



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 full pints

Beer Swiss Cheese

Fondue with Pretzels \$6

Cheeseburger* a-la-carte \$7

House Garden Burger a-la-carte \$7

Ground Chicken Nachos \$7

Vegetarian Nachos \$6

Hummus Plate \$4

Beer Battered Basket of Fries \$4

Dine in only please

ENTRÉES

Creamy Goat Cheese & Asparagus Potato Croquettes (GF)

Grated potatoes, onion, garlic, Parmesan & Spices crisped around
creamy goat cheese, caramelized onions & asparagus. Served
with a creamy pesto dipping sauce & spring salad dressed in our
Lemon Honey Vinaigrette & topped with pickled beets.

\$13

House Specialty Scandinavian Potato Sausage

Local ground pork & beef mixed with russet potatoes, onion,
garlic & spices grilled to perfection with house kraut. Accompanied
with apple dill horseradish sour cream. Served with browned
& griddled herb fingerling potatoes & seasonal vegetable.

\$11

Charbroiled Lebanese Marinated Zucchini***

Thick cut planks of zucchini & yellow squash seasoned & grilled.
Placed over warm turmeric rice & topped with traditional tabouli
& lemon mint yogurt sauce. Served with seasonal vegetable.

Add two crostini \$1.50

\$8

Moroccan Polenta***

Grilled, crisp on the outside, creamy on the inside. Organic Bob's
Red Mill Polenta with eggplant, yellow squash, dried apricots
& figs with cinnamon, cumin & ginger incorporated throughout
& adorned with a traditional tabouli & lemon & mint yogurt
sauce. Served with seasonal vegetable & turmeric rice. Add lemon
paprika marinated chicken \$3.50

\$9

Fish & Chips

Two pieces of beer-battered cod served with
Public House Lemon Tartar Aioli.

\$11

BURGERS & SANDWICHES

Cheese Burger* & Fries

Local, all natural, Angus, 1/3lb., house
seasoned & hand formed with Tillamook cheddar,
lettuce, tomatoes, onions, pickles & topped with
Public House secret sauce.* Add peppered bacon,
rogue valley blue cheese, or Oregon mushrooms
& Swiss \$2 Sub gluten free bun \$2

\$10

Garden Burger & Fries***

House made garden burger
(mushroom, chia, quinoa, basil) with spinach,
onions, tomatoes, pickles, & vegan tarragon mayo.
Add Swiss or cheddar \$1

\$10

Reuben & Fries

Corned beef with Swiss cheese, house made
sauerkraut, topped with thousand island
& dijonnaise, on caraway rye bread.

\$11

Turkey Bacon Club & Fries

Thinly sliced roast turkey, Swiss cheese
& bacon piled high on crusty French bread
spread with whipped garlic herb cream
cheese. Topped with sliced red onion,
tomato & green leaf lettuce.

\$10

Summer Vegetarian Sandwich & Fries***

Garlic herb marinated, char broiled, zucchini & yellow
squash planks placed on toasted French roll with herb
cream cheese, organic baby spinach, tomato & red onion.

Add fondu & sautéed mushrooms \$3

\$8

APPETIZERS

Beer Swiss Cheese Fondue with Pretzels
\$7

Beer Battered Fries***
\$5

Beer Fondue Cheesy Fries
\$6.50

Hummus, Pita, & Seasonal Veggies***
Add goat cheese or tabouli \$1

\$5

Sweet Potato Tots***

Served with house Spiced Banana Rum Ketchup.

\$6

OPH Vegetarian Nachos***

Juanita's Gluten Free Chips, topped with black
bean puree, three cheese green chili fondue sauce,
cilantro lime pico de gallo, & sour cream.

\$7

Chicken Nachos

Topped with ground chicken along with veggie nacho items.

\$8

Chicken and Vegetable Potstickers

\$5

Creamy Goat Cheese & Asparagus Potato Croquettes (GF)

Grated potatoes, onion, garlic, Parmesan & Spices crisped around
creamy goat cheese, caramelized onions & asparagus.

Served with a creamy pesto dipping sauce.

\$10

Cheese Plate

Dried figs infused with spices and crusty bread served with chef's
choice of three cheeses. Please ask for our current selection.

