

Rogue American Amber Ale

Style: Amber Ale

Food Pairing: Beef, Seafood

Tasting Notes:

Tawny in color, with a coffee aroma, tight head and a delicate roasted malt accent. Generous use of hops and a smooth finish.

9 Ingredients:

Malts: Cara Vienna, English 115 & 135, Crystal, Rogue Micro Barley Farm Dare™.

Hops: Kent Golding, Cascade, Rogue Micro Hopyard Revolution™.

Yeast & Water: Rogue's Pacman Yeast and Free Range Coastal Water

World Class Package:

Draft, 22oz, 64oz, and Six pack

Specs:

13°

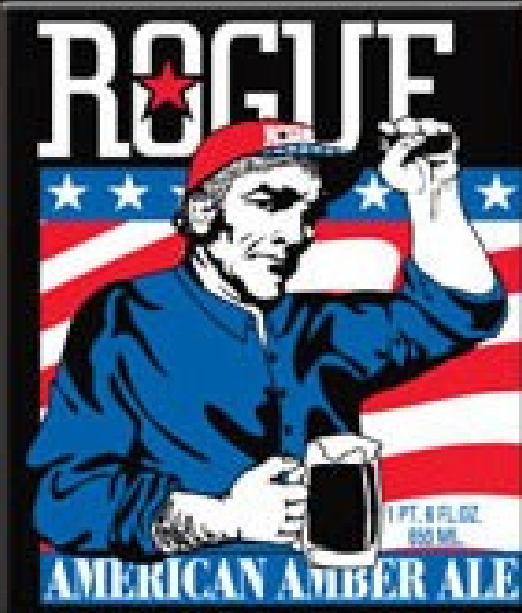
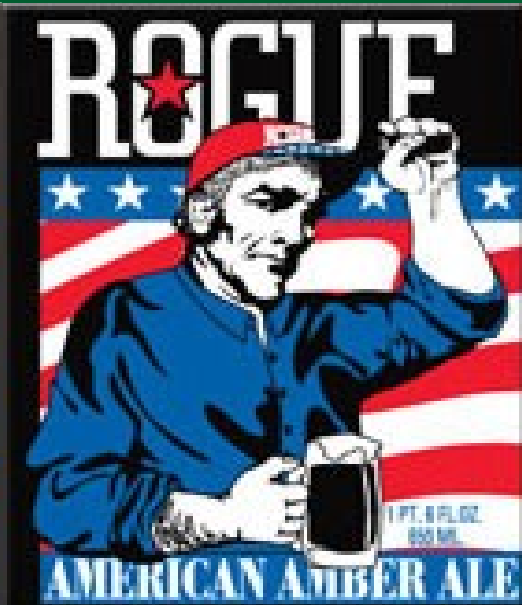
PLATO

53 IBU

73.1 AA

33°

Lovibond



Rogue Hazelnut Brown Nectar

Style: Brown Ale **Food Pairing:** Pork, Beef

Tasting Notes:

A nutty twist to a traditional European Brown Ale. Dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish.

12 Ingredients:

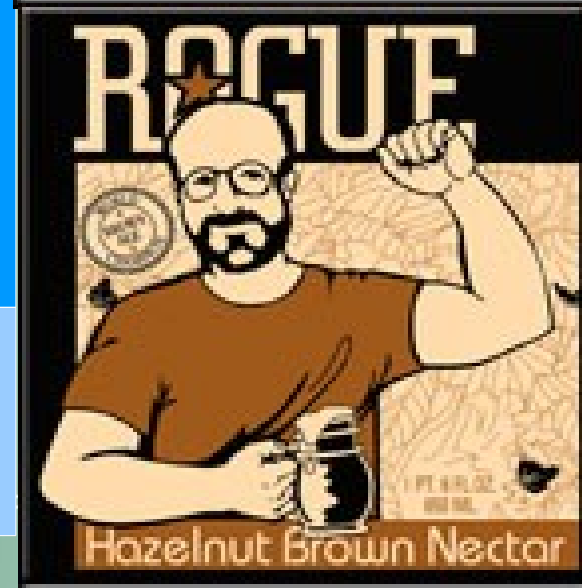
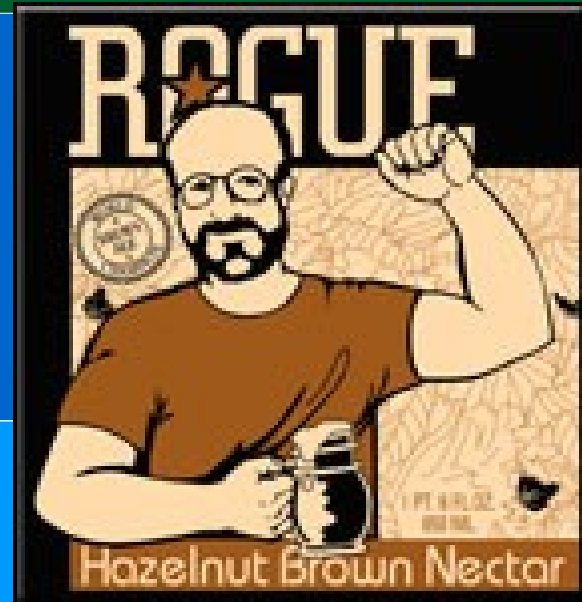
Great Western 2-Row, Brown, Carastan 13/17, Crystal 70/80, Crystal 135/165, Beeston Pale, Chocolate & Rogue Barley Farm Dare Malts; Rogue Micro Hopyard Independent & Revolution Hops; Hazelnut Extract, Free Range Coastal Water & Pacman Yeast.

World Class Package:

Draft, 22oz Bottle, 6 Packs

Specs:

12° PLATO
28 IBU
75 AA
9.8°
Lovibond



Rogue Brutal IPA

Style: Bitter

Food Pairing: Beef, Seafood

Tasting Notes:

An Imperial bitter with exotic traditional floor malts, citrusy, hoppy flavor, stupendous hop aroma.

8 Ingredients:

Carawheat, C15, Rogue Barley Farm Dare™ & Risk™ Malts; Crystal & Rogue Hopyard Revolution Hops; Free Range Coastal Water & Pacman Yeast.

World Class Package:

Draft, 22oz Bottle

Specs:

15°

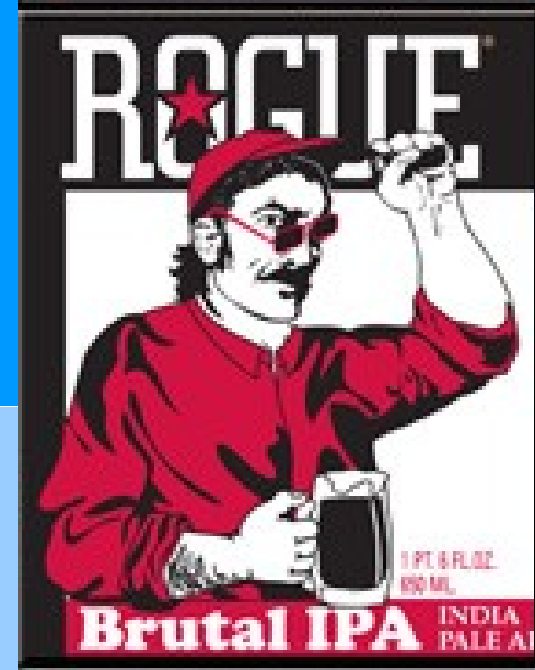
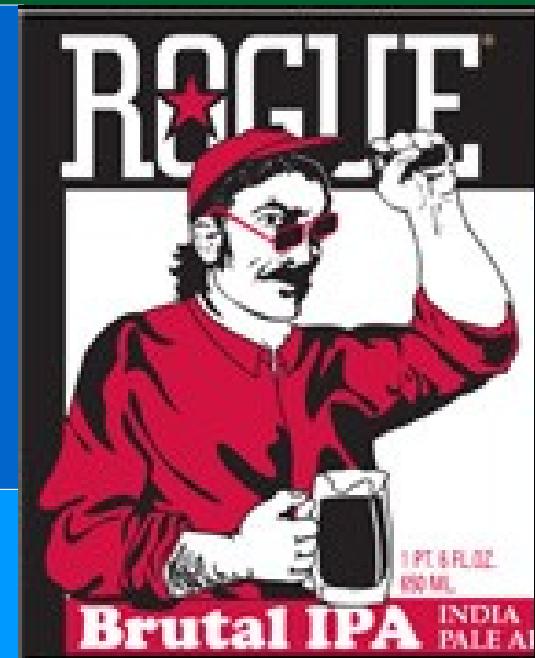
PLATO

59 IBU

76.1 AA

14.2°

Lovibond



Rogue Captain Sig's Northwestern Ale

Style: India Red Ale

Food Pairing: Beef, Seafood

Tasting Notes:

Deep red in color, this ale starts off with a floral, slightly citrus hop nose, hop flavor soon fades into the malty backbone of this red ale.

