



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 16oz BEERS
OR A GLASS OF WINE

BEER CHEESE FONDUE
WITH PRETZELS 6

OPH BURGER A-LA-CARTE 8

IMPOSSIBLE BURGER A-LA-CARTE 9

NACHOS 8 (Add chicken 1)

HUMMUS PLATE 6

BASKET OF FRIES 4

APPETIZERS

BASKET OF FRIES (GF) 5

Golden brown, gently seasoned, served with a side of OPH signature sauce.

SWEET POTATO TOTS (GF) 7

Sweet and crunchy, served with Portlandia ketchup.

FONDUE PRETZEL (Vegetarian) 9

Sub vegan cheese +1

Sub veggies +1

Hot buttered and salted pretzels, served with house-made beer cheese fondue.

HUMMUS PLATE (Vegetarian) 7

Herb-rubbed pita and house-made hummus. Served with feta cheese, olive tapenade, carrot, cucumber, and seasonal vegetables.

NACHOS (GF) 10

Sub vegan cheese +1

Add salsa verde chicken +2

Juanitas chips layered with shredded cheese, topped with black bean puree, three cheese green chili sauce, Mama Lil's peppers, black olives, salsa, guacamole, and sour cream.

ENTRÉES

FISH AND CHIPS 14

Three pieces of Aletrium beer-battered cod, atop a pile of golden fries. Served with house-made tartar sauce and a lemon wedge.

TERIYAKI BOWL 12

Sub Fried Tofu (Vegan)

Rainbow carrots, garlic, bell peppers, broccoli, and grilled teriyaki chicken on a bed of rice.

BURGERS & SANDWICHES

Served with fries, fruit, or house salad

Sub sweet potato tots +1, Sub gluten free bun +2

Add Tillamook cheddar, Swiss, or fondue +1

Add blue cheese, vegan 'cheese', or pepper bacon +2

****OPH BURGER 13**

Double burger +2

Angus beef patty with lettuce, tomato, onion, pickle and Oregon Public House signature sauce. Served on a pub bun.

IMPOSSIBLE BURGER (Vegan) 15

The beloved plant-based meat alternative patty topped with spinach, tomato, onion, and house-made chipotle ranch. Served on a ciabatta bun.

REUBEN 12

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

CHIPOTLE CHICKEN SANDWICH 14

Grilled chicken and thick-cut pepper bacon on a ciabatta bun with house-made chipotle ranch, Swiss cheese, fresh arugula, tomato, and onion.

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

www.oregonpublichouse.com

SALADS

Add Lemon Chicken or Thai Ginger Beef Skewers +4

HOUSE SALAD (GF) 8

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

****CAESAR SALAD (GF) 8**

Spring and iceberg lettuce tossed in a zesty Caesar dressing with shredded Parmesan and croûtons.

COUSCOUS SALAD (GF, Vegan) 8

Chilled couscous tossed with garbanzo beans, cucumbers, olive oil, and herbs. Served with fresh pita and feta cheese.

KIDS

Served with fruit & veggies or fries

CORN DOG 5

MAC & CHEESE 5

CHICKEN STRIPS 5

NACHOS 6

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PINT
CHANGE THE
WORLD**