

STARTERS

AHI TUNA TATAKI GS	14.99
togarashi seared rare ahi tuna, fresh kale slaw, truffle aioli	
BRUSSELS SPROUTS GS	8.99
shishito peppers, crisp bacon, parmesan, lemon	
CHARCUTERIE PLATE	16.99
select meats & cheeses, pickled veg, olives, artisan bread	
POT STICKERS	10.99
pork dumplings, ponzu sauce, lotus chips	
DIP TRIO	8.99
sun-dried tomato, charred lemon garlic hummus & edamame cashew, served with fresh artisan bread	
AHI TUNA CUPS	12.99
3 crispy wonton cups with ahi tuna, asian coleslaw, peach salsa, truffle aioli	

CASUALS

CALAMARI	10.49
red onions, pickled cucumber slaw, tzatziki	
HOMEMADE CHICKEN TENDERS	10.99
served with plum sauce	
NACHOS GS	half order 8.99 full order 16.99
green jalapeños, grape tomatoes, scallions, mangoes, monterey & cheddar cheese, salsa & sour cream	
*add: guacamole 1.99 chicken 2.99 short rib 3.99	
S&P DRY RIBS GS	11.49
tossed in coarse salt & fresh cracked pepper	
CHICKEN WINGS GS	12.99
tossed in classic franks red hot sauce with blue cheese dip & veggie sticks	

SAUCE IT UP

mango fire | roasted garlic aioli
truffle aioli | pesto mayo | wasabi aioli
.89 each

ROGUE KITCHEN & WETBAR GLUTEN-FREE & GLUTEN SENSITIVE OPTIONS

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

SOUPS & SALADS

	SIDE FOR YOU	FOR THE TABLE
PACIFIC SEAFOOD CHOWDER	5.99	
new england style & heavy on the seafood		
TOMATO BASIL SOUP	5.49	
cream, basil, parmesan, house croutons		
NICE LITTLE SALAD	3.99	10.99
crisp romaine, house croutons, tomatoes, goat cheese, cucumber, candied pecans, honey lime dressing		
ROGUE CAESAR SALAD	3.99	10.99
crisp romaine, house croutons, parmesan		
ARUGULA & BEET QUINOA SALAD	4.79	12.99
baby arugula, yellow & red beets, quinoa, ancient grains, almonds, tomato, cucumber, feta, tossed in agave vinaigrette		
KALE & QUINOA POWER SALAD GS	4.99	13.99
OUR MOST POPULAR SALAD quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goats cheese, tossed in maple dressing		
THAI BEEF SALAD	18.99	
medium rare sirloin, avocado, tomato, cucumber, mango, sui choy, noodles, tossed in thai dressing		
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ROGUE YOUR SALAD & ADD...		
curried tofu 4.99 chicken 4.99 wild salmon 6.99 ahi tuna 7.99 5oz sirloin steak 6.99 blackened chicken 4.99		
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FRY BAR

	SIDE FOR YOU	FOR THE TABLE
HAND CUT KENNEBEC FRIES GS	2.99	7.99
YAM FRIES GS	3.99	8.99
served with roasted garlic aioli		
POUTINE	4.99	10.99
cheese curds & house gravy		
GORGONZOLA FRIES	4.99	10.99
gorgonzola sauce & crispy bacon bits		
TRUFFLE OIL & PARMESAN GS	4.99	10.99
SHORT RIB POUTINE	12.99	
with tender pulled short rib, green onions & house gravy		
FRIES X3	13.99	
sides of poutine, gorgonzola, truffle oil & parmesan		



BURGERS & HAND HELDS

served 'a la carte'

THE FAMOUS ROGUE BURGER LW	14.99
ultra juicy, slightly pink, 9.2 oz two napkin sirloin burger with smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame white bun	
STRAIGHT-UP CHEESE BURGER LW	11.99
cheddar, lettuce, tomato, pickles, sweet relish mayo, white bun	
QUINOA VEGGIE BURGER	11.99
swiss stuffed quinoa-tofu-mushroom-black bean patty, pesto mayo, sweet'n spicy carrot chutney, arugula, tomato, red onion, white bun	
*note: patty contains gluten (panko)	
WILD BC SALMON SANDWICH LW	14.99
grilled salmon filet, fresh kale slaw, pea shoots, lettuce, tomato, tartar sauce, white bun	
BLACKENED CHICKEN SANDWICH LW	12.99
cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, lettuce, tomato, swiss cheese, mango fire aioli, white bun	