9 Ingredients:

Carastan, Chocolate, Micro Barley Farm Dare™ & Risk™ Malts; Amarillo, Rogue Micro Hopyard Revolution & Rebel Hops, Rogue's Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft and 22oz bottle

Specs:

14.5°

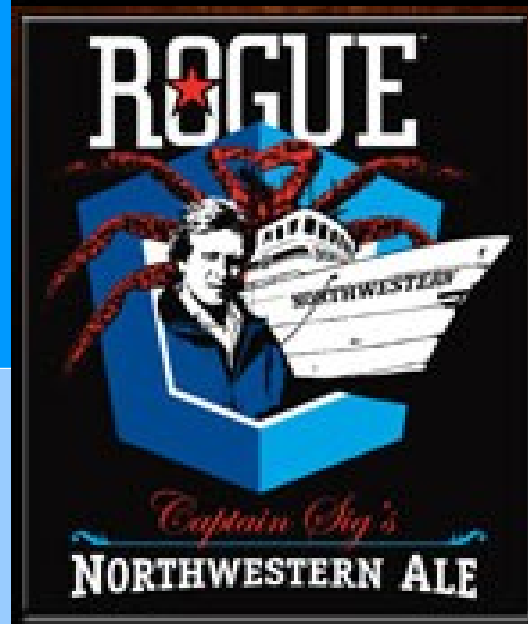
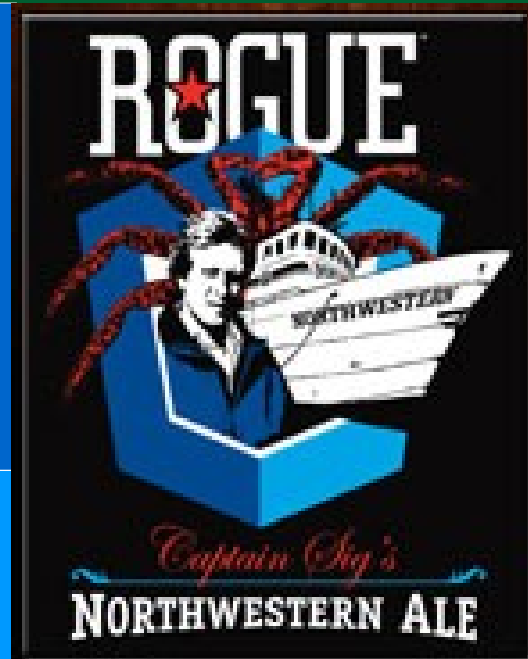
PLATO

80 IBU

75 AA

20°

Lovibond



Rogue Chipotle Ale

Style: Amber Ale

Food Pairing: Poultry, Pork

Tasting Notes:

Roasted chipotle peppers produce an eye opening chile flavor in this deep golden ale with a malty, smoky aroma and smooth, crisp flavor.

8 Ingredients:

Malts: Harrington, Klages & Maier Munich.

Hops: Cascade and Willamette.

Specialty: Chipotle Peppers.

Yeast & Water: Rogue's Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft, 22oz Bottle

Specs:

12°

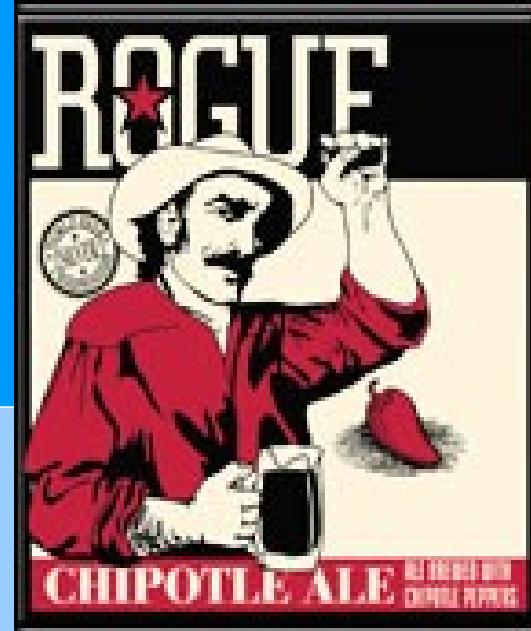
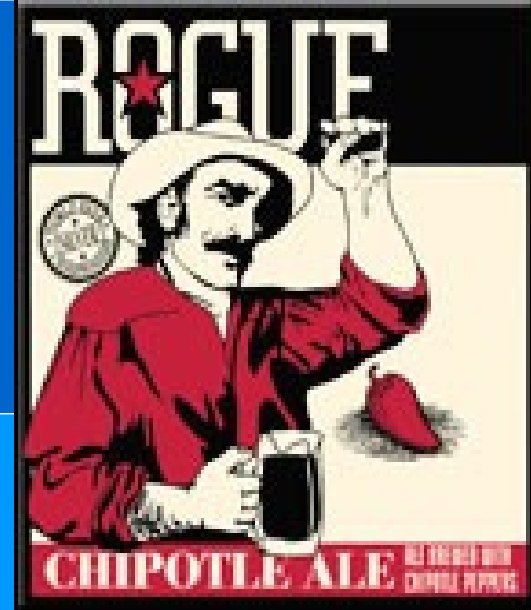
PLATO

35 IBU

82 AA

23°

Lovibond



Rogue Chocolate Stout

Style: American Stout

Food Pairing: Beef, Desserts

Tasting Notes:

Ebony in color with a rich creamy head. The mellow flavor of oats, chocolate malts and real chocolate are balanced perfectly with the right amount of hops for a bitter-sweet finish.

12 Ingredients:

Great Western 2-Row, Crystal 135- 165, Chocolate & Rogue Micro Barley Farm Dare™ & Risk™ Malts; Rogue Micro Hopyard Revolution & Rebel Hops, Rolled Oats, Roasted Barley, Natural Chocolate Flavoring, Free Range Coastal Waters & Pacman Yeast.

World Class Package:

Draft, 22oz Bottle

Specs:

15°

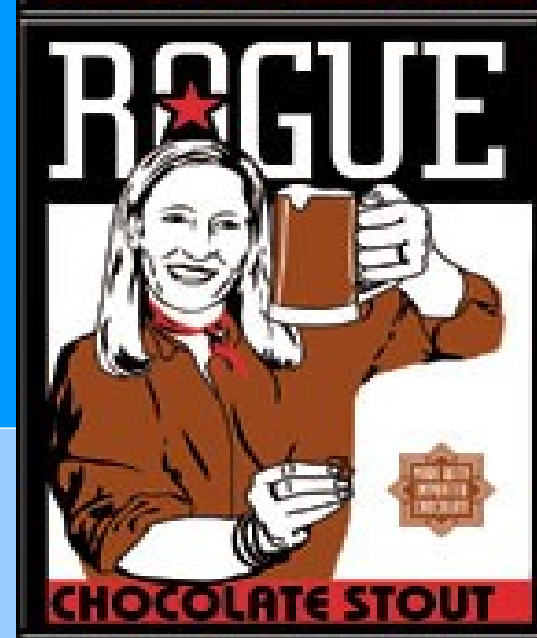
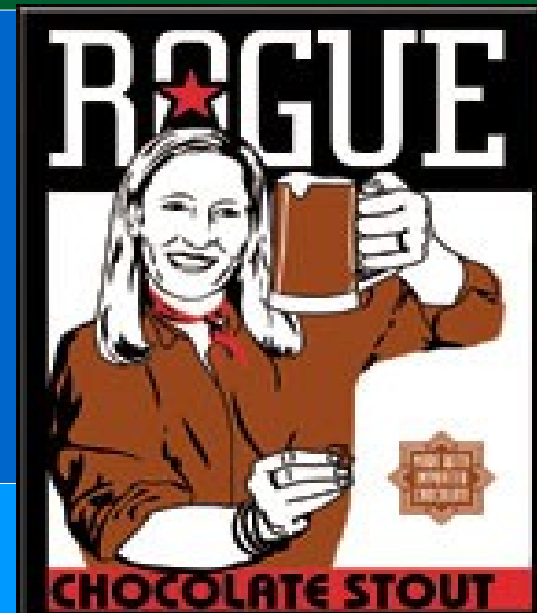
PLATO

69 IBU

77 AA

135°

Lovibond



Rogue Dad's Little Helper

Style: Black IPA

Food Pairing: Pork, Hot & Spicy

Tasting Notes:

Dad's Little Helper Black IPA is deep mahogany in color with roasted malt and hop aromas and dense creamy head. It enters the palate with intense hop flavor and coats the tongue with a rich maltiness from the Rogue Farms Risk Malt.

