

PROUDLY
BREWED IN
OREGON

ROGUE BAYFRONT PUBLIC HOUSE

MADE ON
THE
NEWPORT
COAST

SNACKS & SHAREABLES

★ **Dead Guy CHEESE CURDS** \$14
Crispy fried white cheddar cheese curds served with jalapeño jelly

PUB PRETZELS \$14
Warm pretzel sticks served with house-made Shakespeare Stout beer cheese and Dead Guy IPA mustard

CHICKEN WINGS \$14
1lb of crispy wings tossed in your choice of sauce, served with celery and carrot sticks and either blue cheese or ranch
• Frank's Red Hot Buffalo Sauce
• Dead Red Whiskey BBQ Sauce
• Korean-style BBQ

OYSTER SHOOTER* \$4
Fresh oyster and house cocktail sauce served in a shot glass with a lemon wedge

SHRIMP COCKTAIL \$14
Chili lime jumbo prawns mixed with pink shrimp, cucumber, shallot, jalapeño in house cocktail sauce, served with house chips

SHRIMP CEVICHE \$14
Bay shrimp marinated with cucumber, shallots, jalapeño, avocado, lime, served with house chips

STEAK BITES \$16
Seared, hand-cut steak served with creamy horseradish sauce

HUMMUS PLATTER \$12
Roasted garlic hummus made in-house, served with flatbread, cucumber, carrots, and celery

FLATBREADS
• Margarita \$16
• Spinach Artichoke \$18
• Meat Lover's \$20

BEER BATTERED ONION RINGS \$9
Served with ranch

FRIES \$7
Served with your choice of dipping sauce

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

HOUSE MADE SOUPS

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

Shakespeare Stout CHILI \$6⁵⁰ / \$9
House-made with our Shakespeare Stout, topped with sour cream and Tillamook cheddar.
+ **TURN YOUR CUP INTO A FRITO PILE** \$9

SALADS

★ **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, anchovies, and Caesar dressing

GARDEN SALAD \$12
Spring mix with cherry tomato, cucumber, onion, croutons, and sweet basil vinaigrette

SHRIMP LOUIE \$14
Spring mix, pink shrimp, hard-boiled egg, cherry tomatoes, capers, croutons, and Louie dressing

ADDITIONAL ADD ONS INCLUDE:

- + AVOCADO \$2
- + BACON \$3
- + GRILLED OR CRISPY CHICKEN \$5
- + PINK SHRIMP \$6
- + GARLIC HERB PRAWNS \$9
- + BLACKENED COHO SALMON +\$10



BREWED IN OREGON
SINCE 1988, ROGUE ALES HAS BEEN
A STAPLE OF THE PACIFIC NORTHWEST
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.

★ Pub Favorites

🌱 Vegetarian

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 SUB
A BEYOND BURGER
& VEGAN CHEESE

- ★ **ROGUE SIGNATURE BURGER*** \$20
Topped with Rogue Creamery Smokey Blue, stouted bacon jam, crispy onions, lettuce, tomato, pickles, and garlic aioli
- PUB DOUBLE SMASH BURGER*** \$16
Two smash patties with American cheese and Rogue sauce
- BLAZIN' BBQ BURGER*** \$17
Tillamook pepper jack, grilled onions and jalapeños, lettuce, tomato, pickles, and Dead Red Whiskey BBQ
- BREWER'S BURGER*** \$16
A pub classic with Tillamook cheddar, lettuce, tomato, onions, pickles, and Rogue sauce
+ GUACAMOLE \$2 + BACON \$3

SANDWICHES

↳ SERVED WITH A SIDE OF FRIES

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

- ★ **Shakespeare Stout REUBEN**..... \$18
Shakespeare Stout-braised corned beef on marbled rye with Swiss, Rogue sauce, and stout sauerkraut
- DISTILLER'S CHICKEN SANDWICH** \$17
Chicken topped with pepper jack, fried onions, lettuce, tomato, pickles, and Carolina BBQ sauce
- ★ **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
- TURKEY 101** \$17
Sliced turkey breast, Tillamook cheddar, Swiss, bacon, garlic aioli, Mama Lil's peppers, lettuce, tomato, and pickles on sourdough
- 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 local fish served with fries, slaw, and tarter sauce
+ YOUR CHOICE OF COHO SALMON OR HALIBUT
- Dead Guy PRAWNS & CHIPS** \$18
Crispy Dead Guy Ale-battered prawns, served with fries, slaw, and cocktail sauce
- ★ **FISH TACOS** \$15
Three chili-lime seasoned rockfish tacos with shaved cabbage, mango salsa, cilantro and chipotle aioli on warm corn tortillas
+ GUACAMOLE \$2
- BEER MAC & CHEESE** 🌱 \$15
Spiral pasta tossed in house-made beer cheese and Tillamook Extra Sharp Cheddar, served with garlic herb baguette
+ BACON \$2 + BUFFALO CHICKEN \$5
- CHIPOTLE PENNE PASTA** 🌱 \$15
Penne tossed in creamy Dead Guy chipotle sauce, sauteed peppers and onions, parmesan, served with garlic herb baguette
+ CHICKEN \$5 + GARLIC HERB PRAWNS \$7

TREAT YOURSELF

- ★ **Chocolate Stout HOT FUDGE BROWNIE** ★
Topped with hazelnut chocolate sauce, ice cream, whip cream and a cherry

\$8

+ PAIR IT WITH CHOCOLATE STOUT OR HAZELNUT BROWN ALE

- MARIONBERRY TART** 14
- ROGUE ROOT BEER FLOAT** \$7
- BEER FLOATS (21+)** \$8

We recommend Hazelnut Brown Ale or Chocolate Stout on Nitro!



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