\$10

SALADS

Southwest Caesar

Crisp, hand cut romaine hearts, liberally dressed with our one of
a kind, zesty cilantro garlic-lime anchovy Caesar dressing. Topped
with corn & black bean seasoned salsa, crisp tortilla strips, freshly
crumbled cotija cheese & lemon.

\$9

Summer Grape, Walnut & Goat Cheese

Spring Lettuces dressed in our Lemon Honey Vinaigrette with flax
seeds & garnished with grapes, candied Walnuts & goat cheese.

Served with cheesy crostini.

\$8

Add lemon paprika marinated chicken to any salad \$3.50

Add two crostini to any salad \$1.50

Alternate Dressings: Tarragon Almond Milk Ranch, Chunky Blue Cheese

Baby Kale & Roasted Veggie Salad***

Tender baby kale dressed in our savory sesame dressing
& topped with roasted summer veggies, red quinoa &
sunflower seeds. Served with pita bread.

\$8

House***

Arcadian spring mix with our seasonal,
house hazelnut pear basil dressing. Garnished with lemon marinated
cucumbers, diced tomato, crumbled Rogue Valley Creamery blue cheese,
& dried sweet & tart cherries.

\$7

DESSERTS

Crème Brûlée

Sweet, macerated strawberries covered with
a light, floral lavender custard. Topped with
a crunchy browned sugar crust.

\$5

Cinnamon Snickerdoodle Blondie with Ice Cream (GF)

\$5

English Heath Brownie with Ice Cream

\$4.50

KIDS

All items come with your choice of fries or fruit & veggies

Corn Dog

\$5

Grilled Cheese

\$3.50

Chicken Strips

\$5

Mac & Cheese

\$5

Peanut Butter & Jelly

\$2.50

SPLIT ORDERS WILL BE CHARGED \$1.50,
TO GO ORDERS WILL BE CHARGED \$.50 PER ITEM

* Consuming raw or undercooked meats,
may increase your risk of foodborne illness.

** Please be aware with the handmade nature of our menu
& our reliance on suppliers, though we do our best to minimize
contact, cross-contamination of ingredients with allergens
is a possibility. We therefore make no guarantees regarding
the allergy free content of menu items.

*** Ask your server for vegetarian or vegan variations.



OREGON PUBLIC HOUSE

NON-PROFIT'S ON TAP
HAVE A PINT & CHANGE THE WORLD

WOODLAWN SCHOOL PTA

The neighborhood school committed to all families & children. They play a special role in contributing to the health, welfare & education of a diverse community of learners within North & Northeast Portland, serving students in grades preK-8th. The funds from OPH will go towards assisting families in need, sponsoring family events, supporting new STEAM programming, & providing teachers with discretionary funds to enhance student experiences in the classroom.

woodlawnwildcats.org

DOLLAR FOR PORTLAND

Dollar for Portland is located in the beautiful green city of Portland Oregon. This is our hometown & we wanted to start here where we reside, our homebase & to make an impact here first in our own community before spreading our initiative across the United States. We are a non-profit organization that strives to inspire people to be generous by donating as little as \$1 a month to help families with medical debt.

dollarfor.org

FOREST PARK CONSERVANCY

The Forest Park Conservancy protects & restores Forest Park. We maintain & enhance the park's extensive trails network, restore wildlife habitat, & inspire community appreciation & stewardship of the largest urban forest in Oregon.

forestparkconservancy.org

THE WETLANDS CONSERVANCY

The Wetlands Conservancy protects & preserves Oregon's Greatest wetlands. Wetlands clean & recharge our water supply, provide critical fish & wildlife habitat & protect our communities from floods.

wetlandsconservancy.org

PORTLAND ANIMAL WELFARE

Since 1999, the PAW Team, has been providing free veterinary care to the pets of people that are homeless or living in acute poverty. We collaborate with nearly 40 social service organizations to reach people & their pets, providing exams, vaccines, medications, food, supplies, spay & neuter & life-saving surgeries.

pawteam.org

THE CUPCAKE GIRLS

No, they're NOT a bakery. Bringing respect, resources, & relationship to those working in the adult entertainment industry. They work to ensure that they're matching the right solutions to the right individual at the right time by partnering with clients to build comprehensive, holistic plans to help them pursue their future goals & objectives.

thecupcakegirls.org