

# STARTERS

<b>AHI TUNA TATAKI</b> GS	15.99
togarashi seared rare ahi tuna, fresh kale slaw, truffle aioli	
<b>BRUSSELS SPROUTS</b>	10.99
flash fried shishito peppers, crisp bacon, parmesan reggiano, lemon	
<b>CHARCUTERIE PLATE</b>	17.99
select meats & cheeses, pickled veg, olives, fresh bread	
<b>DIP TRIO</b>	10.99
romesco hummus, charred lemon garlic hummus & baba ghanoush, fresh naan bread	
<b>SWEET CHILI CAULIFLOWER</b>	8.99
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds	
<b>MARGHERITA FLATBREAD</b>	13.99
roasted tomatoes, mozzarella, house made pesto (nut free), parmesan reggiano, balsamic glaze, fresh basil *gluten-free crust +2.00	

# CASUALS

<b>CALAMARI</b>	13.99
tossed with shishito & red peppers, topped with red onions & served with house-made tzatziki	
<b>HOMEMADE CHICKEN TENDERS</b>	11.99
served with plum sauce <i>with fries</i> 15.99	
<b>NACHOS</b> GS	17.99
green jalapeños, tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream *add: guacamole 1.99   chicken 2.99	
<b>S&amp;P DRY RIBS</b> GS	11.99
tossed in coarse salt & fresh cracked pepper	
<b>CHICKEN WINGS</b> GS	13.99
tossed in classic franks red hot sauce with blue cheese dip	

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

## 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)

# SOUPS & SALADS

## ROGUE YOUR SALAD & ADD

maple soy glazed tofu 4.99  
chicken 5.99 | wild salmon 7.99  
ahi tuna 7.99 | steak 7.99  
blackened chicken 5.99

	SIDE FOR YOU	FOR THE TABLE
<b>PACIFIC SEAFOOD CHOWDER</b>	5.99	
new england style & heavy on the seafood		
<b>TOMATO BASIL SOUP</b>	5.49	
cream, basil, parmesan reggiano, house croutons		
<b>NICE LITTLE SALAD</b>	4.99	11.99
mixed greens, house croutons, tomatoes, goat cheese, cucumber, candied pecans, honey lime dressing		
<b>ROGUE CAESAR SALAD</b>	4.99	11.99
crisp romaine, house croutons, parmesan reggiano		
<b>KALE &amp; QUINOA POWER SALAD</b> GS	5.99	14.99
<b>OUR MOST POPULAR SALAD</b> quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing		
<b>THAI BEEF PEANUT SALAD</b> <b>NEW</b>		18.99
medium rare sirloin, avocado, cucumber, mango, bok choy, corn tortilla, carrots, peanuts, noodles, tossed in thai peanut dressing		
<b>TUNA NIÇOISE</b> <b>NEW</b> GS		18.99
sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium poached egg, spinach, arugula, capers, watermelon radish, tomatoes, & olives		

# FRY BAR

	SIDE FOR YOU	FOR THE TABLE
<b>HAND CUT KENNEBEC FRIES</b>	3.99	7.99
<b>YAM FRIES</b> GS	4.99	8.99
served with roasted garlic aioli		
<b>POUTINE</b>	5.99	11.99
cheese curds & house gravy		
<b>GORGONZOLA FRIES</b>	5.99	11.99
gorgonzola sauce & crispy bacon bits		
<b>TRUFFLE OIL &amp; PARMESAN</b> GS	5.99	11.99
<b>FRIES X3</b>		13.99
sides of poutine, gorgonzola, truffle oil & parmesan		



# LAND & SEA

<b>BLACKBERRY SALMON</b> GS <b>NEW</b>	23.99
sockeye salmon, fingerling potatoes, mushroom medley, garlic shallots, kale, & fresh herbs, topped with blackberry vinaigrette	
<b>CAJUN SALMON RISOTTO</b> GS	23.99
grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & cajun spiced cream sauce, fresh vegetables	
<b>STEAK FRITES</b> GS	20.99
cooked to a medium rare, hand cut, double cooked kennebec fries, sautéed mushroom & onion mix, topped with truffle aioli	
<b>CERTIFIED ANGUS SIRLOIN</b> <b>NEW</b>	25.99
7oz CAB Sirloin, smoked cheddar scallop potatoes, seasonal vegetables	
<b>BEER BATTERED FISH &amp; CHIPS</b>	1 pc 15.99 2 pcs 19.99
beer battered fish with hand-cut kennebec fries, house tartar & fresh kale slaw	
<b>LOBSTER MAC N' CHEESE</b>	19.99
high class meets down home. baked with a blend of four cheeses	