6 Ingredients:

Malts: Malteries Franco-Belges Carawheat, Weyermann Melanoidin, Weyermann Carafe Special II, & Rogue Micro Barley Farm Risk Malts

Hops: Newport, Chinook & Rogue Micro Hopyard Rebel

Yeast & Water: Czech Pils Yeast & Free Range Coastal Water.

Specs:

15°

PLATO

70 IBU

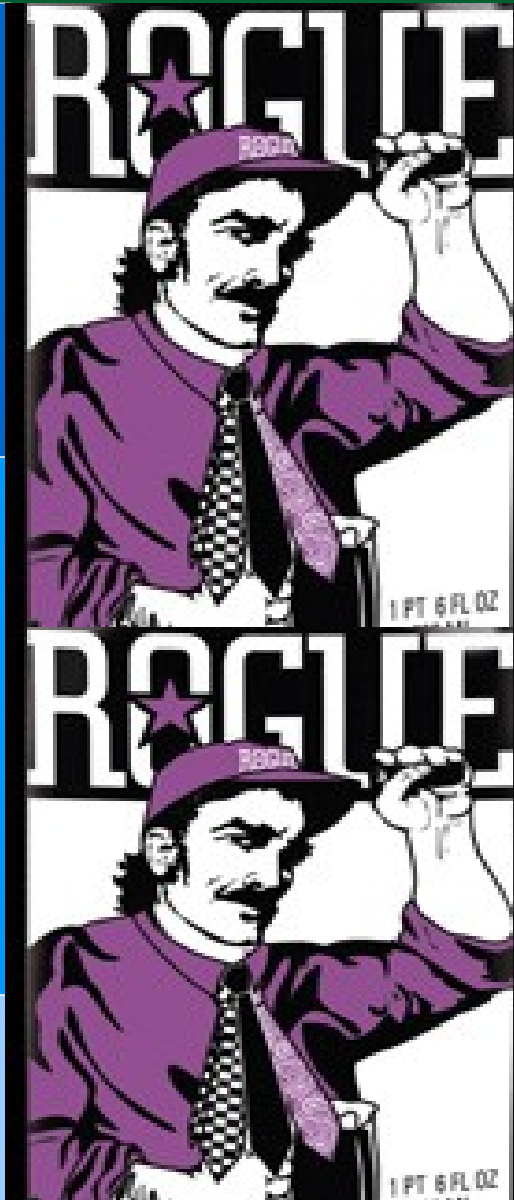
73 AA

77°

Lovibond

World Class Package:

Draft, 22oz Serigraphed Bottle



Rogue Dead Guy Ale

style: German Maibock

Food Pairing: Pork, Hot & Spicy

Tasting Notes:

In the style of a German Maibock, using our proprietary Pacman ale yeast. Deep honey in color with a malty aroma and a rich hearty flavor.

8 Ingredients:

Malts: Northwest Harrington, Klages, Maier Munich and Carastan.

Hops: Perle and Saaz.

Yeast & Water: Rogue's Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft, 22oz Bottle, 64oz Growler, Six Pack

Specs:

16°

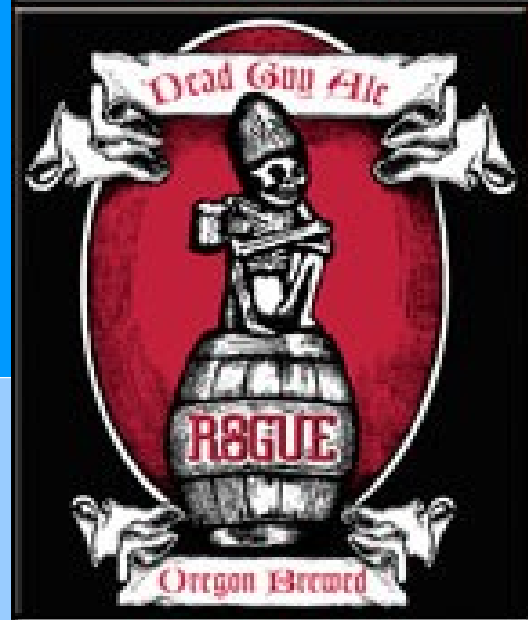
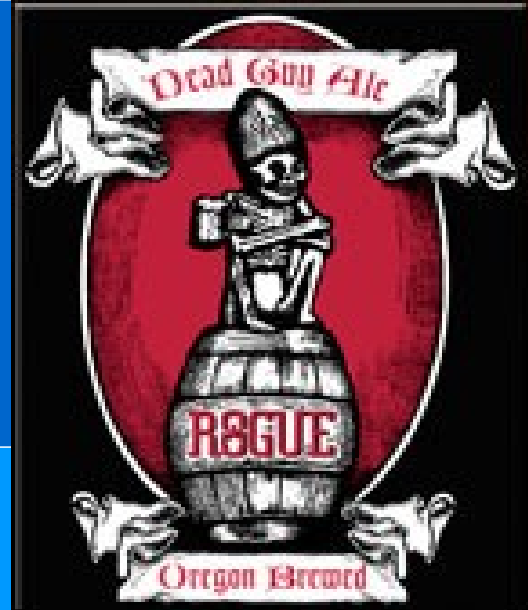
PLATO

40 IBU

78 AA

16°

Lovibond



Rogue St. Rogue Red Ale

Style: Red Ale

Food Pairing: Pork, Beef

Tasting Notes:

Reddish copper in color, a roasty malty flavor, with a hoppy-spruce finish.

10 Ingredients:

Malts: Great Western Harrington, Klages, Munich & Hugh Baird Carastan 30-37 & 13-17, Crystal 70-80.

Hops: Chinook & Centennial.

Yeast & Water: Rogue's Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft, 22oz Bottle, Six Pack

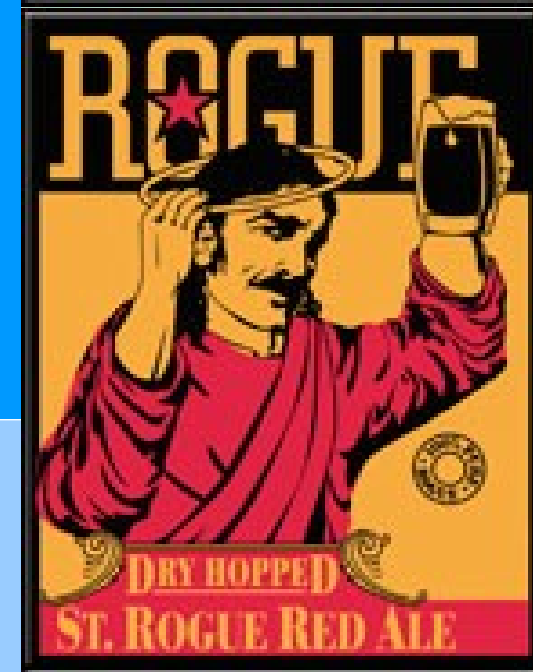
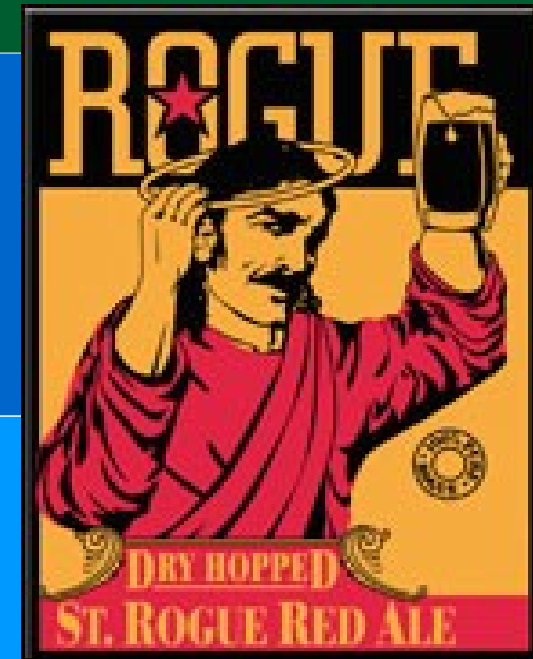
Specs:

13° PLATO

44 IBU

73.1 AA

27° Lovibond



Rogue Juniper Pale Ale

Style: Pale Ale **Food Pairing:** Turkey, Hot & Spicy

Tasting Notes:

A pale ale, saffron in color with a smooth malt balance, floral aroma with a dry spicy finish from whole juniper berries.