SHORT RIB BEEF DIP	14.99
tender pulled short rib braised in a red eye jus, swiss cheese, roasted garlic aioli, wasabi fried onions, french baguette	

LW LETTUCE WEDGE – gluten sensitive? replace your bun with an iceberg lettuce wedge for +1.49 (available for select items with this symbol)

FREE LUNCH!*

WITH OUR PRE-ORDER OPTION

for groups of 8 or more, excellent for speedy service
*FREE LUNCH FOR THE ORGANIZER
check out the order form online at
www.roguewetbar.com

TACOS

CAULIFLOWER & SQUASH TACO CT	6.49
roasted cauliflower, carrot chutney, spaghetti squash, romesco sauce, crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	
PORK BELLY TACO	6.49
candied pork belly, crisp cabbage, mango fire aioli, fresh peach salsa, topped with pickled red onions in a flour tortilla	
JERK CHICKEN TACO CT	6.49
jerk spiced chicken, roasted cilantro black bean spread, crisp cabbage, crème fraîche & roasted corn in a flour tortilla	
FISH TACO	6.49
flash fried battered cod, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla	

CT CORN TORTILLA – gluten sensitive? replace your flour tortilla with a corn tortilla (available for all four tacos but only ones marked CT would be free of gluten ingredients)

TACO COMBOS

TACOS MAKE A GREAT MEAL

when ordered with side options from our "soups & salad" and "fry bar" sections

HAND TOSSED ARTISAN PIZZAS

gluten-free crust +2.00

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

ON THE LAND

7oz SIRLOIN GS	25.99
served with spaghetti squash & broccoli, cauliflower mash and creamy house horseradish	
7oz BLACKENED SIRLOIN GS	26.99
house blackening spice, ancho chili butter, served with spaghetti squash & broccoli, and cauliflower mash	

BOWLS

TUNA POKE BOWL	18.99
spicy ahi tuna, avocado, wakame, grape tomatoes, grilled romaine, cucumber, pineapple, red tobiko served on coconut rice & topped with crispy onions & wasabi aioli	
BUDDHA BOWL	
sake miso glazed yams, turmeric, soft egg, snap peas, house pesto, fresh avocado, coconut rice, hemp seeds	
with mushrooms	16.99
with blackened chicken	17.99
BANG BANG 2.0 GS	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 coconut rice	
*vegan option (tofu)	16.99

OFF THE COAST

CAJUN SALMON RISOTTO GS	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 GS	22.99
grilled wild sockeye salmon served with spaghetti squash, grape tomatoes, broccolini, topped with pesto & prawns	
BEER BATTERED FISH & CHIPS	1 pc 15.99 2 pcs 19.99
beer battered local ling cod with hand-cut kennebec fries, house tartar & fresh kale slaw	



Call it the gateway craft ale: easy drinking, always crisp, always local, always 5% or less.
For when you'd like more than one
1/2 PINT \$4.20 | 18 OZ \$6.00 | PITCHER \$16.20

THE CLASSICS

- SLUSH MARGARITA** 5.99
(WORLD'S FIRST FROZEN MARGARITA MACHINE, DALLAS, TEXAS 1971)
jose cuervo gold, triple sec, lime slush
- SULTRY SANGRIA** 6.99
(NAMED IN SPAIN, POST 200 BC)
wine "punch" with its traditional heritage well-rooted in Spain
- VANCOUVER CRAFT MULE** 8.99
(MARTIN & MORGAN, CHATHAM HOTEL, NEW YORK, 1941)
odd society east van small batch vodka, limes, Vancouver's rootside craft ginger beer
- THE NEGRONI** 8.99
(CAFFE CASONI, FLORENCE, ITALY, 1919)
tempo renovo small batch dry gin, campari, cinzano rosso, orange twist
- "THE" OLD FASHIONED** 13.99
(PENDENNIS CLUB, LOUISVILLE, KENTUCKY, 1881)
russel's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)

