ROGUE KITCHEN & WETBAR

TACO COMBOS

CHOOSE ONE OF THE TACOS ABOVE WITH ANY TWO OF:

seafood chowder | tomato basil soup
hand-cut fries | nice little salad
crisp romaine | kale & quinoa

THAI BEEF SALAD
18.99
medium rare sirloin, avocado, tomato, cucumber, mango, suy choy, noodles, thai dressing

ARUGULA & BEET QUINOA SALAD
12.99
baby arugula, yellow & red beets, quinoa, ancient grains, almonds, tomato, cucumber, feta, tossed in agave vinaigrette

KALE & QUINOA POWER SALAD
13.99
OUR MOST POPULAR SALAD quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goats cheese, tossed in maple dressing

BAKED IN THE MIDDLE... (1) TACO
(2) PICK ONE OF:
(1) curried tofu 4.99 | chicken 4.99 | wild salmon 6.99
(2) swiss cheddar 4.99 | portuguese 4.99 | gorgonzola fries 4.99

THE PUBLIC FIT Menu

TOGARASHI SEARED RARE AHI TUNA 17.99
tomato, pickles, fresh kale slaw, pea shoots, lettuce, tomato, tartar sauce, portuguese bun

DESSERTS

NO SUGAR ADDED
CASEY'S CREAM CAKE 10.99
with cream cheese frosting, nick, fresh berries

BOOZE

GRAPEFRUIT GINGER PROSECCO 10.00

(1) SHOT

GIN 9.99

(2) SHOTS

GIN 9.99 | WHISKEY 12.99

(1) MIXED DRINK

GIN TONIC 16.00

(1) SINGLE OR (2) SHOTS


(1) MIXED DRINK

ROSE & TONE 13.00

TRADITIONAL BOWLS

NEW YORK 12.99

RIPE MEXICAN 14.99

FALAFEL 15.99

NACHOS 17.99

CARRERA 17.99

MARGHERITA 13.49
fresh basil, fresh tomatoes, fior di latte mozza & shredded parmesan

PROSCIUTTO & ARUGULA 16.99
fresh tomato sauce, sliced prosciutto, olive oil dressed arugula, fior di latte mozza, shredded parmesan

ROASTED PEAR & GORGONZOLA 15.99
roasted pears, gorgonzola, roasted garlic, pickled red onion, rosemary oil, fresh arugula & a drizzle of honey

GIARDINO 15.99
mediterranean olives, artichokes, sun-dried tomatoes, mushrooms, fior di latte mozza & shredded parmesan

CAPRICCIO 17.99
prosciutto, mediterranean olives, artichokes, sun-dried tomatoes, mushrooms, fior di latte mozza & shredded parmesan

TEMPESTA PIZZA 17.99
chili prawns, pickled onions, pesto, fior di latte mozza & feta

NEW BRUNCH MENU

CHICKEN & WINTER GREENS 12.99
chili prawns, pumpkin, radishes, pancetta, parmesan, garlic sauce

COLESLAW 11.99
cane sugar, apple cider, mustard, fresh herbs

PEA SOUP 8.99
bean sprout, peach, apple, onion, garlic,  pimento, bay leaf, chili

LEMONADE 8.00
lemon, sugar, water, mint

GREEN TEA 3.00

MINT JULEP 10.00
bourbon, sugar, ice, mint

MARTINI 10.00
wine, dry vermouth, sugar, ice

WHITE WINE 8.00

CHARDONNAY 10.00

RED WINE 10.00

BUBBLES 9.00

SPARKLING SANGRIA 10.00
wine, cinnamon, sugar, spice

BEER 9.00

PBR 10.00

FEES

NO LUNCH MONDAY & TUESDAY 50% OFF 12-3PM

WINE & SPIRITS

RED WINE & BEER FREE WITH OUR PRE-ORDER MENU

*FREE LUNCH FOR THE ORGANIZER

for groups of 8 or more, excellent for speedy service

*FREE LUNCH FOR THE ORGANIZER

check out the order form online at www.roguekitchenbar.com

BUFFER LOGO

NEW SKUNK APELLOGINO 28.00

AMERICAN HOPPY 4.50

BEYOND THE BEER 4.50

ST leaks of lime, mango, passion fruit

SAD DOG 9.00

LOST HYDROGEN 9.00

COTTON CANDY 9.00

COCONUT MILK 9.00

HOT BRINJAL 8.00

BROOKLYN 4.00

YARDBIRD 4.00

MOSAIC 9.00

GREEN VILLAGE 4.50

KEEP THE KITCHEN SASSY

CHEESE CURD SALAD 11.99
crispy romaine, cornbread croutons, parmesan, cucumber, candied pecans, honey lime dressing

