



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

CHEESEBURGER A-LA-CARTE 7

GARDEN BURGER A-LA-CARTE 7

NACHOS 7 *(Add chicken 1)*

HUMMUS PLATE 4

BASKET OF FRIES 4

APPETIZERS

BASKET OF FRIES *(GF)* 5

Golden brown, gently seasoned.

SWEET POTATO TOTS *(GF)* 6

Sweet and crunchy,
served with Portlandia ketchup.

FONDUE PRETZEL 8

Hot salted pretzels, served with
Aletruism beer cheese fondue.

HUMMUS PLATE *(Vegetarian)* 6

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

POT STICKERS 7

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

HAVE A
PINT
CHANGE THE
WORLD

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 11

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

GARDEN BURGER *(Vegan)* 11

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

REUBEN 12

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

PARMESAN TURKEY CLUB 11

Roasted turkey, Swiss cheese, pepper bacon,
lettuce, tomato, onion, and dijonaise on
Parmesan-cruste d sourdough bread.

MOCHIKO CHICKEN SANDWICH 11

Fried mochiko chicken and chile lime slaw
with Mama Lil's aioli, served on a pub bun.

SALADS

Add Citrus 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 cherries.

SOBA NOODLE SALAD *(Vegan)* 9

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

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

www.oregonpublichouse.com

PUB FAVORITES

THAI GINGER BEEF SKEWER *(GF)* 14

Thai-style grilled beef, served with
seasonal vegetables, 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 11

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

NACHOS *(GF)* 8

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, pico de gallo,
guacamole, and sour cream.

FISH AND CHIPS 13

Three pieces of Aletruism beer
battered cod, atop a pile of golden fries.
Served house-made tartar sauce.

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

MAC & CHEESE 4

FISH & CHIPS 5

CHICKEN STRIPS 5

GRILLED CHEESE 4

PB&J 4