



# OREGON PUBLIC HOUSE™

**WE ARE THE  
NATION'S FIRST  
NOT FOR PROFIT PUB  
WE EXIST TO:  
EAT IN COMMUNITY,  
DRINK TO A NEW WAY  
OF GIVING BACK  
& GIVE TO THOSE  
CHANGING THE WORLD**

Everything you see was built & created by volunteers from all over our city that rallied around the simple idea that we can *Have a Pint & Change the World.*

### HOW IT WORKS

- 1. CHOOSE YOUR FOOD**
- 2. CHOOSE YOUR DRINK**
- 3. CHOOSE YOUR NONPROFIT**

100% of the profit, after expenses, from your order, will go directly to the cause you want to support. *(Non-profit list on the other side)*

## DAILY HAPPY HOUR: 2PM-6PM & 9PM-CLOSE

<sup>\$1</sup> OFF ALL 16oz BEERS  
OR A GLASS OF WINE

BEER CHEESE FONDUE  
WITH PRETZELS 6

CHEESEBURGER A-LA-CARTE 7

GARDEN BURGER A-LA-CARTE 7

NACHOS 6 *(Add chicken 1)*

HUMMUS PLATE 4

BASKET OF FRIES 4

## BURGERS & SANDWICHES

*Served with fries, fruit, or house salad*

*Sub sweet potato tots 1, Sub gluten free bun 2  
Add pepper bacon, Rogue Valley blue cheese,  
or mushroom and Swiss 2*

### CHEESE BURGER 10

1/3-pound all-beef patty with Tillamook Cheddar. Served with lettuce, tomato, onion, pickle, and Oregon Public House secret sauce.

### GARDEN BURGER *(Vegan)* 10

Locally made garden patty with spinach, tomato, onion, pickle, and vegan tarragon ranch.

### REUBEN 11

Thin-sliced corned beef with our famous sauerkraut, Swiss cheese, thousand island dressing, and dijonnaise. Served on toasted caraway rye.

### PARMESAN TURKEY CLUB 10

Roasted turkey, Swiss cheese, pepper bacon, lettuce, tomato, onion, and dijonnaise on Parmesan-crusting sourdough bread.

## APPETIZERS AND SALADS

*Add Citrus Chicken or Thai Ginger Beef Skewers 4*

### BASKET OF FRIES *(GF)* 5

Golden brown, gently seasoned.

### SWEET POTATO TOTS *(GF)* 6

Sweet and crunchy, served with Portlandia ketchup.

### FONDUE PRETZEL 7

Hot salted pretzels, served with Aletruism beer cheese fondue.

### HUMMUS PLATE *(Vegan)* 6

Herb-rubbed pita and house-made hummus. Served with olive tapenade, carrot, cucumber, and tomato.

### SPINACH SALAD *(GF)* 8

Baby spinach with shaved strawberry, bacon, hard-boiled egg, and pine nuts. Dressed with sweet poppy seed vinaigrette.

### HOUSE SALAD *(GF)* 8

Spring lettuce tossed in hazelnut pear dressing. Topped with cucumber, grape tomato, Rogue Valley blue cheese, and dried cherries.

### SOBA NOODLE SALAD *(Vegan)* 8

Chilled noodles tossed with carrot, cucumber, and bell pepper. Dressed in a sweet and spicy sesame sauce over a bed of baby kale. Served with herb-rubbed pita.

## PUB FAVORITES

### THAI GINGER BEEF SKEWER *(GF)* 14

Thai-style grilled beef, served with asparagus, jasmine rice, pickled ginger, and garlic chili sauce.

### TERIYAKI CHICKEN *(GF)* 13

Grilled chicken thigh glazed with Hawaiian-style sweet teriyaki. Served over jasmine rice with lemon bok choy and seared pineapple.

### ADULT MAC 10

Macaroni noodle and chopped pepper bacon tossed in Aletruism beer cheese fondue. Served with steamed broccoli.

### POT STICKERS 7

Pork pot stickers, steamed and pan seared. Served with sesame ginger and garlic chili sauces.

### NACHOS *(GF)* 7

*Add salsa verde chicken 1*  
Corn chips layered with shredded cheese, topped with black bean puree, three cheese green chili sauce, Mama Lil's peppers, black olives, pico de gallo, guacamole, and sour cream.

## DESSERTS

### CREME BRULEE *(GF)* 5

Traditional vanilla crème brulee. Served with seasonal fruit compote.

### CHOCOLATE BROWNIE CAKE *(Vegan, GF)* 5

*Add vanilla ice cream 1*  
Decadent chocolate brownie with blackberry sauce.

## KIDS

*Served with fruit & veggies or fries*

CORN DOG 5

CHICKEN STRIPS 5

MAC & CHEESE 4

GRILLED CHEESE 4

PEANUT BUTTER & JELLY 4

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WORLD**

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