CHICKEN & BEET QUINOA SALAD 14.99
tomatoes, pistachios, pumpkin seeds, cranberries, goats cheese, tossed in maple dressing

NEW SPECIALS

ARUGULA & BEET QUINOA SALAD 12.99
baby arugula, yellow & red beets, quinoa, ancient grains, almonds, tomato, cucumber, feta, tossed in agave vinaigrette

KALE & QUINOA POWER SALAD 13.99
OUR MOST POPULAR SALAD quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goats cheese, tossed in maple dressing

MAKE IT YOURS

PILE HIGH WITH MORE TOPPINGS...

IPA braised onions bourbon bacon jam gorgonzola sauce mushroom medley +1.99

UPGRADE YOUR FRIES TO...

yam fries tomato soup seafood chowder kale & quinoa caesar salad nice little salad +1.49 
poutine gorgonzola fries truffle oil & parmesan fries +2.49

ROGUE KITCHEN & WETBAR

GLUTEN-FREE & GLUTEN SENSITIVE OPTIONS

this symbol marks items prepared with gluten-free ingredients, however, contact may occur during preparation. inform your server of allergy concerns.

gluten sensitive? lettuce wraps are available for select items with this symbol

ON THE LAND

ROGUE YOUR STEAK

(1) CHOOSE YOUR FAVOURITE PREMIUM CUT FROM OUR SELECTION BELOW...

each accompanied by spaghetti squash, broccoli & cauliflower mash

7oz SIRLOIN 25.99

6oz FILET MIGNON 32.99

(2) PICK ONE OF...

bourbon bacon jam | gorgonzola sauce IPA braised onions | creamy house horseradish

7oz BLACKENED SIRLOIN 25.99

house blackening spice, ancho chili buttern, spaghetti squash & cauliflower mash

BOWLS

TUNA POKE BOWL NEW 18.99
spicy ahi tuna, avocado, wakame, grape tomatoes, grilled romaine, cucumber, pineapple, red tobi ko seasoned on brown rice & topped with crispy onions & wasabi aioli

BUDDHA BOWL NEW 16.99
sake miso glazed yams, turmeric, soft egg, snap peas, house pesto, fresh avocado, brown rice, hemp seeds with mushroom, topped with blackened chicken 17.99

BANG BANG 2.0 NEW 18.99
chili prawns, coconut poached chicken, yams, snap peas, bok choy, cauliflower, red peppers & pineapple in a coconut curry broth, topped with shaved coconut, served with brown rice 16.99 Vedan option (tofu)...

OFF THE COAST

CAJUN SALMON RISOTTO 22.99
grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables

LOBSTER MAC N’ CHEESE 19.99
high class meets down home. baked with a blend of four cheeses

PESTO SALMON 22.99
grilled wild sockeye salmon served with spaghetti squash, grape tomatoes, broccoli, topped with pesto & prawns

BEER BATTERED FISH & CHIPS 1 pc 15.99
2 pcs 19.99
beer battered local ling cod with hand-cut kneebec fries, house tartar & fresh kale slaw