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

# BURGERS & HAND HELDS

served with hand cut kennebec fries  
substitute a gluten free bun for \$1.49  
substitute bun for lettuce wedge free of charge

<b>THE FAMOUS ROGUE BURGER</b>	17.99
ultra juicy, slightly pink, 9.2 oz two napkin sirloin burger with smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame white bun	
<b>STRAIGHT-UP CHEESE BURGER</b>	15.99
cheddar, lettuce, tomato, pickles, sweet relish mayo	
<b>BLACKENED CHICKEN SANDWICH</b>	16.99
cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, lettuce, tomato, swiss cheese, mango fire aioli	
<b>CRISPY CHICKEN SANDWICH</b>	16.99
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles & rustic ranch aioli	
<b>BEYOND CHEESE BURGER</b> <b>NEW</b>	16.99
topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo	
<b>BEYOND DELUXE BURGER</b> <b>NEW</b>	17.99
topped with blue cheese grilled portobello mushroom, arugula, tomato, pickles, onions & our house pesto mayo	

# TACOS

<b>FISH TACO</b>	6.49
flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla	
<b>STEAK TACO</b>	6.99
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	
<b>KOREAN CHICKEN TACO</b>	6.49
crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla	
<b>CAULIFLOWER VEGGIE TACO</b>	6.49
roasted cauliflower, carrot chutney, romesco sauce, crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	

CORN TORTILLA – substitute for your flour tortilla free of charge

# BOWLS

<b>NEW</b> <b>GODDESS BOWL</b> *vegan* GS	17.99
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, topped with green goddess dressing  made in collaboration with @fitcampfoods  *substitute tofu for chicken 1.00 or salmon 4.00	
<b>TUNA POKE BOWL</b>	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	
<b>BANG BANG 2.0</b>	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

# DESSERTS

<b>DOUGHNUT HOLES</b>	7.99
made fresh to order, served with Nutella fudge and dulce de leche	
<b>WHITE CHOCOLATE CHEESECAKE</b>	7.49
oreo cookie crust, white chocolate ganache, dark berry compote, caramel drizzle	
<b>HEDGEHOG® ICE CREAM PIE</b>	7.99
layers of latte, almond & hazelnut ice cream on espresso chocolate graham crust, Nutella fudge, whipped cream	
<b>OVERSIZED CARAMEL APPLE PIE</b>	8.99
house-made apple pie smothered in warm caramel sauce, almond crumble, mario's premium vanilla bean gelato	

# SESSION LAGER

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)

### LATIN SPRITZ 9.99

Capel Pisco, Espolon Reposado, Aperol, grapefruit, fresh lime juice, sugar

### PINK LEMONADE 7.99

skyy vodka, fresh lime juice, giffard's raspberry, lemonade (1oz)

### PAPER PLANE 9.99

averna amaro, aperol, wild turkey 81, fresh squeezed lemon juice (2oz)

## 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 ~~10.99~~ 8.99

CHARCUTERIE PLATE ~~17.99~~ 13.99

MARGHERITA FLATBREAD ~~13.99~~ 9.99

S&P DRY RIBS ~~11.99~~ 7.99

CAULIFLOWER VEGGIE TACO ~~6.49~~ 4.49

FISH TACO ~~6.49~~ 4.49

KOREAN CHICKEN TACO ~~6.49~~ 4.49

POUTINE "FOR THE TABLE" ~~11.99~~ 7.99

TRUFFLE OIL & PARMESAN FRIES "FOR THE TABLE" ~~11.99~~ 7.99

## HAPPY HOUR EXCLUSIVES

BAO-ZERS **NEW**  
BAO BUN MEETS SLIDER 3.99ea

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

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 3.49ea  
ahi tuna, togarashi, asian coleslaw, pineapple salsa & truffle aioli in a crispy wonton cup

