

OREGON
BREWED

ROGUE

SINCE
1988

STARTERS & SHAREABLES

STEAK BITES (GS) \$15
Bite-sized pieces of steak served with grilled mushrooms, green onions, and a creamy horseradish sauce

★ **FRIED CHEESE CURDS** (V) \$14
Fried white cheddar cheese curds served with jalapeño jelly

CHICKEN TENDERS \$15
Served with your choice of dipping sauce (ranch, smoky ranch, Dead Guy Whiskey BBQ, sweet hot mustard, or garlic chili)
+ Add additional sauces (\$0.50 each)

CHICKEN WINGS (6) \$13
Tossed in your choice of Franks Buffalo, Dead Guy Whiskey BBQ, sweet hot mustard, or garlic chili sauce
Served with your choice of dipping sauce (blue cheese, ranch, or smoky ranch)
+ Add additional sauces (\$0.50 each)

CLASSIC NACHOS (V) \$13
Melted cheese, beer cheese, pickled jalapeños, green onions, black beans, crema, and green salsa on seasoned corn chips
+ Add chicken (\$4) + Add avocado (\$2)

CHIPOTLE-LIME STEAK NACHOS (GS) \$17
Grilled steak, chipotle-lime crema, melted cheese, pickled onions, pickled jalapeños, and green salsa on seasoned corn chips
+ Add chicken (\$4) + Add avocado (\$2)

PICKLE FRIES (V) \$9
Masa-battered pickle spears served with a smokey ranch dipping sauce

PUB PRETZELS (V) \$14
Soft pretzels with butter and sea salt, served with a house-made beer cheese

SOUP DE JOUR \$6.50 / \$9
A cup or bowl of the soup of the day

MOM'S CHILI \$6.50 / \$9
A cup or bowl of chili, served with sour cream, cheese, and green onions

SALADS

+ Add chicken (\$4) + Add avocado (\$2)

HAZELNUT CRANBERRY SALAD (V) (GS) \$14
Spring mix, hazelnuts, pickled onions, gorgonzola cheese, and dried cranberries with a balsamic vinaigrette

STRAWBERRY SPINACH SALAD (V) (GS) \$15
Spinach, strawberries, feta cheese, and pickled onions with a honey poppyseed dressing

CLASSIC CAESAR SALAD (V) \$13
Romaine lettuce, parmesan cheese, and croutons with Caesar dressing
+ Make it vegan!

CHOPPED KALE SALAD (V) \$13
Kale, shredded carrots, pepitas, and avocado with a garlic Caesar dressing
+ Make it vegan!

(GS) Gluten-Sensitive (V) Vegetarian ★ Pub Favorites



MAINS

All sandwiches are served with your choice of fries or tots
 + Sub a soup or Caesar salad (\$2) + Add avocado (\$2)

PUB BURGER \$16
 1/3 lb beef patty with lettuce, tomato, pickled onions, your choice of cheese, and roasted garlic aioli, served on a brioche bun
 + American, Swiss, or cheddar cheese (\$0) + Gorgonzola cheese (\$.50)
 + Sub a gluten-free bun (\$1) + Sub a Beyond Burger (\$0)

★ **GRILLED ONION BURGER** \$16
 1/3 lb beef patty with grilled onions, Gorgonzola cheese, and roasted garlic aioli, served on a brioche bun
 + Sub a gluten-free bun (\$1) + Add bacon (\$3) + Make it a double patty (\$5.50) + Sub a Beyond Burger (\$0)

BLACK BEAN BURGER (V) \$15
 Black bean burger patty with lettuce, tomato, onions, pickles, and roasted garlic aioli, served on a brioche bun
 + Add American, Swiss, Gorgonzola, or cheddar cheese (\$0)

DEAD GUY BBQ CHICKEN SANDWICH \$16
 Grilled chicken breast with melted Swiss cheese, bacon, lettuce, tomato, onions, and our Dead Guy Whiskey BBQ sauce, served on ciabatta

★ **ZENNER'S BRAT** \$13
 Zenner's Polish bratwurst with sauerkraut and spicy mustard, served on a pretzel bun
 + Add grilled onions (\$.50) + Add relish (\$.50)

CAPRESE SANDWICH (V) \$14
 Fresh mozzarella, basil, balsamic marinated tomato, and basil pesto spread on ciabatta
 + Add turkey (\$3)

WILD MUSHROOM RAVIOLI (V) \$16
 Ravioli filled with wild mushrooms, served with spinach and grilled mushrooms and tossed in a creamy alfredo sauce

COCKTAILS

★ **YOU'RE DEAD TO ME** \$15
 Smoked Old Fashioned with Dead Guy Stout Cask Whiskey

ROGUE-ISH MANHATTAN \$14
 Dead Guy Whiskey, sweet vermouth, and bitters

WISE GUY \$12
 New York Sour with Dead Guy Cabernet Whiskey, lemon, and simple syrup with a red wine float

LAID BACK MULE \$10
 Bayfront Vodka, Rogue CBD Ginger Beer, and lime

DROP OF SUNSHINE \$10
 Bayfront Vodka, lemon juice, and simple syrup

FOREST AND FARM \$10
 Rogue Farmhouse Gin, cucumber, lime, and simple syrup

DEADLY NIGHTSHADE \$12
 Rogue Farmhouse Gin, St. Germain, rose syrup, and fresh lemon juice, served over a butterfly pea ice cube

PUSHIN' UP DAISIES \$11
 Rogue Farmhouse Gin, St. Germain, cranberry, lemon, and simple syrup

UNBUCKED \$10
 Rogue Farmhouse Gin, Rogue Blackberry CBD Seltzer, and cucumber



★ SEE OUR BEER LIST for rotating tap handles! ★

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Our food may contain or have come into contact with gluten, nuts, shellfish, soy, or other food allergens.