### STARTERS

14.99
9.99

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

DIPTRIO 10.99 romesco hummus, charred lemon garlic hummus & baba ghanoush, fresh naan bread

SWEET CHILI CAULIFLOWER 7.99

battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds

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 \*gluten-free crust +2.00

# 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.roquewetbar.com

### **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 with fries 13.98

NACHOS 65 17.

green jalapeños, grape tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream

\*add: guacamole 1.99 | chicken 2.99

S&P DRY RIBS 65 11.99

tossed in coarse salt & fresh cracked pepper

CHICKEN WINGS 65 12.99

tossed in classic franks red hot sauce with blue cheese dip

### 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.

# SOUPS & SALADS

PACIFIC SEAFOOD	SIDE FOR YOU	FOR TI TAB
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	10.9

NICE LITTLE SALAD

mixed greens, 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
OUR MOST POPULAR SALAD

17.99

6.99

quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing

THAI BEEF SALAD 18.99 medium rare sirloin avocado.

medium rare sirloin, avocado, tomato, cucumber, mango, sui choy, noodles, tossed in thai dressing

# ROGUE YOUR SALAD& ADD

maple soy glazed tofu 4.99 chicken 5.49 | wild salmon 7.99 | ahi tuna 7.99 5oz sirloin steak 6.99 | blackened chicken 5.49

### FRY BAR

	FOR YOU	TABLE
HAND CUT KENNEBEC FRIES 65	2.99	7.99
YAM FRIES 65 served with roasted garlic aioli	3.99	8.99
POUTINE cheese curds & house gravy	4.99	10.99
GORGONZOLA FRIES gorgonzola sauce & cripy bacon bit	<b>4.99</b>	10.99
TRUFFLE OIL & PARMESAN 65	4.99	10.99
FRIES X3 sides of poutine, gorgonzola,		13.99

### SAUCE IT UP

truffle oil & parmesan

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



# **BURGERS** & HAND HELDS

substitute a gluten free bun for \$1.49



5.99 14.99

SIDE FOR THE

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

# THE FAMOUS ROGUE BURGER W

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 [W]

WITH FRIES 14.99 NO SIDE -2.99

**WITH FRIES 16.99** 

**WITH FRIES 16.99** 

NO SIDE -2.99

**WITH FRIES 17.99** 

NO SIDE -2.99

cheddar, lettuce, tomato, pickles, sweet relish mayo, white bun

### QUINOA VEGGIE BURGER WITH FRIES 15.99 wiss stuffed guinoa-tofu- NO SIDE -2.99

swiss stuffed quinoa-tofumushroom-black bean patty, pesto mayo, sweet'n spicy carrot chutney, arugula,tomato, red onion, white bun

\*note: patty contains gluten (panko)

### BLACKENED CHICKEN SANDWICH W

cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, lettuce, tomato, swiss cheese, mango fire aioli, white bun

### CRISPY CHICKEN SANDWICH WITH FRIES 15.99 buttermilk battered crispy chicken NO SIDE -2.99

buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles & rustic ranch aioli, white bun

#### BEYOND BURGER NEW

plant based burger patty
topped with blue cheese and
grilled portobello mushroom,
served with arugula, tomato, pickles,
onions & our house made pesto mayo

### LAND & SEA

#### STEAK FRITES 65

cooked to a medium rare, hand cut, double cooked kennebec fries, sautéed mushroom & onion mix, topped with truffle aioli

CAJUN SALMON RISOTTO 65

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

#### **LOBSTER MAC N' CHEESE**

high class meets down home. baked with a blend of four cheeses

#### **BEER BATTERED FISH & CHIPS**

beer battered fish with hand-cut kennebec fries, house tartar & fresh kale slaw 2 pcs **19.99** 

6.49

6.49

6.49

1 pc 15.99

### **TACOS**

#### CAULIFLOWER VEGGIE TACO (CT)

roasted cauliflower, carrot chutney, romesco sauce, crème fraîche, pumpkin seeds & pico de gallo 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

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

#### **KOREAN CHICKEN TACO**

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

#### STEAK TACO

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

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)

### **BOWLS**

16.99

18.99

15.99

19.99

#### NEW

19.99

23.99

19.99

#### GODDESS BOWL \*vegan\* GS

maple soy glazed tofu, roasted turmeric cauliflower, chopped cucumber-radish-apple salad, fresh avocado, pea shoots, hemp seeds, coconut rice, topped with green goddess dressing

made in collaboration with @fitcampfoods

\*substitute tofu for chicken 1.0 or salmon 4.00

#### TUNA POKE BOWL

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**

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

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

### **DESSERTS**

#### DOUGHNUT HOLES

made fresh to order, served with Nutella fudge and dulce de leche

### WHITE CHOCOLATE CHEESECAKE

7.49

7 99

oreo cookie crust, white chocolate ganache, dark berry compote, caramel drizzle

#### **HEDGEHOG® ICE CREAM PIE** 6.99

layers of latte, almond & hazelnut ice cream on espresso chocolate graham crust, Nutella fudge

### OVERSIZED CARAMEL APPLE PIE

8.99

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

# SESSION

Call it the gateway to craft beer: easy drinking, always crisp, always local.