11 Ingredients:

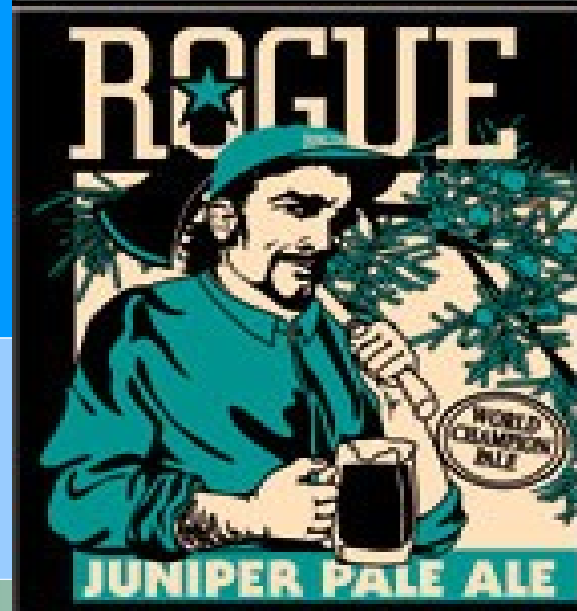
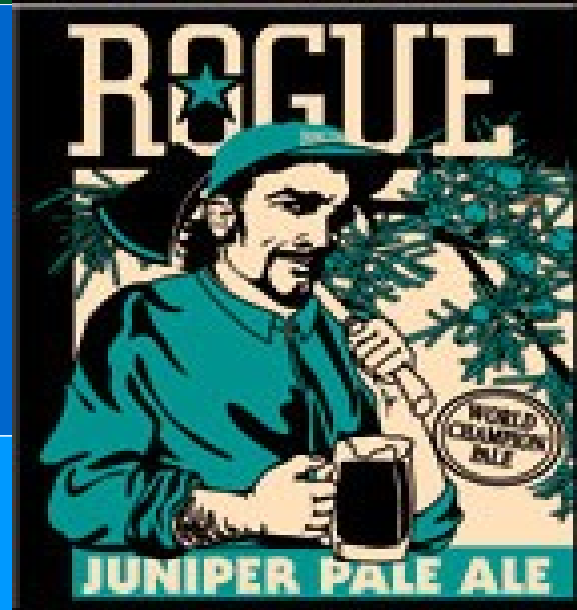
Crystal, Triumph, C-15 & Rogue Micro Barley Farm Dare & Risk Malts; Styrian Golding, Amarillo & Rogue Micro Hopyard Revolution Hops; Juniper Berries, Free Range Coastal Water & Pacman Yeast.

World Class Package:

Draft, 22oz Bottle, 12oz Six Pack

Specs:

13° PLATO
34 IBU
77 AA
3.2°
Lovibond



Rogue Maierfest Lager

Style: German Lager **Food Pairing:** Poultry, Seafood

Tasting Notes:

Maierfest is dark gold in color with a solid off-white foam stand. It has a rich German malt aroma and a very distinct and complex maltiness with a dry finish.

6 Ingredients:

Malts: Durst Pilsner, Durst Munich and Weyermann Acidulated

Hops: Oregon Perle.

Yeast & Water: Oktoberfest 2633

Yeast & Free Range Coastal Water.

Specs:

14° PLATO

29 IBU

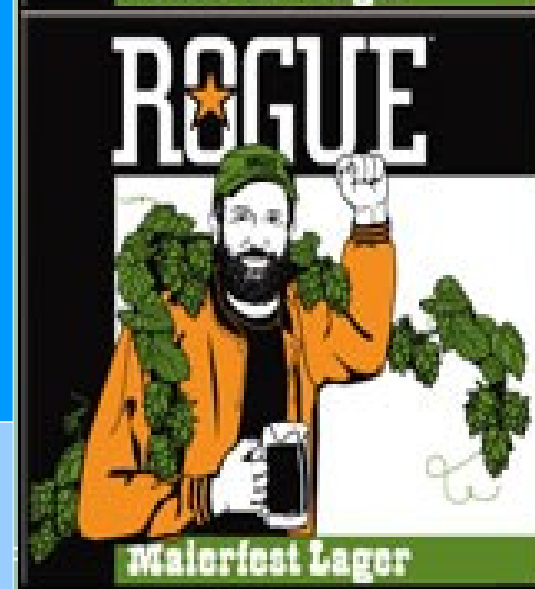
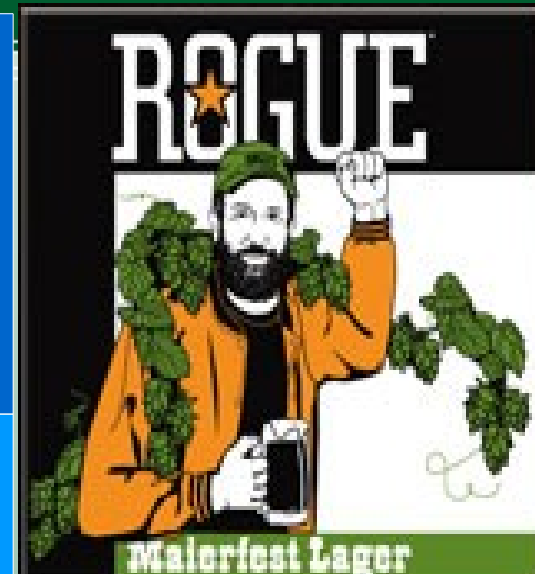
77 AA

4.2°

Lovibond

World Class Package:

Draft, 22oz Bottle



Rogue Morimoto Soba Ale

Style: Specialty Grain **Food Pairing:** Seafood, Poultry

Tasting Notes:

The delicate flavor of our roasted Soba brings a nutty finish to this light and refreshing ale. A perfect accompaniment to lighter cuisine.

8 Ingredients:

Malts: Roasted Soba, Rogue Micro Barley Farm Dare™, Metcalf, Munich & C-15.

Hops: Crystal & Rogue Micro Hopyard Revolution™.

Yeast & Water: Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft, 22oz Bottle

Specs:

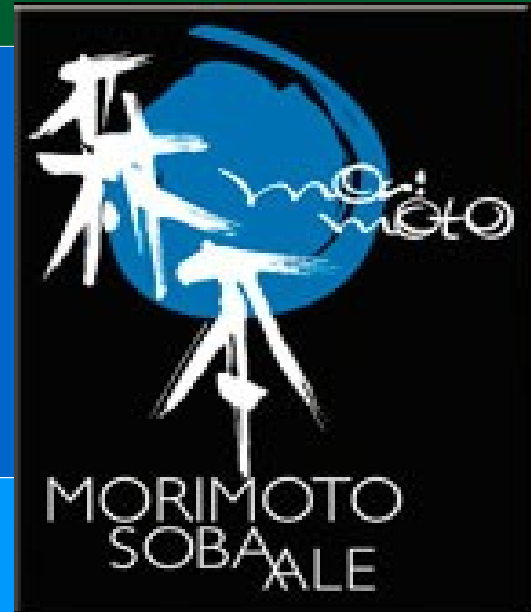
12° PLATO

30 IBU

75.2 AA

14°

Lovibond



Rogue Morimoto Black Obi Soba Ale

Style: Specialty Grain **Food Pairing:** Pork, Beef

Tasting Notes:

A richer version of our Soba Ale with the addition of specialty malts and a special blend of hops to give it a fuller, nutty flavor while retaining a clean, crisp finish.

