

# 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>	25.99
sockeye salmon, fingerling potatoes, mushroom medley, garlic shallots, kale, & fresh herbs, topped with blackberry vinaigrette	
<b>CAJUN SALMON RISOTTO</b> GS	25.99
grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & cajun spiced cream sauce, fresh vegetables	
<b>STEAK FRITES</b> GS	21.99
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>	28.99
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)	

# 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 BTL 42.00  
OKANAGAN VALLEY, BC
- MIRAVAL - ROSÉ** BTL 54.00  
(CINSAULT, GRENACHE, SYRAH)  
PROVENCE, FRANCE
- RUFFINO - SPARKLING ROSÉ** BTL 39.00  
VENETO, ITALY

## 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** BTL 43.00  
OKANAGAN VALLEY, BC
- VEUVE CLIQUOT - BRUT** BTL 98.00  
CHAMPAGNE, FRANCE
- DOM PÉRIGNON - BRUT** BTL 260.00  
CHAMPAGNE, FRANCE
- 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