

STARTERS

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

CASUALS

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

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
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	4.99	11.99
mixed greens, house croutons, tomatoes, goat cheese, cucumber, candied pecans, honey lime dressing		
ROGUE CAESAR SALAD	4.99	11.99
crisp romaine, house croutons, parmesan reggiano		
KALE & QUINOA POWER SALAD GS	5.99	14.99
OUR MOST POPULAR SALAD quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing		
THAI BEEF PEANUT SALAD NEW	18.99	
medium rare sirloin, avocado, tomato, cucumber, mango, bok choy, corn tortilla, carrots, peanuts, noodles, tossed in thai peanut dressing		
TUNA NIÇOISE NEW 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
HAND CUT KENNEBEC FRIES	3.99	7.99
YAM FRIES GS	4.99	8.99
served with roasted garlic aioli		
POUTINE	5.99	11.99
cheese curds & house gravy		
GORGONZOLA FRIES	5.99	11.99
gorgonzola sauce & crispy bacon bits		
TRUFFLE OIL & PARMESAN GS	5.99	11.99
FRIES X3		13.99
sides of poutine, gorgonzola, truffle oil & parmesan		



LAND & SEA

BLACKBERRY SALMON GS NEW	25.99
sockeye salmon, fingerling potatoes, mushroom medley, garlic shallots, kale, & fresh herbs, topped with blackberry vinaigrette	
CAJUN SALMON RISOTTO GS	25.99
grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & cajun spiced cream sauce, fresh vegetables	
STEAK FRITES GS	21.99
cooked to a medium rare, hand cut, double cooked kennebec fries, sautéed mushroom & onion mix, topped with truffle aioli	
CERTIFIED ANGUS SIRLOIN NEW	28.99
7oz CAB Sirloin, smoked cheddar scallop potatoes, seasonal vegetables	
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	
LOBSTER MAC N' CHEESE	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

THE FAMOUS ROGUE BURGER NEW	17.99
"smashed" to order certified angus beef, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun 3 napkin rated!	
THE SMASHED CHEESE BURGER NEW	16.99
"smashed" to order certified angus beef, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun 3 napkin rated!	
BLACKENED CHICKEN SANDWICH	16.99
cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, lettuce, tomato, swiss cheese, mango fire aioli	
CRISPY CHICKEN SANDWICH	16.99
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles & rustic ranch aioli	
BEYOND CHEESE BURGER	16.99
plant based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo	
BEYOND DELUXE BURGER	17.99
plant based patty topped with blue cheese grilled portobello mushroom, arugula, tomato, pickles, onions & our house pesto mayo	

TACOS

FISH TACO	6.49
flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla	
STEAK TACO	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	
KOREAN CHICKEN TACO	6.49
crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla	
CAULIFLOWER VEGGIE TACO	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

GODDESS BOWL *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	
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	
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

DESSERTS

DOUGHNUT HOLES	7.99
made fresh to order, served with Nutella fudge and dulce de leche	
WHITE CHOCOLATE CHEESECAKE	7.49
oreo cookie crust, white chocolate ganache, dark berry compote, caramel drizzle	
HEDGEHOG® ICE CREAM PIE	7.99
layers of latte, almond & hazelnut ice cream on espresso chocolate graham crust, Nutella fudge, whipped cream	
OVERSIZED CARAMEL APPLE PIE	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 (2oz)
- PINK LEMONADE** 7.99
skyy vodka, fresh lime juice, giffard's raspberry, lemonade (1oz)
- PERMANENT VACATION** 9.99
appleton's rum, captain morgan's black rum, pineapple juice, orange juice, lime juice, coconut syrup & cinnamon (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
- PAPER PLANE** 9.99
(SAM ROSS, THE VIOLET HOUR, CHICAGO ILLINOIS, 2007)
averna amaro, aperol, wild turkey 81, fresh squeezed lemon juice (2oz)

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~~ 4.49
18oz SESSION LAGER ~~7.49~~ 5.99
MULES ~~8.99~~ 6.99
\$2 OFF PITCHERS FROM THE PARKSIDE BREWERY

- TEQUILA TUESDAYS**
SLUSH MARGARITAS ~~7.99~~ 5.49
30% OFF ALL TEQUILA
BULLDOG FISHBOWL MARGS ~~17.99~~ 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~~ 4.99
HIGHBALLS - DOUBLES ~~10.00~~ 7.99
\$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 \$6.50 | 9OZ \$9.50 | 1/2 LTR \$17.00 | LTR \$35.00

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** BTL 54.00
(CINSAULT, GRENACHE, SYRAH)
PROVENCE, FRANCE
- RUFFINO - SPARKLING ROSÉ** BTL 39.00
VENETO, ITALY

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

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

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
- 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

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all menu prices are listed before tax