12 Ingredients:

Malts: Roasted Soba, Harrington, Metcalf, Munich, C-15, C-60 and Carafa Special No. 2

Hops: Horizon, Sterling and Cascade. **Yeast & Water:** Rogue's Pacman Yeast & Free Range Coastal Water.

22oz Bottle Only

Specs:

12° PLATO

30 IBU

75 AA

36°

Lovibond



Rogue Irish Lager

Style: Lager **Food Pairing:** Seafood, Poultry

Tasting Notes:

An Irish style lager with a smooth mellow flavor and an apple crisp finish. Perfect for floating Guinness!

7 Ingredients:

Malts: Great Western Pale, Crystal -15, Wheat & Acidulated Malts.

Hops: Sterling.

Yeast & Water: Czech Pils Yeast & Free Range Coastal Water.

World Class Package:

Draft, 22oz Bottle

Specs:

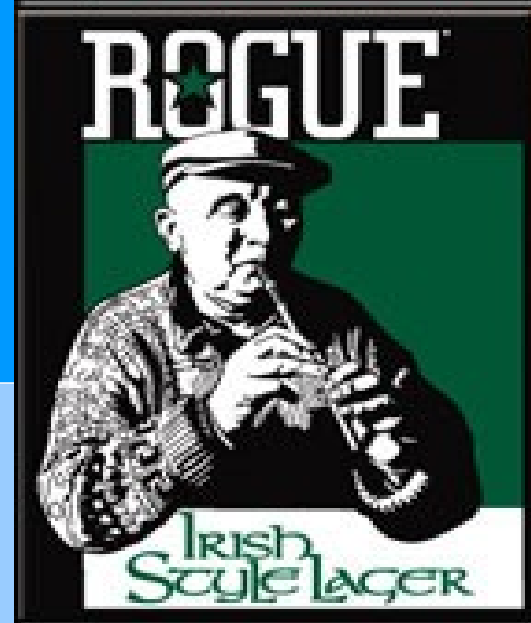
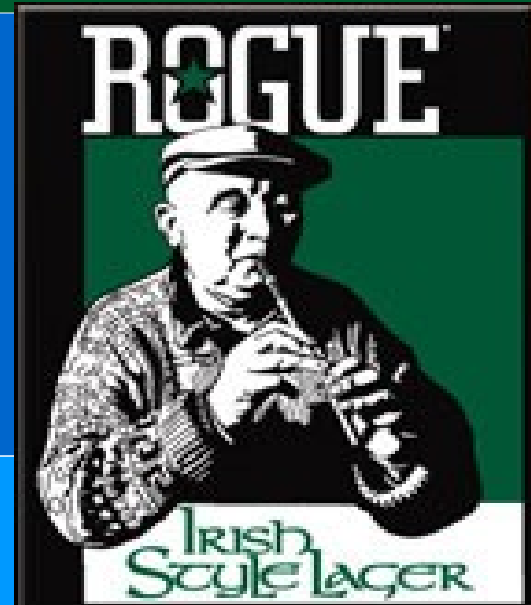
12° PLATO

28 IBU

75 AA

9.8°

Lovibond



Rogue Santa's Private Reserve Ale

Style: Red Ale **Food Pairing:** Pork, Beef

Tasting Notes:

A double-hopped Red, reddish in color, with a roasty, malty flavor and a hoppy spruce finish.

10 Ingredients:

Carastan 30-37 & 13-17, Crystal 70-80 & Rogue Micro Barley Farm Dare™ & Risk™ Malts; Chinook & Rogue Farm Revolution & Freedom Hops; Free Range Coastal Water and Pacman Yeast.

World Class Package:

Draft, 12oz Bottle, 22oz Bottle, Six Pack

Specs:

13°
PLATO
65 IBU
73.1 AA
26.75° L



Rogue Shakespeare Oatmeal Stout

Style: American Stout **Food Pairing:** Beef, Desserts

Tasting Notes:

Ebony in color with a rich creamy head, earthy flavor and a mellow, chocolate finish.

10 Ingredients:

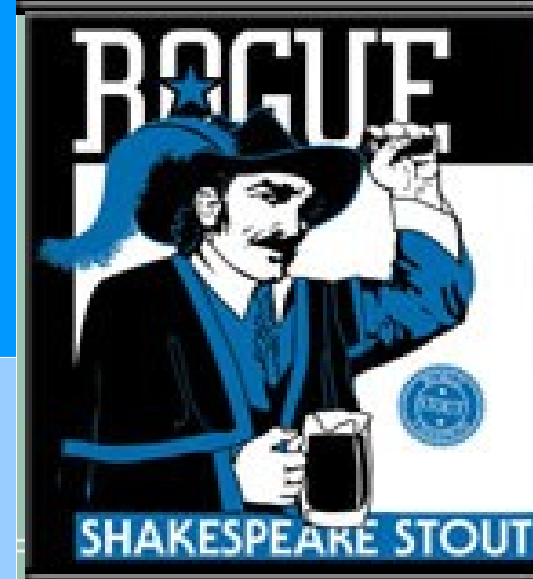
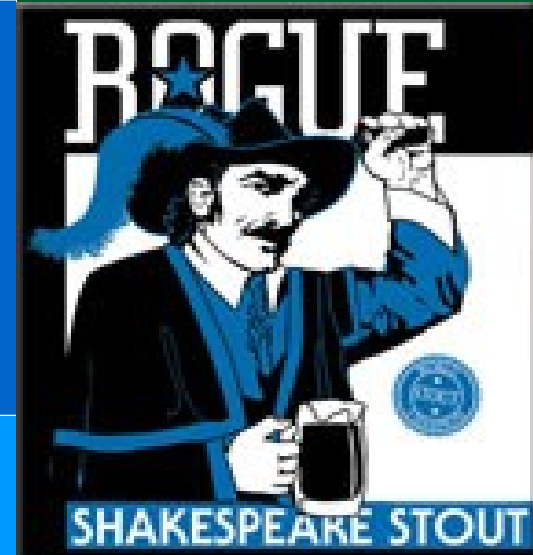
Great Western 2-Row, Crystal 135/165, Chocolate & Rogue Micro Barley Farm Dare Malts; Rogue Micro Hopyard Revolution & Rebel Hops; Rolled Oats, Roasted Barley, Free Range Coastal Water & Pacman Yeast.

World Class Package:

Draft, 22oz Bottle

Specs:

15° PLATO
69 IBU
77 AA
135°
Lovibond



Rogue Somer Orange Honey Ale

Style: Wheat **Food Pairing:** Poultry, Spicy

Tasting Notes:

This unfiltered beer has flavors of orange and honey with a nice medium-sweet malt character.

11 Ingredients:

Malts: Northwest 2-row, Wheat

Specialty: Oregon Wildflower Honey, Sweet Orange Peel, Oats, Chamomile, Coriander

Hops: Crystal & Rogue Farms Willamette.

Yeast & Water: Rogue's Top Fermenting Pacman Yeast from Hood River & Free Range Coastal Water.

Specs:

13°

PLATO

10 IBU

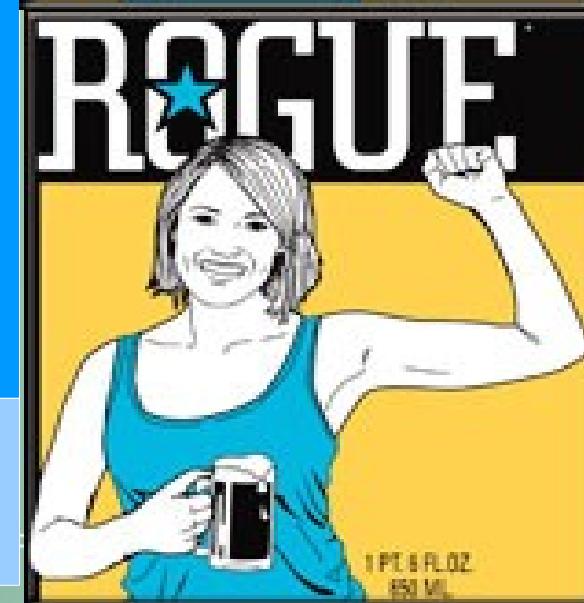
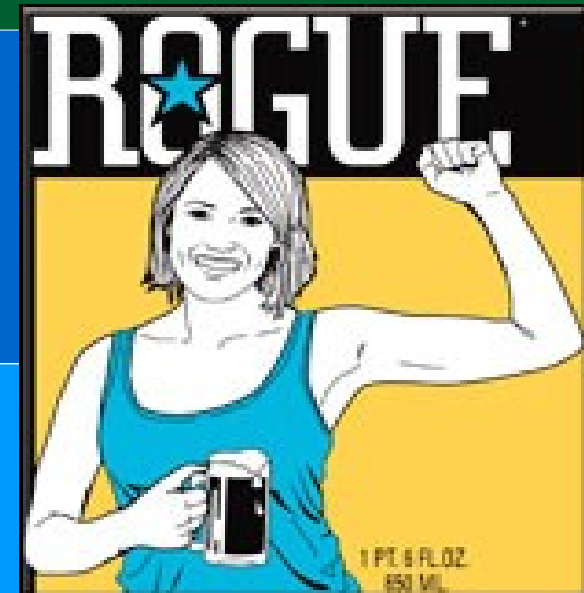
79 AA

