

PROUDLY
BREWED IN
OREGON

ROGUE ASTORIA PIER 39

MADE ON
THE
NEWPORT
COAST

SNACKS & SHAREABLES

- ★ **DEAD GUY CHEESE CURDS** 🌱 \$14
Crispy fried white cheddar cheese curds served with jalapeño jelly
- STEAK BITES** \$15
Seared steak served with creamy horseradish sauce
- OYSTER SHOOTER*** \$4
Fresh oyster and house cocktail sauce served in a shot glass with a lemon wedge
- PICKLE FRIES** 🌱 \$9
Masa-battered thin pickle spears served with smokey ranch
- CHIMICHURRI FRIES** \$12
Fries topped with garlic chimichurri, queso fresco, and steak
- SHRIMP CEVICHE** \$14
Bay shrimp marinated with cucumber, shallots, jalapeño, avocado, lime, served with house chips
- PUB PRETZELS** 🌱 \$14
Warm pretzel sticks served with house-made Shakespeare Stout beer cheese and Dead Guy IPA mustard
- ONION RINGS** 🌱 \$9
Thick, beer-battered with your choice of dipping sauce
- FRIES** 🌱 \$7
Served with your choice of dipping sauce

- ★ **CAPTAIN'S PLATTER** \$25
A taste of the Pacific! Crispy rockfish, clam strips, calamari, and prawns served with fries, coleslaw, tartar, and cocktail sauce

SOUP & SALADS

YOUR CHOICE OF A CUP OR BOWL

- YAQUINA BAY CLAM CHOWDER** \$6⁵⁰ / \$9
★ New England-style with bacon, served with oyster crackers
+ BAY SHRIMP \$2 / \$4 + GARLIC BREAD \$2
- HAZELNUT & BLUE SALAD** 🌱 \$14
Spring mix, roasted hazelnuts, Rogue Creamery smoked blue cheese, dried cranberries, and balsamic vinaigrette
- CLASSIC CAESAR*** \$12
Romaine lettuce, parmesan, garlic croutons, and Caesar dressing
- GARDEN SALAD** 🌱 \$12
Spring mix with tomato, cucumber, onion, croutons, and balsamic vinaigrette
- LOUIE SALAD** \$14
Spring mix, hard-boiled egg, cherry tomatoes, capers, croutons, and Louie dressing

ADDITIONAL ADD ONS INCLUDE:

- + AVOCADO \$2
- + GRILLED CHICKEN \$5
- + SHRIMP \$6
- + BLACKENED COHO SALMON +\$10



BREWED IN OREGON
SINCE 1988, ROGUE ALES HAS
BEEN
A STAPLE OF THE PACIFIC NORTH-
WEST AND A PIONEER IN THE
CRAFT BEER
INDUSTRY FOR DECADES.

CHEERS AND ENJOY!

CHECK OUT OUR MERCH & PRODUCTS TO GO!

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. 20% gratuity added for parties of 8 or more.

BURGERS

↳ SERVED WITH A SIDE OF FRIES

MADE DAILY. NEVER FROZEN.

+ SUBSTITUTE A
GLUTEN FREE BUN \$2

+ SUB A SIDE SALAD,
OR ONION RINGS \$3

+ NO CHARGE TO
MAKE IT VEGAN

★ ROGUE SIGNATURE BURGER* \$20

Topped with Rogue Creamery Smokey Blue, stouted bacon jam, crispy onions, lettuce, tomato, pickles, and garlic aioli

BREWER'S BURGER* \$16

A pub classic with Tillamook cheddar, lettuce, tomato, onions, pickles, and Rogue sauce

+ GUACAMOLE \$2 + BACON \$3

PUB DOUBLE SMASH BURGER* \$16

Two smash patties with American cheese and Rogue sauce

ONION DOUBLE SMASH BURGER* \$16

Two smash beef patties with grilled onions, Rogue Creamery Smokey Blue, and roasted garlic aioli

★ MAC ATTACK BURGER* \$18

Loaded with beer mac & cheese, Tillamook pepper jack, pickled jalapeños, and bacon bits

SANDWICHES

↳ SERVED WITH A SIDE OF FRIES

+ SUB A SIDE SALAD,
OR ONION RINGS \$3

+ NO CHARGE FOR
VEGAN CHICK'N

FISHWICH \$17

★ Beer-battered rockfish with lettuce, tomato, pickles, and tartar sauce on a pub bun

+ AMERICAN CHEESE \$1

BLACKENED SALMON SANDWICH \$17

Coho salmon, lettuce, tomato, pickles, and lemon dill aioli on a toasted bun

DISTILLER'S CHICKEN SANDWICH \$17

Chicken topped with with Tillamook pepper jack, fried onions, lettuce, tomato, pickles, and Carolina BBQ sauce

TURKEY 101 \$16

Grilled rustic bread with sliced turkey breast, bacon, Mama Lil's peppers, Tillamook cheddar, Swiss, lettuce, tomato, and garlic aioli

CAPRESE 🌱 \$15

Fresh mozzarella, marinated tomato, and basil with pesto and balsamic glaze on grilled sourdough

+ TURKEY \$3 + BACON \$3

BREW PUB ENTREES

★ Dead Guy FISH & CHIPS \$18 / 23

★ Dead Guy Ale-battered fish of your choice, served with fries, slaw, and tarter sauce

+ SALMON OR HALIBUT

Dead Guy PRAWNS & CHIPS \$18

Crispy Dead Guy Ale-battered prawns, served with fries, slaw, and cocktail sauce

MAC & CHEESE 🌱 \$15

Spiral pasta tossed in three cheese blend, topped with fried onions, and served with garlic sourdough

+ BACON \$3 + BUFFALO CHICKEN \$5

TREAT YOURSELF

★ Chocolate Stout HOT FUDGE BROWNIE ★

Topped with hazelnut chocolate sauce, topped with vanilla ice cream, whipped cream, and a cherry

\$8

+ PAIR IT WITH CHOCOLATE STOUT OR HAZELNUT BROWN ALE

ROGUE ROOT BEER FLOAT \$7

BEER FLOATS (21+) \$8

We recommend Hazelnut Brown Ale or Chocolate Stout on Nitro!



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★ Pub Favorites

🌱 Vegetarian