrup and hazelnut bits.

**ROGUE CHOCOLATE STOUT HOT FUDGE SUNDAE \$6.95**  
Fresh vanilla ice cream topped with a *Chocolate Stout* reduction,  
toasted Oregon hazelnuts and whipped cream.

**ROGUE ALE FLOAT \$5.50**  
Our hand crafted ales drawn over fresh vanilla ice cream, with whipped cream and a cherry.  
Choose between *Chocolate Stout*, *Hazelnut Brown Nectar*, or perhaps something more adventurous!

**ROGUE ROOT BEER FLOAT \$5.50**  
Our own draft *Rogue Root Beer* with fresh vanilla ice cream, whipped cream and a cherry.

**DOUBLE CHOCOLATE STOUT BROWNIE \$4.95**  
A warm brownie made with Rogue *Chocolate Stout* served with a *Chocolate Stout* reduction.  
**a la mode:** add a scoop of fresh vanilla ice cream **\$2.00**