3.5°

Lovibond

World Class Package:

Draft, 22oz Bottle



Rogue Yellow Snow IPA

Style: India Pale Ale **Food Pairing:** Beef, Hot & Spicy

Tasting Notes:

Pale golden in color with a hoppy fruity aroma. Big hop flavor up front complemented by medium body and hoppyness mid-pallet. Finishes with a characteristic lingering bitterness.

8 Ingredients:

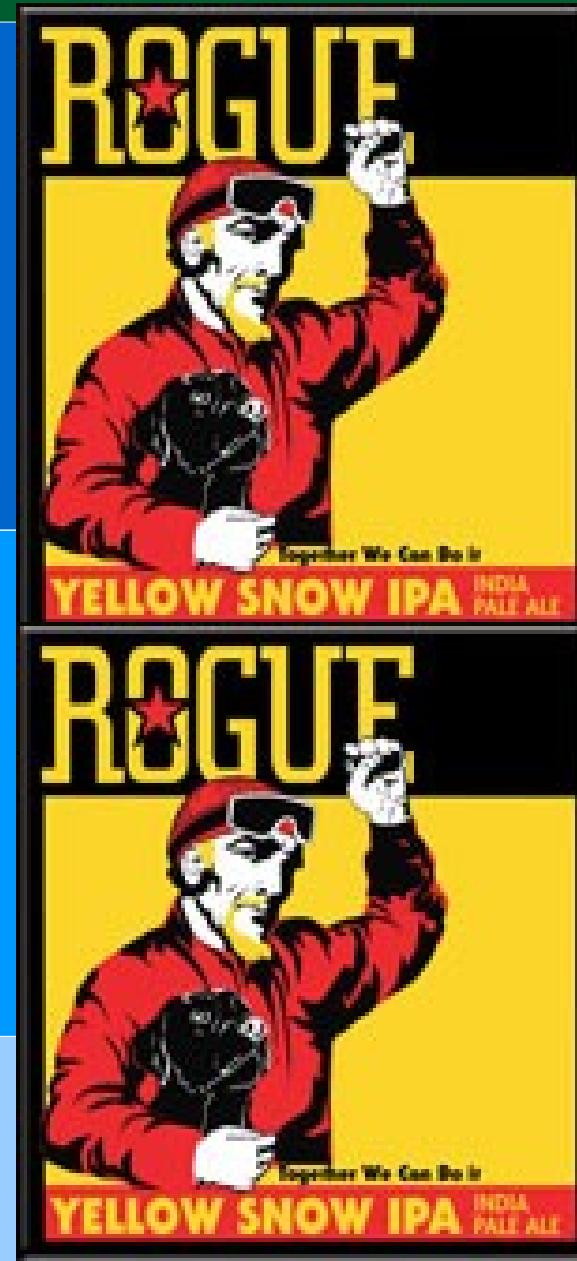
Cara Foam, Melanoiden & Rogue Micro Barley Farm Dare™ & Risk™ Malts; Amarillo & Rogue Micro Hopyard Revolution Hops, Free Range Coastal Water & Pacman Yeast.

World Class Package:

Draft, 22oz, 64oz, 5L Can., 6 Packs

Specs:

15° PLATO
70 IBU
76 AA
14°
Lovibond



Chatoe Series

XS Series

John John Series

Rogue Spirits

Rogue Chatoe Dirtoir Black Lager

Style: Black Lager **Food Pairing:** Seafood, Hot & Spicy

Tasting Notes:

Jet black in color with a tan head, medium to full bodied, deftly balanced, seamless dark roasted malt flavors with a smooth bitterness, lingering long finish.

9 Ingredients:

Malts: Melanoidin, Carafe Special II, Black, Chocolate and Rogue Micro-Barley Farm first growth Risk malts.

Hops: Rogue Micro-Hop Yard first growth Independent and Revolution.

Yeast & Water: Oktoberfest Yeast & Free Range Coastal Water.

World Class Package:

22oz Bottle

Specs:

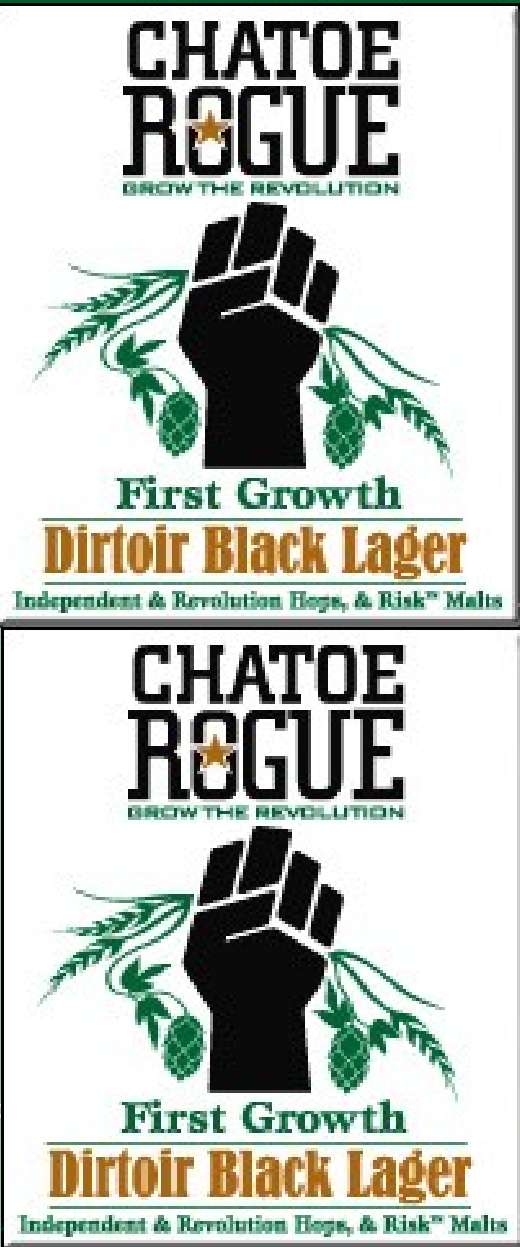
15° PLATO

35 IBU

68 AA

75°

Lovibond



Rogue Good Chit Pilsner

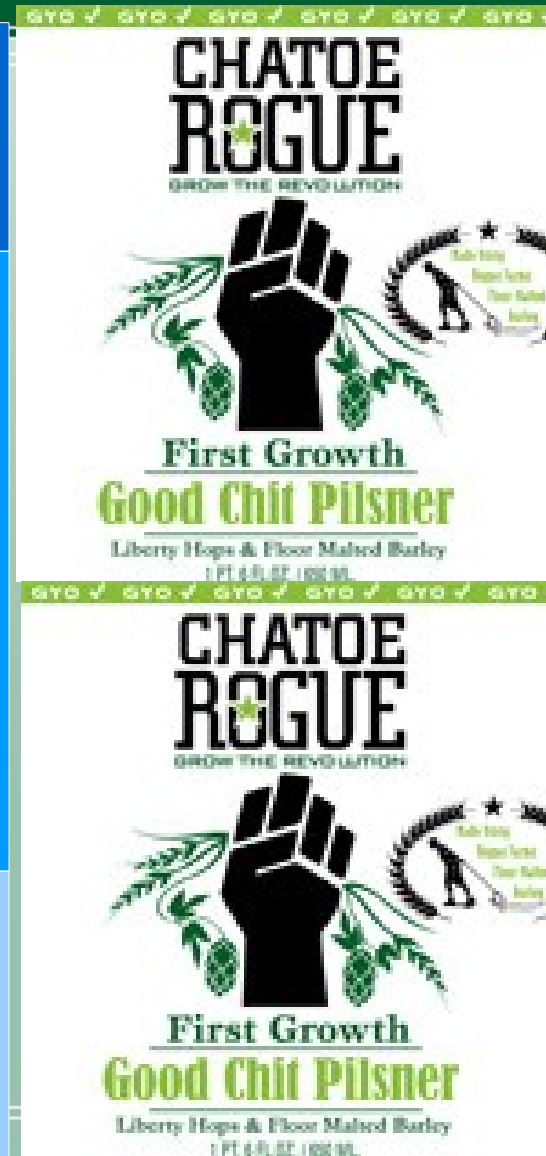
Style: Pilsner **Food Pairing:** Seafood, Hot & Spicy