APEROL SPRITZ 8.99
(NAMED IN VENICE ITALY, 1950'S)
aperol, ruffino sparkling rose & soda
"GRANDE SPRITZ" 200 ml bottle of mionetto prosecco served "bull dog" style over aperol & soda 17.99

FRESH SQUEEZED COCKTAILS

- FRESH SQUEEZED MARGARITA** 8.99
el jimador tequila, cointreau, egg whites, fresh squeezed citrus, salted rim (2oz)
- AGAVE PISCO SOUR** 8.99
capel pisco, giffard's agave syrup, fresh squeezed lemon juice, egg whites, angostura bitters (2oz)
- PAPER PLANE** 8.99
averna amaro, aperol, wild turkey 81 and fresh squeezed lemon juice (2oz)
- SKYY HIGH SCREWDRIVER** 9.99
skyy vodka & fresh orange juice (2oz)
- GIDDYUP GREYHOUND** 9.99
tempo renovo small batch dry gin & fresh grapefruit juice (2oz)

HAPPY HOUR FOOD

3-6PM & 9PM-CLOSE DAILY

- 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** 5.49
roasted cauliflower, carrot chutney, spaghetti squash, romesco sauce, crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla
- PORK BELLY TACO** 5.49
candied pork belly, crisp cabbage, mango fire aioli, fresh peach salsa, topped with pickled red onions in a flour tortilla
- JERK CHICKEN TACO** 5.49
jerk spiced chicken, roasted cilantro black bean spread, crisp cabbage, crème fraîche & roasted corn in a flour tortilla
- FISH TACO** 5.49
flash fried battered cod, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla
- AHI TUNA CUPS** 3.49ea
ahi tuna, asian coleslaw, peach salsa & truffle aioli in a crispy wonton cup



PRE-ORDERS GROUPS OF 8 OR MORE
FREE LUNCH TO ORGANIZER - FORMS ONLINE



DRINK SPECIALS

ALL DAILY DRINK SPECIALS ARE ALSO AVAILABLE DURING
HAPPY HOUR
3-6PM & 9PM-CLOSE DAILY

MONDAYS

\$2 OFF APEROL SPRITZ
\$2 OFF PITCHERS FROM PHILLIPS BREWING

TEQUILA TUESDAYS

\$4 SLUSH MARGARITAS
30% OFF ALL TEQUILA
\$17 BULLDOG FISHBOWL MARGS
\$2 OFF PITCHERS FROM VANCOUVER ISLAND BREWING

WEDNESDAYS

\$2 OFF ALL 6OZ WINES BY THE GLASS
\$2 OFF PITCHERS FROM STRANGE FELLOWS BREWING

THURSDAYS

\$2 OFF PAPER PLANE
\$2 OFF PITCHERS FROM RED TRUCK BREWING

FRIDAYS

\$2 OFF "THE NEGRONI"
\$2 OFF FISHBOWLS
\$2 OFF PITCHERS FROM HOYNE BREWING

SATURDAYS

\$2 OFF VANCOUVER CRAFT MULES
\$14 BUCKET OF STEAMWORKS KING CANS
\$2 OFF PITCHERS FROM DRIFTWOOD BREWING

SUNDAYS

BC SESSION ALE \$3.70 10oz | \$5.50 18OZ
\$4.50 HIGHBALLS | \$7.50 DOUBLES
\$1 OFF GERMAN TAP ROTATOR

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!

6OZ \$5.99 | 9OZ \$8.75 | 1/2 LTR \$17.00 | LTR \$32.50

WHITES

RUFFINO - PINOT GRIGIO 6oz 9.75
VENETO, ITALY 9oz 14.50
BTL 40.00

mineral, herbal aromas with pineapple notes; dry palate, medium-bodied with moderate acidity, citrus, pear & lemon flavours

HILLSIDE - PINOT GRIS 6oz 9.50
OKANAGAN VALLEY, BC 9oz 14.00
BTL 39.00

unoaked, with fragrances of white peach, melon and green apple are followed by a bright core of tree-fruit flavours