FREE LUNCH!*

GLUTEN FREE OPTIONS

GF javascript:alert(‘ gluten free Millennium’);}

GLUTEN FREE OPTIONS

GF javascript:alert(‘ gluten free Millennium’);}
**FRESH SQUEEZED COCKTAILS**

**MARGARITA** 9.99
e l imadero tequila, lime, sugar, sour mix, salt rim

**AGAVE PISCO SOUR** 8.99
gin, elderflower syrup, lime, agave, salt rim

**EAST BOUND GREYHOUND** 8.99
lemon juice, egg whites, angostura bitters (2oz)

**SKY HIGH SCREWDRIVER** 9.99
skyy vodka & orange juice (2oz)

**GIDDYUP GREYHOUND** 9.99
tempo renovo small batch dry gin & fresh grapefruit juice (2oz)

**CUCUMBER COLLINS** 11.99
long table small batch cucumber gin, lime juice, cucumbers, sugar, mint

**GRANDE APEROL SPRITZ** 17.99
200 ml bottle of mionetto prosecco served

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**WINES**

**WHITES**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Alcohol %</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RUFFINO - PINOT GRIGIO</td>
<td>11.7%</td>
<td>$19.75</td>
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<tr>
<td>VENETO, ITALY</td>
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<tr>
<td>HILLSIDE - PINOT GRIS</td>
<td>13.5%</td>
<td>$14.50</td>
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<tr>
<td>OKANAGAN VALLEY, BC</td>
<td></td>
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<tr>
<td>DIRTY LAUNDRY - W&amp;E</td>
<td>13.75%</td>
<td>$18.00</td>
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<tr>
<td>OKANAGAN VALLEY, BC</td>
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<tr>
<td>PAINTED WOLF - CHENIN BLANC</td>
<td>12.25%</td>
<td>$17.75</td>
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<tr>
<td>SWARTLAND, SOUTH AFRICA</td>
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<tr>
<td>KIM CRAWFORD - SAUVIGNON BLANC</td>
<td>12.75%</td>
<td>$18.00</td>
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<tr>
<td>MARLBOROUGH, NEW ZEALAND</td>
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<tr>
<td>THE HATCH, SCREAMING FRENZY -</td>
<td>14.50%</td>
<td>$19.00</td>
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<tr>
<td>CHARDONNAY</td>
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<tr>
<td>SUMAC RIDGE - MERLOT</td>
<td>14.00%</td>
<td>$18.50</td>
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<tr>
<td>RIOJA, SPAIN</td>
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<tr>
<td>ALAMOS - MALBEC</td>
<td>14.00%</td>
<td>$18.00</td>
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<tr>
<td>MENDOZA, ARGENTINA</td>
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<tr>
<td>INNISKILLIN - CABERNET SAUVIGNON</td>
<td>12.25%</td>
<td>$15.00</td>
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<tr>
<td>OKANAGAN VALLEY, BC</td>
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<tr>
<td>BULLDOG FISHBOWL MARGS</td>
<td>11.00%</td>
<td>$17.75</td>
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<tr>
<td>OKANAGAN CRUSH PAD, ‘NARRATIVE’</td>
<td>14.50%</td>
<td>$19.00</td>
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<tr>
<td>‘ROSE’</td>
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<tr>
<td>OKANAGAN VALLEY, BC</td>
<td>14.00%</td>
<td>$18.50</td>
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<tr>
<td>SPARKS OF COURSE WE HAVE DON...</td>
<td>14.00%</td>
<td>$18.00</td>
</tr>
<tr>
<td>MIONETTO - PROSECCO</td>
<td>12.25%</td>
<td>$18.00</td>
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<tr>
<td>VALDOBBIADENI, ITALY</td>
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<tr>
<td>SUMAC RIDGE, ‘STELLER’S JAY’-</td>
<td>14.00%</td>
<td>$18.50</td>
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<tr>
<td>BRUT</td>
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<tr>
<td>VEULU CLQUOT - BRUT</td>
<td>14.75%</td>
<td>$18.00</td>
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<tr>
<td>CHAMPAGNE, FRANCE</td>
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</tbody>
</table>

**SPARKS**

**REDs**

**MIRASSOU - PINOT NOIR** 6oz 9.00
flavours of cherry, strawberry & red currant supported by a light vanilla aroma

**BUSTED CHURCH, ‘BIG BANG’** 6oz 9.75
aromas of berry, grapefruit & pineapple; full-flavoured with juicy red fruit & soft tannins

**SUMAC RIDGE - MERLOT** 6oz 8.75
black & red fruit notes, hints of sage & a lovely, grapey quality that doesn’t quite

**VINA ZACO - TEMPRANILLO** 6oz 9.75
wild flowers & violet tones with notes of black fruit & licorice, robust body, with round tannins

