

STARTERS

CHICKEN LETTUCE WRAPS NEW 16.99
crushed peanuts, hoisin miso chicken, crispy wontons, fresh cilantro, sesame seeds, served with crème fraîche, cucumber & carrot

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 **V** 10.99
lemon hummus, sweet jalapeño hummus, roasted red beet hummus, naan bread

SWEET CHILI CAULIFLOWER **V** 8.99
battered cauliflower tossed in sweet chili sauce, green onions & sesame seeds

MARGHERITA FLATBREAD **V** 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, red onions & tzatziki

CHICKEN TENDERS 11.99
served with plum sauce *with fries 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 salt & fresh pepper

CHICKEN WINGS **GS** 13.99
classic franks red hot sauce, blue cheese dip

TRUFFLE OIL & PARMESAN FRIES **V** *sm. 5.99 lg. 11.99*

POUTINE BAR

	SIDE FOR YOU	FOR THE TABLE
POUTINE cheese curds & house gravy	5.99	11.99

ROYAL WITH CHEESE POUTINE cheese curds, house gravy, ground beef, pico de gallo, pickles, sweet relish mayo, sesame seeds	9.99	16.99
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BUFFALO CHICKEN POUTINE cheese curds, house gravy, franks hot sauce, crispy chicken, green onions, blue cheese sauce	9.99	16.99
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MAPLE BACON POUTINE cheese curds, house gravy, bacon, maple syrup, tomatoes, green onions, crème fraîche	9.99	16.99
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SOUPS & SALADS

ROGUE YOUR SALAD & ADD

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

	SIDE	MEAL SIZE
PACIFIC SEAFOOD CHOWDER new england style & heavy on the seafood	5.99	

TOMATO BASIL SOUP V cream, basil, house croutons, parmesan reggiano,	5.49	
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NICE LITTLE SALAD V mixed greens, house croutons, tomatoes, goat cheese, cucumber, candied pecans, honey lime dressing	4.99	11.99
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ROGUE CAESAR SALAD crisp romaine, house croutons, parmesan reggiano	4.99	11.99
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KALE & QUINOA POWER SALAD GS V OUR MOST POPULAR SALAD quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing	5.99	14.99
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THAI BEEF PEANUT SALAD medium rare sirloin, avocado, tomato, cucumber, mango, bok choy, corn tortilla, carrots, peanuts, noodles, tossed in thai peanut dressing	18.99	
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TUNA NIÇOISE GS sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium boiled egg, spinach, arugula, capers, watermelon radish, tomatoes, & olives	18.99	
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FISH TACO flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla	6.49	
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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	6.99	
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KOREAN CHICKEN TACO crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla	6.49	
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CAULIFLOWER VEGGIE TACO V roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	6.49	
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CORN TORTILLA – substitute for your flour tortilla free of charge		
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LAND & SEA

BLACKBERRY SALMON GS sockeye salmon, fingerling potatoes, mushroom medley, garlic shallots, kale, & fresh herbs, topped with blackberry vinaigrette	25.99
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CAJUN SALMON RISOTTO GS grilled cajun salmon over a sun-dried tomato risotto, topped with prawns & cajun spiced cream sauce, seasonal vegetables	25.99
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STEAK FRITES GS cooked to medium rare, kennebec fries, sautéed mushroom & onion mix, topped with truffle aioli	21.99
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CERTIFIED ANGUS SIRLOIN 7oz CAB Sirloin, mashed potatoes, mushroom demi-glaze, seasonal vegetables	28.99
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BEER BATTERED FISH & CHIPS beer battered fish with kennebec fries, house tartar & fresh kale slaw	1 pc 15.99 2 pcs 19.99
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LOBSTER MAC N' CHEESE high class meets down home. baked with a blend of four cheeses	19.99
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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

BURGERS & HAND HELDS

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

THE FAMOUS ROGUE BURGER "smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun <i>..... 3 napkin rated!</i>	17.99
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THE SMASHED CHEESE BURGER "smashed" to order, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun <i>..... 3 napkin rated!</i>	16.99
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BLACKENED CHICKEN SANDWICH cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, lettuce, tomato, swiss cheese, mango fire aioli	16.99
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CRISPY CHICKEN SANDWICH buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli	16.99
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BEYOND CHEESE BURGER V plant based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo	16.99
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CHICKEN GODDESS BOWL maple soy glazed chicken, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, topped with green goddess dressing made in collaboration with @fitcampfoods <i>*sub salmon 2.00</i>	17.99
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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	18.99
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CHICKEN & SHRIMP 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	19.99
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GS GLUTEN SENSITIVE

V VEGETARIAN

ROGUE KITCHEN & WETBAR RESTAURANTS ARE NOT GLUTEN-FREE OR VEGETARIAN RESTAURANTS AND CAN TAKE NO RESPONSIBILITY SHOULD CROSS-CONTAMINATION OCCUR BETWEEN FOODS. THIS MENU IS OFFERED TO ASSIST YOU WITH YOUR DIETARY NEEDS AND CONCERNS, BUT YOU MUST BE AWARE THAT CROSS-CONTAMINATION CAN OCCUR AND CONSIDER THIS INFORMATION SERIOUSLY.

