

Rogue Ales Public House

100 39th Street ■ Astoria ■ rogue.com

■ STORY & PHOTO: HEATHER DOUGLAS



Where else can you watch sea lions from the docks of an old working cannery while enjoying your favorite craft beer with your furry friend? The Rogue Ales Public House in Astoria – founded in July 2007 – is situated on Pier 39, at the site of the historic Bumble Bee Tuna Cannery. The property features 30 craft brews on tap and fido-friendly outdoor seating which includes a separate menu just for dogs.

Rogue Nation's dog menu features a peanut butter and jelly sandwich just for dogs, "Nueske's Bacon," a dog cheeseburger and barley treats.

Even the Rogue's website greets you with a bark. Original Head Brewer and one of a handful of owners and shareholders – John Maier – commemorated his beloved late dog "Brewer" (a.k.a. "Chairman of the Board") with a dog menu and even a festival.

Maier created the world's largest beer and dog festival located in Newport each August called the "Brewer Memorial Ale Fest." This year, the festival officially changed its name to the "Dog Days of Summer Oregon Beer and Dog Fest."

Inside Astoria's Rogue, the gigantic wooden bar features works by local artist Sally Lackaff who also designed The Fort George's Festival of Dark Arts logo and The Warren House Pub's logo. A few steps away is the Hanthorn Cannery Museum – free and open to the public.

Maier has been with Rogue since "Brew #1" in 1988 in Ashland; on Aug. 18th, 2016, Rogue celebrated "Brew # 20,000." Maier marked



his 30th year brewing beer and his 28th year brewing beer with Rogue.

For almost 28 years, Maier has been brewing his "Dead Guy Ale" known as the unofficial beer of the Halloween season. Created to celebrate the Mayan Day of the Dead, it started as a German style "Maibock," but as Maier played around with the recipe it ended as more of an ale and has been Rogue's best selling beer of all time.

It's a malt accented beer – full bodied but not too rich or sweet. Maier added, "It's a nice balanced beer, backed up with quite a bit of hops but not to the extreme – still, it's a mouthful."

Hazelnut Brown Nectar is another big Rogue staple. "You can smell the hazelnuts with notes of a nice caramel and a roasty coffee

flavor. It's low bitterness – a pleasant drinking beer," said Maier.

Another favorite to try is the "Mocha Porter." It has chocolate notes with robust hops. "It's a dark malt – not too overly roasty or bitter, but has a quality viscosity on the palate; it's balanced as well with some caramel notes," added Maier.

To complement the beer, Rogue Astoria offers pub fare like the Kobe Burger, Halibut fish and chips and a number of tasty appetizers. Their ever popular best-selling melt in your mouth fried cheese curds feature a jalapeno jelly.

One unique feature of Rogue's food is their "Grow Your Own" program. The Rogue Nation sources many of their ingredients for their beer from their own farms in locations throughout Oregon. "From farmer to fermenter is what we call it," said Maier. Currently, seven varieties of aroma hops are being harvested at Rogue Farm in Independence. "We're doing a wet hops beer; before they dry, the hops come right off the field and straight into the beer," added Maier.

Maier noted that the craft beer industry has changed a lot since a handful of like-minded "rogues" began a "revolution in beer" that began in the basement of the Rogue Public House in Ashland, Oregon.

"Back in the day we were way ahead of everybody else on the forefront on making some really creative beers. There are so many craft breweries in business these days. We try to keep it fresh and creative."

Yet, Maier wishes success to everyone in the industry: "We want all brewers to make great beer – it helps the whole industry."



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