

STARTERS

AHI TUNA TATAKI <span>GS</span>	14.99
togarashi seared rare ahi tuna, fresh kale slaw, truffle aioli	
BRUSSELS SPROUTS <span>GS</span>	9.99
shishito peppers, crisp bacon, parmesan reggiano, lemon	
CHARCUTERIE PLATE	17.99
select meats & cheeses, pickled veg, olives, fresh naan bread	
DIP TRIO	10.99
romesco hummus, charred lemon garlic hummus & baba ghanoush, served with fresh naan bread	
AHI TUNA CUPS	13.99
3 crispy wonton cups with ahi tuna, togarashi, asian coleslaw, pineapple salsa, truffle aioli	
HARISSA CAULIFLOWER <span>GS</span>	6.99
roasted cauliflower tossed in our harissa aioli topped with cranberries, pumpkin seeds & seasoned with fresh herbs	
MARGHERITA FLATBREAD	12.99
roasted grape tomatoes, mozzarella, house made pesto (nut free), parmesan reggiano, balsamic glaze, fresh basil	
<i>*gluten-free crust +2.00</i>	

CASUALS

CALAMARI	12.99
tossed with shishito & red peppers, topped with red onions & served with house-made tzatziki	
HOMEMADE CHICKEN TENDERS	10.99
served with plum sauce	
NACHOS <span>GS</span>	17.99
green jalapeños, grape tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream	
<i>*add: guacamole 1.99   chicken 2.99</i>	
S&P DRY RIBS <span>GS</span>	11.99
tossed in coarse salt & fresh cracked pepper	
CHICKEN WINGS <span>GS</span>	12.99
tossed in classic franks red hot sauce with blue cheese dip	

SAUCE IT UP

mango fire aioli | 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 reggiano, 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 reggiano		
KALE & QUINOA POWER SALAD <span>GS</span>	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		

ROGUE YOUR SALAD & ADD

curried tofu 4.99  
chicken 4.99  
wild salmon 7.99  
ahi tuna 7.99  
5oz sirloin steak 6.99  
blackened chicken 4.99

FRY BAR

	SIDE FOR YOU	FOR THE TABLE
HAND CUT KENNEBEC FRIES <span>GS</span>	2.99	7.99
YAM FRIES <span>GS</span>	3.99	8.99
served with roasted garlic aioli		
POUTINE	4.99	10.99
cheese curds & house gravy		
GORGONZOLA FRIES	4.99	10.99
gorgozola sauce & cripy bacon bits		
TRUFFLE OIL & PARMESAN <span>GS</span>	4.99	10.99
FRIES X3		13.99
sides of poutine, gorgonzola, truffle oil & parmesan		



BURGERS & HAND HELDS

served 'a la carte'

THE FAMOUS ROGUE BURGER <span>LW</span>	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 <span>LW</span>	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	
<i>*note: patty contains gluten (panko)</i>	
WILD BC SALMON SANDWICH <span>LW</span>	14.99
grilled salmon filet, fresh kale slaw, pea shoots, lettuce, tomato, tartar sauce, white bun	
BLACKENED CHICKEN SANDWICH <span>LW</span>	13.99
cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, lettuce, tomato, swiss cheese, mango fire aioli, white bun	
CRISPY CHICKEN SANDWICH	12.99
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles & rustic ranch aioli, white bun	

LW LETTUCE WEDGE – gluten sensitive? replace your bun with an iceberg lettuce wedge (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](http://www.roguewetbar.com)

CAULIFLOWER VEGGIE TACO <span>CT</span>	6.49
roasted cauliflower, carrot chutney, 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 pineapple salsa, topped with pickled red onions in a flour tortilla	
JERK CHICKEN TACO <span>CT</span>	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 fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla	
KOREAN CHICKEN TACO	6.49
crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla	
STEAK TACO	6.49
cajun spiced sirloin steak, red pepper, monterey jack & cheddar cheese, chipotle aioli, topped with crispy onions & a house made salsa verde in a flour tortilla	