5 Ingredients:

Brewed using 5 ingredients: Weyermann acidulated, Rogue Micro Barley Farm Dare Floor Malt, Rogue Micro Hopyard Liberty Hops, Czech Pils Wyeast 2278 and Free Range Coastal Water.

Specs:
13° PLATO
40 IBU
77 AA
6° Lovibond

World Class Package:
22oz Bottle



Rogue OREgasmic Ale

Style: Pale Ale **Food Pairing:** Seafood, Hot & Spicy

Tasting Notes:

Orange-amber in color, malty aroma, spicy fruity hop flavor with solid malt background and lingering finish.

6 Ingredients:

Brewed using 100% OREGON Ingredients. Micro Barley Farm first growth Dare™ & Risk™ Malts; Willamette, Sterling, and First Growth Micro Hopyard Revolution Hops, Pacman Yeast and Free Range Coastal Water.

World Class Package:

22oz Bottle

Specs:

15° PLATO
40 IBU
76 AA
6°
Lovibond



Rogue Pumpkin Patch Ale

Food Pairing: Pork, Dessert

13 Ingredients:

Rogue Farms Pumpkins, Great Western 2-Row, Carawheat, Weyermann Carafe Malts, Rogue Micro Hopyard Rebel Hops, Ginger, Cloves, Vanilla bean, cinnamon, cardamom, nutmeg, Free range coastal water and Pacman Yeast.

Specs:

14° PLATO
25 IBU
75 AA
25°
Lovibond

World Class Package:

22oz Bottle



Rogue Single Malt Ale

Style: Blonde Ale **Food Pairing:** Seafood, Hot & Spicy

Tasting Notes:

Single Malt Ale has a malty aroma and is deep golden in color with a dense creamy head. It is medium bodied with a lush rich maltiness from the Dare™ malt.

4 Ingredients:

Malts: Rogue Barley Farm first growth Dare™ malts.

Hops: Rogue Hopyard first growth Revolution Hops.

Yeast & Water: Free Range Coastal Water and Pacman Yeast.

Specs:

12° PLATO

35 IBU

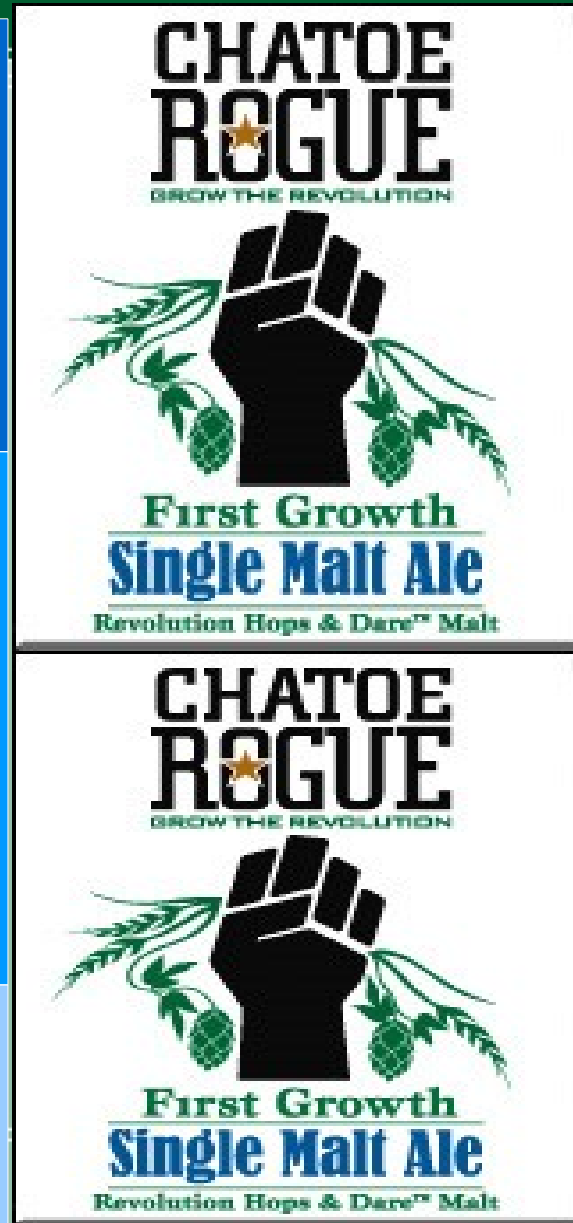
77 AA

10°

Lovibond

World Class Package:

22oz Bottle



Rogue John John Dead Guy Ale

Style: Barrel aged **Food Pairing:** Pork, Hot & Spicy

Tasting Notes:

Deep honey in color with a malt aroma, a caramel, vanilla, and oak finish.

8 Ingredients:

Malts: Carastan, Rogue Micro-Barley Farm Dare & Risk malts.

Hops: Saaz, Willamette, Rogue Micro-Farm Hop Yard Revolution hops.

Yeast & Water: Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft, 22oz Bottle

Specs:

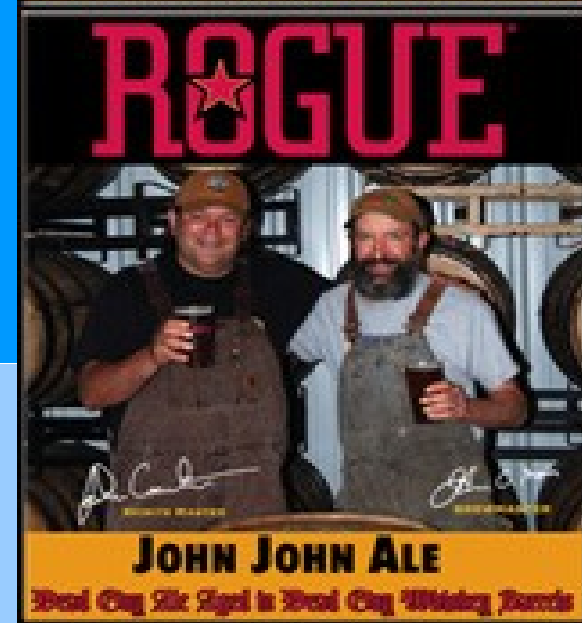
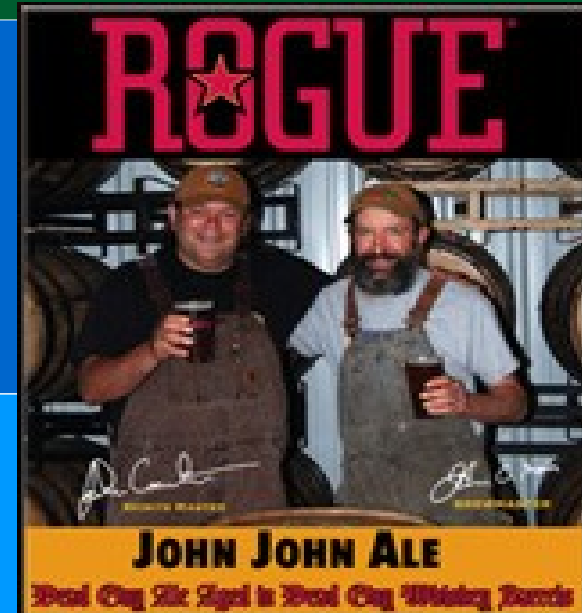
16° PLATO

40 IBU

78 AA

16°

Lovibond



Rogue John John Hazelnut Ale

Style: Barrel aged **Food Pairing:** Pork, Beef

Tasting Notes:

This unique ale consists of Rogue Hazelnut Brown Nectar aged in Rogue's Hazelnut Spiced Rum barrels.

