



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

^{\$1} OFF ALL 20oz 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

SMALL PLATES

BEER CHEESE FONDUE WITH PRETZELS 7
*Hot salted pretzel, served with house-made beer
cheese fondue.*

BASKET OF FRIES (GF) 5

Add beer cheese fondue 1

Golden brown, gently seasoned.

HUMMUS PLATE (Vegan) 6

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

SWEET POTATO TOTS (GF) 6

Sweet and crunchy, served with house-made banana ketchup.

NACHOS (GF) 7

Add chicken 1

Juanita's gluten free chips topped with bean puree, three cheese green chili sauce, roasted jalapeno, black olive, pico de gallo, and sour cream.

POT STICKERS 7

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

HAVE A PINT CHANGE THE WORLD

ENTRÉES

THAI GINGER BEEF SKEWER (GF) 14

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

MASOOR DAL (GF, Vegan*) 12

Red lentil stew with traditional Indian spices. Served with basmati rice, and garlic naan.

(*Naan contains gluten and dairy)

TROUT 13

Pan seared trout, served with seasoned zucchini ribbons, pearl cous cous, marinated grape tomato, and poblano chimichurri.

ADULT MAC 10

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

SALADS

Add lemon paprika chicken breast 3.5

Add two cheesy crostini 1.5

Add Thai skewers 4.5

GRAPE WALNUT (GF) 8

Spring lettuce dressed in lemon honey flax seed vinaigrette.

Topped with grapes, candied walnuts, goat cheese, and cheesy crostini.

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 warm pita bread.

HOUSE (GF) 8

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

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 cheese. Served with lettuce, tomato, onion, pickle, and Oregon Public House secret sauce.

GARDEN BURGER (Vegan) 10

Add cheddar or Swiss 1

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 dijonaise. Served on toasted caraway rye.

PARMESAN TURKEY CLUB 10

Roasted turkey, Swiss cheese, pepper bacon, lettuce, tomato, onion, and garlic herb cream cheese on Parmesan-cruste Portland French sourdough bread.

VEGGIE SANDWICH (Vegan) 9

Toasted Portland French sourdough bread with house made hummus, olive tapenade, seasoned zucchini ribbons, baby spinach, and fresh tomato.

DESSERTS

FRUIT CRISP 6

Seasonal fruit filling with golden streusel top. Served with vanilla ice cream.

CRÈME BRÛLÉE 5

Traditional vanilla crème brûlée. Served with seasonal fruit compote.

CHOCOLATE BROWNIE CAKE (Vegan, GF) 5

Add vanilla ice cream 1

Decadent chocolate brownie with raspberry sauce.

KIDS

*All items served with your
choice of fries or fruit & veggies*

CORN DOG 5

CHICKEN STRIPS 5

MAC & CHEESE 4

GRILLED CHEESE 4

PEANUT BUTTER & JELLY 3