TACO COMBOS

TACOS MAKE A GREAT MEAL

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

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)

LAND & SEA

STEAK FRITES <span>GS</span>	19.99
cooked to a medium rare, hand cut, double cooked kennebec fries, sautéed mushroom & onion mix, topped with truffle aioli	
CAJUN SALMON RISOTTO <span>GS</span>	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	
BEER BATTERED FISH & CHIPS	1 pc 15.99 2 pcs 19.99
beer battered fish with hand-cut kennebec fries, house tartar & fresh kale slaw	

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

GS request without crispy onions

BUDDHA BOWL 15.99

roasted yams, turmeric, pumpkin seeds, soft egg, snap peas and mushroom medley in a miso glaze, fresh avocado, coconut rice, hemp seeds

*\*add: chicken or blackened chicken 4.99*

BANG BANG 2.0 19.99

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 and fresh naan bread

GS request without naan bread

*\*vegan option (tofu)* 17.99

SOFT SERVE ICE CREAM

LOCALLY SOURCED FROM FOOTHILLS CREAMERY. BUTTERY SWEET SMALL BATCH PREMIUM QUALITY ICE CREAM MADE THE OLD-FASHIONED WAY WITH REAL CANADIAN BUTTERMILK SINCE 1969.

NICE LITTLE SUNDAE	5.99	VANILLA ICE CREAM "CUSTARD"	3.99
vanilla, chocolate or swirl soft serve ice cream topped with your choice of house made Nutella fudge or dulce de leche		CHOCOLATE ICE CREAM "MALT"	3.99
		MALT & CUSTARD "SWIRL"	3.99

ALSO SERVING

OVERSIZED CARAMEL APPLE PIE 8.99

house-made apple pie smothered in warm caramel sauce, almond crumble, mario's premium vanilla bean gelato



Call it the gateway to craft beer: 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 \$6.75 | PITCHER \$18.25

THE CLASSICS

**SLUSH MARGARITA** 6.99  
(WORLDS FIRST FROZEN MARGARITA MACHINE, DALLAS, TEXAS 1971)  
jose cuervo gold, triple sec, lime slush

**SULTRY SANGRIA** 7.99  
(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)  
russell's reserve 10 year old bourbon,  
bg reynolds rich demerara syrup,  
angostura bitters, orange bitters (2oz)

**APEROL SPRITZ** 9.49  
(NAMED IN VENICE ITALY, 1950'S)  
aperol, ruffino sparkling rosé & soda  
“GRANDE SPRITZ” 200 ml bottle of  
mionetto prosecco served “bull dog”  
style over aperol & soda 17.99

FRESH SQUEEZED COCKTAILS

**MARGARITA** 9.99  
el jimador tequila, cointreau, egg whites,  
fresh squeezed citrus, salted rim (2oz)

**AGAVE PISCO SOUR** 9.99  
capel pisco, giffard's agave syrup, fresh  
squeezed lemon juice, egg whites,  
angostura bitters (2oz)

**PAPER PLANE** 9.99  
averna amaro, aperol, wild turkey 81 and  
fresh squeezed lemon juice (2oz)

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

**CUCUMBER COLLINS** 11.99  
long table small batch cucumber gin,  
lime juice, ginger ale (2oz)

HAPPY HOUR  
FOOD  
3-6PM DAILY

**DIP TRIO** 8.99  
romesco hummus, charred lemon garlic  
hummus & baba ghanoush, served with  
fresh naan bread

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

**MARGHERITA FLATBREAD** 9.99  
roasted grape tomatoes, house made  
pesto (nut free), mozzarella, parmesan  
reggiano, balsamic glaze, fresh basil

**CHARCUTERIE PLATE** 13.99  
select meats & cheeses, pickled veg,  
olives, fresh naan bread

ALL SOFT SERVE ICE CREAM \$1 off

**CAULIFLOWER VEGGIE TACO** 5.49  
roasted cauliflower, carrot chutney,  
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 pineapple  
salsa, topped with pickled red  
onions in a flour tortilla

