

ISSAQUAH BREWHOUSE



TAKE A FLYING LEAP



ISSAQUAH BREWHOUSE

35 W. SUNSET WAY, ISSAQUAH, WA 98027
WWW.ROGUE.COM (425) 557-1911



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)

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 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 \$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.

FROG LEGS \$12.95

Frog legs soaked in *White Frog Ale* and buttermilk, deep-fried and served with rich marinara. Take a flying leap!

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 *Rogue 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 Washington 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 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 *Rogue 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 slider smothered in *Dead Guy Whiskey* barbecue sauce with coleslaw on the side.

CHICKEN PITA \$9.50

Juliened grilled chicken breast marinated in a *Rogue 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, pan-seared 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.

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 **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. ½ LB Burgers are cooked to order and served on an onion roll with wasabi mayonnaise, lettuce, tomato, onion and Idaho fries.

½ LB KOBE BURGER \$12.50

The world's greatest burger cooked to order.

½ 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.

½ LB KOBE BACON BURGER \$14.95

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

½ 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.

½ 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 and topped with cheddar cheese.

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

TONY'S ORGANIC 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

HALIBUT AND CHIPS

3-piece or 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.

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.

Pots & Dinner Entrees

Dinner is served between the hours of 5 PM and 10 PM on weekdays and all day on the weekends.

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.

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.

PAN-FRIED 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.

ROGUE PAN ROAST

A rich thick stew with cream, wine and herbs, prepared individually in a steam pot.

With Crab \$17.95

With Crab & Shrimp \$13.95

With Oysters \$12.50

With Shrimp \$12.50

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

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

Join Us!

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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.



Located in the heart of historic downtown Issaquah, the Issaquah BrewHouse opened in 1994 and was purchased by Rogue Ales in March of 2000. It expanded into the adjacent Manicure nails shop in 2002 and the Masonic room in 2005 (now called the Lily Pad). The odd shape of the building is due to the Coal train tracks that used to be behind the building.

Issaquah Brewhouse offers catering, steam pot cooking for fresh & healthy seafood, meeting spaces, private parties, dog menu, a gift shop, brewery tours, and a children's play area.

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