AEROS - VIOGNIER 6oz 8.75
CENTRAL VALLEY, CHILE 9oz 12.75
BTL 36.00

apricot and peaches aromatics, fruity and vibrant, dry to finish

DIRTY LAUNDRY - GEWÜRZTRAMINER 6oz 9.25
OKANAGAN VALLEY, BC 9oz 13.75
BTL 38.00

rose petal & ginger spice on the nose, touch of sweetness on the front of the palate followed by a long dry finish

BLACK HILLS, 'ALIAS' 6oz 10.75
OKANAGAN VALLEY, BC 9oz 16.00
BTL 44.00

(reisling/gew/pinot blanc) hints of pineapple and passionfruit on the nose, fresh green apple palate and honeysuckle finish

KIM CRAWFORD - SAUVIGNON BLANC 6oz 11.00
MARLBOROUGH, NEW ZEALAND 9oz 16.25
BTL 45.00

juicy acidity & fruit sweetness, providing a balanced flavour profile; with a fresh, zesty & lingering finish

ROBERT MONDAVI - CHARDONNAY 6oz 10.25
CENTRAL COAST, CALIFORNIA 9oz 15.25
BTL 42.00

lemon, green apple, nectarine and peach aromas along with a hint of vanilla

ROSE

OKANAGAN CRUSH PAD, 'NARRATIVE' - ROSÉ 6oz 9.50
OKANAGAN VALLEY, BC 9oz 14.00
BTL 39.00

lifted grapefruit, berry & citrus notes are present on the nose. on the palate, mouth filling yet crisp, with a clean, juicy & vibrant finish

RUFFINO SPARKLING ROSÉ 4oz 7.00
VENETO, ITALY BTL 39.00

fresh and fragrant notes of strawberry and slight hints of rose petals

REDS

DIRTY LAUNDRY - PINOT NOIR 6oz 10.25
OKANAGAN VALLEY, BC 9oz 15.25
BTL 42.00

cherry and raspberry dominate the nose, and a darker richer cherry carries through on the palate

BLASTED CHURCH, 'BIG BANG' 6oz 10.25
OKANAGAN VALLEY, BC 9oz 15.25
BTL 42.00

aromas of berry, currant & raisin; full-flavoured with juicy red fruit & soft tannins

PERSEUS - MERLOT 6oz 9.00
OKANAGAN VALLEY, BC 9oz 13.25
BTL 37.00

intense blackberry and dark cheery aromas lead to a smooth rich palate. Some hints of spice and toasty oak linger for a long finish

VINA ZACO - TEMPRANILLO 6oz 9.75
RIOJA, SPAIN 9oz 14.50
BTL 40.00

wild flowers & violet tones with notes of black fruits & licorice, robust body, with round tannins

ALAMOS - MALBEC 6oz 9.50
MENDOZA, ARGENTINA 9oz 14.00
BTL 39.00

black cherry & light floral aromas; cassia & black raspberry with a touch of chocolate

INNISKILLIN - CABERNET SAUVIGNON 6oz 9.00
OKANAGAN VALLEY, BC 9oz 13.25
BTL 37.00

bold plum & blackberry scented; intense fruit & spice character

CYCLES GLADIATOR - CABERNET SAUVIGNON 6oz 10.00
CENTRAL COAST, CALIFORNIA 9oz 14.75
BTL 41.00

rich dark fruit, smoky, vanilla, oak, mocha, raspberry & black cherry flavours

SPARKS

MIONETTO - PROSECCO 200ML 11.00
VALDOBBIADENE, ITALY

aromas of golden apples, pear and honey, clean dry finish

SUMAC RIDGE, 'STELLER'S JAY' - BRUT BTL 40.00
OKANAGAN VALLEY, BC

white peach & golden hues flatter the orchard fruit & ripe strawberry aromas

VEUVE CLIQUOT - BRUT BTL 89.90
CHAMPAGNE, FRANCE

fruit forward, complimented with a complex brioche & vanilla finish on the palate

DOM PERIGNON BTL 245.00
CHAMPAGNE, FRANCE
of course we have dom

GROUP EVENTS & LARGE PARTIES?
ASK YOUR SERVER FOR MORE DETAILS