13 Ingredients:

Harrington, Klages, Brown, Carastan 13/17, Crystal 70/80, Crystal 135/165, Beeston Pale Chocolate & Rogue Micro Barley Farm Dare™ malts; Saaz and Rogue Micro Hopyard Revolution Hops; Hazelnut Extract, Free Range Coastal Water & Top Fermenting Pacman Yeast.

World Class Packae:

Draft, 22oz Bottle

Specs:

13° PLATO
34 IBU
77 AA
3.2°
Lovibond



JOHN JOHN ALE
Hazelnut Brown Nectar Aged in Hazelnut Spiced Rum Barrels
100% WITH NATURAL HAZELNUT FLAVOR



JOHN JOHN ALE
Hazelnut Brown Nectar Aged in Hazelnut Spiced Rum Barrels
100% WITH NATURAL HAZELNUT FLAVOR

Rogue John John Juniper Ale

Style: Barrel aged **Food Pairing:** Pork, Hot & Spicy

Tasting Notes:

A hint of cucumber and a Sprucey note in the aroma followed by a Juniper bite mid palate finishing with a soft oakiness.

11 Ingredients:

Harrington, Crystal, Triumph, C-15 & Rogue Micro Barley Farm Dare™ malts.

Styrian, Golding, Amarillo & Rogue Hopyard Willamette hops. Juniper

Berries Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft, 22oz Bottle

Specs:

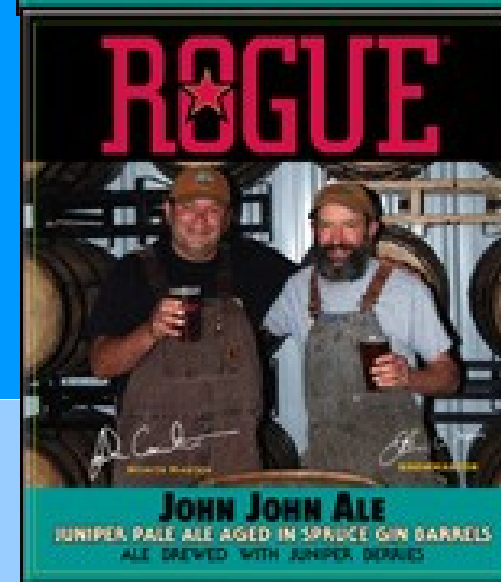
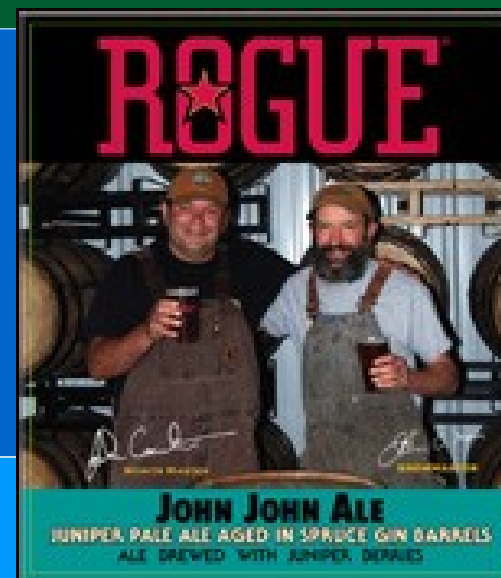
13° PLATO

34 IBU

77 AA

3.2°

Lovibond



Rogue XS Imperial India Pale Ale

Style: India Pale Ale **Food Pairing:** Pork, Beef

Tasting Notes:

Above and beyond an India Pale Ale—I2PA is radically hopped with an intense aroma and hop bitterness.

7 Ingredients:

100% Floor Malted Maris Otter Pale Malt; Saaz, Northwest Golding, Rogue Micro Hopyard Revolution & Rebel Hops; Free Range Coastal Water & Top Fermenting Pacman Yeast

Specs:

20° PLATO
75 IBU
75 AA
13° Lovibond

World Class Package:

Draft, 750ml Ceramic



Rogue XS

Old Crustacean Barleywine

Style: Barleywine **Food Pairing:** Pork, Desserts

Tasting Notes:

An unfiltered and unrefined Barleywine. Intense, robust, malty and dark. The cognac of beers.

8 Ingredients:

Hugh Baird Carastan and Rogue Micro Barley Farm Dare™ & Risk™ Malts; Chinook and Rogue Micro Hopyard Revolution & Freedom Hops, Pacman Yeast & Free Range Coastal Water.

World Class Package:

Draft, 750ml

Specs:

25° PLATO

110 IBU

83 AA

57° Lovibond



Rogue XS Imperial Stout

Style: Imperial Stout **Food Pairing:** Beef, Desserts

Tasting Notes:

The Emperor of Stouts. Rich in texture, broad, soft and creamy. The most robust and fullest of all stouts.

13 Ingredients:

Malts: Crystal, Black, Chocolate, Rogue Micro Barley Farm Dare™ and Risk™ Malts & Rolled Oats

Hops: Chinook, Rogue Micro Hopyard Rebel & Revolution Hops

Specialty: Two Secret ingredients

Yeast & Water: Rogue's Proprietary Pacman Yeast & Free Range Coastal Water

Specs:

26° PLATO

88 IBU

73 AA

256°

Lovibond

World Class Package:

Draft, 750ml



PINK SPRUCE GIN

Proof: 90

Tasting Notes:

Ocean aged in Oregon Pinot Noir barrels resulting in a slightly fruity, mellow and definitely Pink Gin that could only come from Oregon!

14 Ingredients:

Spruce, cucumber, angelica root, orange peel, coriander, lemon peel, ginger, orris root, grains of paradise, tangerine, juniper berries. Champagne Yeast, Grain Neutral Spirit & Free Range Coastal Water.



WHITE RUM

Proof: 80

Tasting Notes:

Clear with a faint straw cast. Jumbled cotton candy and lower alcohol aromas are proseccolike. A soft brisk entry leads to a dryish light to medium-bodied palate with butter cream and peppery spice flavors. Finishes quickly with a hot, peppery, vanilla fudge fade. An unusual assortment of flavors that might add a radical twist to conventional cocktails.

Ingredients:

100% Pure Hawaiian Cane sugar. Champagne yeast & Free Range Coastal Water.



DARK RUM

Proof: 80

Tasting Notes:

Deep amber color. Toffee, stemmy oak, and nutmeg aromas... sweet and sour medium-bodied palate with toffee, roasted nuts, and spice. Finishes with a nutty, spicy fade and peppery alcohol.

Ingredients:

100% Pure Hawaiian Cane sugar. Champagne yeast & Free Range Coastal Water.



HAZELNUT SPICE RUM

Proof: 80

Tasting Notes:

Toasted Hazelnut flavor with orange overtones and rich vanilla scents mingled with cinnamon and clove. Made from toasted Oregon Hazelnuts, Orange peel, Madagascar Bourbon Vanilla Bean, Cinnamon, and Clove.

Ingredients:

100% Pure Hawaiian Cane sugar. Toasted Oregon Hazelnuts, Bitter Orange Peel, Madagascar Bourbon Vanilla Bean, Cinnamon, Clove. Champagne yeast & Free Range Coastal Water.



DEAD GUY WHISKEY

Proof: 80

Tasting Notes:

Delicately sweet with a rich malt complexity, opens up to a warm peppery finish.

6 Ingredients:

Dead Guy Whiskey is made with the same 4 grains that are used to make Dead Guy Ale since 1991. Northwest Harrington, Maier Munich, Klages, and Carastan malts; Free Range Coastal Water & Distiller's yeast.



ROGUE SPRUCE GIN

Proof: 90

Tasting Notes:

Rogue Spirits released the first ever Spruce Gin, made with 14 ingredients in October of 2006

14 Ingredients:

Spruce, cucumber, angelica root, orange peel, coriander, lemon peel, ginger, orris root, grains of paradise, tangerine, juniper berries, Champagne Yeast, Grain Neutral Spirit & Free Range Coastal Water.