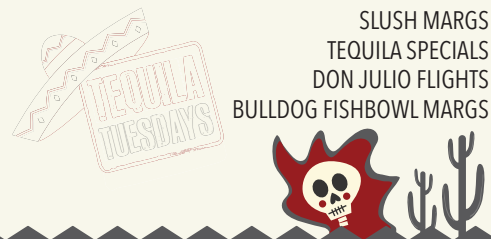
**JERK CHICKEN TACO** 5.49  
jerk spiced chicken, roasted cilantro  
black bean spread, crisp cabbage,  
crème fraîche & roasted corn in a  
flour tortilla

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

**KOREAN CHICKEN TACO** 5.49  
crispy chicken, kimchi aioli & korean chili  
sauce topped with crisp coleslaw, cucumbers  
& pickled red onions in a flour tortilla

**STEAK TACO** 5.49  
cajun spiced sirloin steak, red pepper,  
monterey jack & cheddar cheese, chipotle  
aioli, topped with crispy onions & a  
house made salsa verde in a flour tortilla

**AHI TUNA CUPS** 3.49ea  
ahi tuna, togarashi, asian coleslaw, peach  
salsa & truffle aioli in a crispy wonton cup



ZERO WASTE

STRAW ELIMINATION PROGRAM

We will no longer be offering plastic straws  
with our drinks. If you would like use of  
a straw, please ask your server and they  
will provide you with a compostable one.  
Thank-you for your understanding and  
support in creating a greener Vancouver.

DRINK SPECIALS

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

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

**TEQUILA TUESDAYS**  
\$5 SLUSH MARGARITAS  
30% OFF ALL TEQUILA  
\$17 BULLDOG FISHBOWL MARGS  
\$2 OFF PITCHERS FROM  
VANCOUVER ISLAND BREWING

**WEDNESDAYS**  
\$2 OFF ALL 60Z WINES BY THE GLASS  
\$2 OFF PITCHERS FROM  
MAIN STREET BREWING

**THURSDAYS**  
\$2 OFF PAPER PLANES  
\$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 LAGER  
\$3.50 10oz | \$5.85 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!  
60Z \$5.99 | 90Z \$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

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

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

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

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

**DOUGLAS GREEN - CHARDONNAY** 6oz 9.75  
WESTERN CAPE, SOUTH AFRICA 9oz 14.50  
BTL 40.00

ROSE

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

**RUFFINO SPARKLING ROSÉ** 4oz 7.00  
VENETO, ITALY BTL 39.00



FISHBOWLS

**SANGRIA BOWL** 17.99  
wine “punch” with its traditional heritage  
well-rooted in spain

**PINK LEMONADE** 17.99  
skyy vodka, fresh lime juice,  
giffard's raspberry, lemonade

**BULL DOG FISHBOWL MARGARITA** 19.99  
jose cuervo gold, triple sec, lime slush,  
topped with a steamworks king can  
of pilsner

REDS

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

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

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

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

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

**SKULLS - CABERNET SAUVIGNON** 6oz 9.75  
SOUTH AUSTRALIA 9oz 14.50  
BTL 40.00

SPARKS

**MIONETTO - PROSECCO** 200ML 11.00  
VALDOBBIADENE, ITALY

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

**VEUVE CLIQUOT - BRUT** BTL 89.90  
CHAMPAGNE, FRANCE

**DOM PERIGNON** BTL 245.00  
CHAMPAGNE, FRANCE

STEAMWORKS  
RADLERS

**LEMON RADLER** 7.99  
an 18oz pint of steamworks lager mixed  
with lemonade

**GRAPEFRUIT RADLER** 7.99  
an 18oz pint of steamworks lager mixed  
with grapefruit juice

**ELDERFLOWER RADLER** 8.99  
a 22oz pint of our current wheat beer  
mixed with elderflower syrup & soda

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