For when you'd like more than one 14 OZ \$5.99 | 18 OZ \$7.49

**PITCHER \$19.49** 

### FRESH SQUEEZED COCKTAILS

#### FRESH SQUEEZED MARGARITA 9.99 espolon blanco tequila, cointreau,

egg whites, fresh squeezed citrus, salted rim (2oz)

#### **AGAVE PISCO SOUR** 10.99 capel pisco, giffard's agave syrup, fresh

squeezed lemon juice, egg whites, angostura bitters (2oz)

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

PINK LEMONADE skyy vodka, fresh lime juice,

#### giffard's raspberry, lemonade (1oz) PAPER PLANE

averna amaro, aperol, wild turkey 81, fresh squeezed lemon juice (20z)

### THE CLASSICS

#### **SLUSH MARGARITA** 7.99 (WORLDS FIRST FROZEN MARGARITA MACHINE. DALLAS, TEXAS 1971)

jose cuervo gold, triple sec, lime slush (1oz)

#### **SULTRY SANGRIA** 8.99

(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 (1.5oz)

#### THE NEGRONI 8.99 (CAFFE CASONI, FLORENCE, ITALY, 1919)

beefeater london dry gin, campari, cinzano rosso, orange twist (2oz)

#### "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** 9.99

#### (NAMED IN VENICE ITALY, 1950'S)

aperol, cinzano prosecco & soda

# **HAPPY HOUR**

FOOD

MON TO FRI 2-6PM, 9PM-CLOSE SAT/SUN - ALL DAY

#### **DIP TRIO**

<del>10.99</del> 8.99

<del>11.99</del> 6.99

romesco hummus, charred lemon garlic hummus & baba ghanoush, fresh naan bread

#### CHARCUTERIE PLATE <del>17.99</del> 13.99

select meats & cheeses. pickled veg, olives, fresh bread

#### MARGHERITA FLATBREAD 12.99 9.99

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

#### **S&P DRY RIBS**

tossed in coarse salt & fresh cracked pepper

#### CAULIFLOWER VEGGIE TACO 6.49 4.49

roasted cauliflower, carrot chutney, romesco sauce, crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla

#### FISH TACO

9.99

7.99

9.99

<del>6.49</del> 4.49 flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion

#### KOREAN CHICKEN TACO 6.49 4.49

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

& pico de gallo in a flour tortilla

#### POUTINE "FOR THE TABLE" 10.99 6.99 cheese curds & house gravy

TRUFFLE OIL & PARMESAN FRIES "FOR THE TABLE"

<del>10.99</del> 6.99

### HAPPY HOUR EXCLUSIVES

#### BAO-ZERS NEW

**BAO BUN MEETS SLIDER** 

3.99ea

3.49ea

9.99

Big LeBaoski – miso hoisin mushrooms, ground sirloin, kimchi aioli, shredded lettuce,

The Jackie Chan – hoisin roasted pork, sriracha mayo, Asian slaw, cucumber

Gangnam Style – crispy chicken, wonton crisps, kimchi aioli, cilantro, cucumber, sweet chili sauce

#### **AHI TUNA CUPS**

ahi tuna, togarashi, asian coleslaw, pineapple salsa & truffle aioli in a crispy wonton cup

#### HALF NACHOS

green jalapeños, grape tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream \*add: guacamole 1.99 | chicken 2.99

### **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.

# **HAPPY HOUR** DRINK SPECIALS

MON TO FRI 2-6PM, 9PM-CLOSE SAT/SUN - ALL DAY

#### MONDAYS

5.99 **3.99 7.49 5.49** 14oz SESSION LAGER 18oz SESSION LAGER 8.99 **6.99** MULES **\$2 OFF** PITCHERS FROM PHILLIPS BRFWING

#### TEQUILA TUESDAYS

SLUSH MARGARITAS <del>7.99</del> **4.99** 30% OFF ALL TEQUILA BULLDOG FISHBOWL MARGS 19.99 16.99 **\$2 OFF** PITCHERS FROM DRIFTWOOD BREWING