HALF NACHOS 9.99  
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  
14oz SESSION LAGER ~~5.99~~ 3.99  
18oz SESSION LAGER ~~7.49~~ 5.49  
MULES ~~8.99~~ 6.99

\$2 OFF PITCHERS FROM THE PARKSIDE BREWERY

TEQUILA TUESDAYS  
SLUSH MARGARITAS ~~7.99~~ 4.99  
30% OFF ALL TEQUILA  
BULLDOG FISHBOWL MARGS ~~19.99~~ 16.99  
\$2 OFF PITCHERS FROM DRIFTWOOD BREWING

WEDNESDAYS  
\$2 OFF ALL 6oz GLASSES OF WINE  
\$3 OFF ALL 9oz GLASSES OF WINE  
\$2 OFF PITCHERS FROM MAIN STREET BREWING

THURSDAYS  
HIGHBALLS - SINGLES ~~6.75~~ 4.75  
HIGHBALLS - DOUBLES ~~10.00~~ 7.50  
\$1 OFF GERMAN TAP ROTATOR  
\$2 OFF PITCHERS FROM RED TRUCK BREWING

FRIDAYS  
THE NEGRONI ~~8.99~~ 6.99  
LATIN SPRITZ ~~9.99~~ 7.99  
SANGRIA ~~8.99~~ 6.99  
\$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!

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

HILLSIDE - PINOT GRIS 6oz 9.75  
OKANAGAN VALLEY, BC 9oz 14.50  
BTL 40.00

DIRTY LAUNDRY - GEWÜRZTRAMINER 6oz 9.50  
OKANAGAN VALLEY, BC 9oz 14.00  
BTL 39.00

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

HILLSIDE - ROSÉ (MERLOT) 6oz 10.00  
OKANAGAN VALLEY, BC 9oz 14.75  
BTL 41.00

INTRIGUE - 'SOCIAL' ROSÉ 6oz 10.25  
(RIESLING/GEWÜRZTRAMINER/MERLOT) 9oz 15.25  
OKANAGAN VALLEY, BC BTL 42.00

MIRAVAL - ROSÉ 6oz 11.00  
(CINSAULT, GRENACHE, SYRAH) 9oz 15.25  
PROVENCE, FRANCE BTL 54.00

RUFFINO - SPARKLING ROSÉ 6oz 11.00  
VENETO, ITALY BTL 39.00

## SHARING COCKTAILS

GRANDE APEROL SPRITZ 17.99  
200 ml bottle of mionetto prosecco served "bull dog" style over aperol & soda

SANGRIA FISHBOWL 17.99  
wine "punch" with its traditional heritage well-rooted in spain

## REDS

DIRTY LAUNDRY - PINOT NOIR 6oz 10.50  
OKANAGAN VALLEY, BC 9oz 15.50  
BTL 43.00

PERSEUS - MERLOT 6oz 9.50  
OKANAGAN VALLEY, BC 9oz 14.00  
BTL 39.00

GRAN APPASSO - NEGROAMARO, SYRAH, CABERNET SAUVIGNON 6oz 10.50  
PUGLIA, ITALY 9oz 15.50  
BTL 43.00

ALAMOS - MALBEC 6oz 9.75  
MENDOZA, ARGENTINA 9oz 14.50  
BTL 40.00

INNISKILLIN - CABERNET SAUVIGNON 6oz 9.25  
OKANAGAN VALLEY, BC 9oz 13.50  
BTL 38.00

SKULLS - CABERNET SAUVIGNON 6oz 10.25  
SOUTH AUSTRALIA 9oz 15.25  
BTL 42.00

## SPARKS

CINZANO - PROSECCO 4oz 6.50  
VENETO, ITALY BTL 39.00

MIONETTO - PROSECCO 200ml 11.00  
VALDOBBIADENE, ITALY

SUMAC RIDGE, 'STELLER'S JAY' - BRUT 6oz 10.25  
OKANAGAN VALLEY, BC BTL 43.00

VEUVE CLIQUOT - BRUT 6oz 15.00  
CHAMPAGNE, FRANCE BTL 98.00

DOM PÉRIGNON - BRUT 6oz 26.00  
CHAMPAGNE, FRANCE BTL 260.00

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

CARIBOU LOU FISHBOWL 17.99  
malibu, wray & nephew overproof rum, pineapple, sprite, soda

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

all menu prices are listed before tax