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**THE CLASSICS**

**MOJITO** 8.99
j. wayne white rum, simple syrup, soda, infused mint & fresh lime

**SULTRY SANGLIA** 7.99
(wine “punch” with its traditional heritage well-rooted in spain

**VANCOUVER CRAFT MULE** 8.99
(basil, lime, black pepper, apple cider)

**THE NEGRONI** 8.99
(basil, lime, black pepper, apple cider)

**“THE” OLD FASHIONED** 13.99
select premium bourbon, big reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)

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**HAPPY HOUR FOOD**

**HOMEMADE POTATO CHIPS** 5.99
dusted in Cajun spice, served with curry ketchup

**DIP TRIO** 5.99
sun-dried tomato, charred lemon garlic hummus & edamame cashew with fresh artisan bread

**S&P DRY RIBS** 7.99
tossed in coarse salt & fresh cracked pepper

**MARGHERITA PIZZA** 10.49
fresh basil, fresh tomatoes, fior di latte mozza & shredded parmesan

**CHARCUTERIE PLATE** 12.99
select meats & cheeses, pickled veg, olives, artisan bread

**CAULIFLOWER & SQUASH TACO** 4.99
roasted cauliflower, carrot chutney, spaghetti squash, romesco sauce, crème fraiche, pumpkin seeds & pico de gallo in a corn tortilla

**PORK BELLY TACO** 5.49
candied pork belly, crisp cabbage, mango fire aioli, fresh peach salsa, topped with pickled red onions in a corn tortilla

**JERK CHICKEN TACO** 4.99
 jerk-spiced chicken, roasted oolong black bean spread, crisp cabbage, crème fraiche & roasted corn in a corn tortilla

**FISH TACO** 5.49
flash fried battered cod, chipotle aioli, crispy cabbage, topped with pickled red onion & pico de gallo in a flour tortilla

**AH! TUNE CUPS** 3.49ea
ahi tuna, asian coleslaw, peach salsa & truffle aioli in a crispy wonton cup

**DRINK SPECIALS**

<table>
<thead>
<tr>
<th>Day</th>
<th>Drink Special</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MONDAYS</td>
<td>$2 OFF MOJITOS</td>
<td></td>
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<tr>
<td></td>
<td>$2 OFF PITCHERS FROM PHILLIPS BREWING</td>
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<tr>
<td>TUESDAYS</td>
<td>$2 OFF SLUSH MARGARITAS</td>
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<tr>
<td></td>
<td>30% OFF ALL TEQUILA</td>
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<tr>
<td></td>
<td>$17 BULLDOG FISHBOWL MARGS</td>
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<td></td>
<td>$2 OFF PITCHERS FROM VANCOW QUICK</td>
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<tr>
<td>WEDNESDAYS</td>
<td>$2 OFF ALL 6OZ WINES BY THE GLASS</td>
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<tr>
<td></td>
<td>$2 OFF PITCHERS FROM MAIN STREET BREWING</td>
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<tr>
<td>THURSDAYS</td>
<td>$4.00 HIGHBALLS</td>
<td>$7.00 DOUBLES</td>
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<tr>
<td>FRIDAYS</td>
<td>$2 OFF “THE NEGRONI”</td>
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<tr>
<td></td>
<td>$2 OFF FISHBOWLS</td>
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<tr>
<td></td>
<td>$2 OFF PITCHERS FROM HOYNE BREWING</td>
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<tr>
<td>SATURDAYS</td>
<td>$2 OFF VANCOW FISH MUES</td>
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<tr>
<td></td>
<td>$14 BUCKET OF STEAMWORKS</td>
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<td></td>
<td>KVING KANS</td>
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<tr>
<td></td>
<td>$2 OFF PITCHERS FROM DRIFTON WOOD</td>
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<tr>
<td>SUNDAYS</td>
<td>BC SESSION ALE $3.70 10OZ</td>
<td>$5.50 18OZ</td>
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<tr>
<td></td>
<td>$1 OFF GERMAN TAP ROTATOR</td>
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</tr>
</tbody>
</table>

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**WINES BY THE GLASS**

**THE “DON’T CARE”, RED OR WHITE**

we get it... just bring a glass of whatever. as long as it’s wet, has alcohol in it, doesn’t taste like paint thinner & helps the boss’s face disappear for an hour that’s what it is... a glass of get the job done!

**BTL 37.00**
**6OZ $5.99 | 9OZ $8.75 | 1/2 LTR $17.00 | LTR $32.50**