#### WEDNESDAYS

\$2 OFF ALL 60Z GLASSES OF WINE \$3 OFF ALL 90z GLASSES OF WINE \$2 OFF PITCHERS FROM MAIN STREET BREWING

#### **THURSDAYS**

HIGHBALLS - SINGLES <del>6.75</del> **4.75** HIGHBALLS - DOUBLES \$1 OFF GERMAN TAP ROTATOR. \$2 OFF PITCHERS FROM RED TRUCK BREWING

#### **FRIDAYS**

THE NEGRONI 8.99 **6.99** 7.99 PAPER PLANES 8.99 **6.99** SANGRIA **\$2 OFF** FISHBOWLS \$2 OFF PITCHERS FROM **HOYNE BREWING** 

#### **SATURDAYS** ALL DAY HAPPY HOUR

**SUNDAYS** ALL DAY HAPPY HOUR

# **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

6oz 9.7

907 14 5

BTL 40.0

### **WHITES**

RUFFINO - PINOT GRIGIO

**DOUGLAS GREEN - CHARDONNAY** 

WESTERN CAPE, SOUTH AFRICA

	002 7.73
VENETO, ITALY	9oz 14.50
VENETO, TIALI	BTL 40.00
HILLSIDE - PINOT GRIS	/ O 7F
HILLSIDE - HINOLOKIS	6oz 9.75
OKANAGAN VALLEY, BC	9oz 14.50
	BTL 40.00
DIRTY LAUNDRY - GEWÜRZTRAMINER	60z 9.50
OKANAGAN VALLEY. BC	9oz 14.00
	BTL 39.00
KIM CRAWFORD - SAUVIGNON BLANC	60z 11.00
	90z 16.25
MARLBOROUGH, NEW ZEALAND	
	BTL 45.00

# ROSE

HILLSIDE – ROSÉ (MERLOT)	6oz 10.00
OKANAGAN VALLEY, BC	9oz 14.75
	BTL 41.00
INTRIGUE - 'SOCIAL' ROSÉ	
(RIESLING/GEWÜRZTRAMINER/MERLOT)	6oz 10.25
OKANAGAN VALLEY, BC	9oz 15.25
<u>.</u>	BTL 42.00
MIRAVAL - ROSÉ	
(CINSAULT, GRENACHE, SYRAH)	BTL 54.00

### **RUFFINO - SPARKLING ROSÉ**

VENETO, ITALY BTL 39.00

### **REDS**

75	DIRTY LAUNDRY - PINOT NOIR	6oz 10.50
50	OKANAGAN VALLEY, BC	9oz 15.50
00	UKANAGAN VALLEY, BC	BTL 43.00
75	PERSEUS - MERLOT	6oz 9.50
50	OKANAGAN VALLEY, BC	9oz 14.00
00		BTL 39.00
	VINA ZACO - TEMPRANILLO	60z 9.75
50		90z 14.50
00	RIOJA, SPAIN	BTL 40.00
00		BIL 40.00
00	ALAMOS - MALBEC	6oz 9.75
25	MENDOZA, ARGENTINA	9oz 14.50
00	MENDOZA, AKOLITIKA	BTL 40.00
	INDUCTION CAREBUTT CALIFORNIA	
75	INNISKILLIN - CABERNET SAUVIGNON	6oz 9.25
50	OKANAGAN VALLEY, BC	9oz 13.50
00		BTL 38.00
	SKULLS - CABERNET SAUVIGNON	6oz 10.25
		9oz 15.25
	SOUTH AUSTRALIA	BTL 42.00
		DIL 42.00
00		
75	SPARKS	
00		
	CINZANO - PROSECCO	4oz 6.50
25		BTL 39.00
	VENETO, ITALY	DIE37.00
25		
00	MIONETTO - PROSECCO	200 <sub>ML</sub> 11.00
	VALDOBBIADENE, ITALY	
00	The state of the s	
00	CHMAC DIDGE (CTELLED/C IAV/ DDLT	
	SUMAC RIDGE, 'STELLER'S JAY' - BRUT	BTL 43.00
	OKANAGAN VALLEY, BC	

PROVENCE, FRANCE

### **SHARING** COCKTAILS

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

served "bull dog" style over aperol & soda SANGRIA FISHBOWL

wine "punch" with its traditional heritage well-rooted in spain

### CHAMPAGNE, FRANCE DOM PÉRIGNON - BRUT

# CHAMPAGNE, FRANCE

BTL 98.00

RTI 260 00

17.99

17.99

19.99

#### PINK LEMONADE FISHBOWL skyy vodka, fresh lime juice, giffard's raspberry, lemonade

**VEUVE CLIQUOT - BRUT** 

#### **CARIBOU LOU FISHBOWL** malibu, wray & nephew overproof rum, pineapple, sprite, soda

# **BULL DOG MARGARITA FISHBOWL**

jose cuervo gold, triple sec, lime slush, topped with a steamworks king can of pilsner

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

17.99