PLANT BASED

TOFU LETTUCE WRAPS <small>NEW</small> 15.99 crushed peanuts, hoisin miso glazed crispy tofu, crispy wontons, fresh cilantro & sesame seeds, served with vegan crème fraîche, cucumber & carrot
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DIP TRIO 10.99 lemon hummus, sweet jalapeño hummus, roasted red beet hummus, fresh naan bread

100% plant based: sub corn tortilla chips for naan bread

SWEET CHILI CAULIFLOWER 8.99 battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds
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CAULIFLOWER VEGGIE TACO 6.49 roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla

KALE & QUINOA POWER SALAD 5.99 14.99 quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing <i>*add crispy maple tofu 4.99</i> 100% plant based: order with no goat cheese
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**add crispy maple tofu 4.99*

100% plant based: order with no goat cheese

TOFU GODDESS BOWL 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
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made in collaboration with @fitcampfoods

TOFU BANG BANG 2.0 17.99 crispy tofu, 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
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100% plant based: order with no naan bread

HAPPY HOUR DRINKS

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

BEER

14oz SESSION LAGER ~~5.99~~ 4.99
18oz SESSION LAGER ~~7.49~~ 5.99

\$1 OFF GERMAN TAP ROTATOR

\$2 OFF PITCHERS FROM:

DRIFTWOOD PARKSIDE RED TRUCK HOYNE

WINE

\$2 OFF ALL 6OZ GLASSES OF WINE

\$3 OFF ALL 9OZ GLASSES OF WINE

COCKTAILS & HIGHBALLS

HIGHBALLS - SINGLES ~~6.75~~ 4.99

HIGHBALLS - DOUBLES ~~10.00~~ 7.99

30% OFF ALL TEQUILA

\$2 OFF COCKTAIL PITCHERS

THE NEGRONI ~~8.99~~ 6.99

LATIN SPRITZ ~~9.99~~ 7.99

SANGRIA ~~8.99~~ 6.99

CRAFT MULES ~~8.99~~ 6.99

AGAVE MARGARITA ~~8.99~~ 6.99

PINK LEMONADE ~~7.99~~ 5.99

HAPPY HOUR FOOD

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
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

WINE WEDNESDAY'S

\$2.00 off all 6oz glasses of wine all day
\$3.00 off all 9oz glasses of wine all day

SESSION LAGER

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

For when you'd like more than one
14OZ \$5.99 | 18OZ \$7.49 | PITCHER \$19.49

COCKTAILS ON TAP

SANGRIA BLANCO 8.99

white wine, triple sec, peach schnapps, white cranberry, soda

SANGRIA ROJA 8.99

red wine, triple sec, cherry brandy, cranberry, soda

AGAVE MARGARITA 8.99

espolon blanco, fresh lime juice, agave (1.5oz)

PINK LEMONADE 7.99

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

HOUSE COCKTAILS

VANCOUVER CRAFT MULE 8.99

odd society east van small batch vodka, limes, vancouver's rootside craft ginger beer (1.5oz)

LATIN SPRITZ 9.99

capel pisco, espolon reposado, aperol, grapefruit juice, fresh lime juice, sugar (2oz)

AGAVE PISCO SOUR 10.99

capel pisco, giffard's agave, fresh squeezed lemon juice, egg whites, angostura bitters (2oz)

APEROL SPRITZ 9.99

aperol, cinzano prosecco & soda

"THE" OLD FASHIONED 13.99

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

THE NEGRONI 8.99

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

PERMANENT VACATION 9.99

appleton's rum, captain morgan's black rum, pineapple juice, orange juice, fresh lime juice, coconut syrup & cinnamon (2oz)

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.

COCKTAIL PITCHERS & SPIKED ROGUE POPS

SANGRIA ROJA 22.99

red sangria pitcher served with two spiked rogue peach pops

SANGRIA BLANCO 22.99

white sangria pitcher served with two spiked rogue peach pops

PINK LEMONADE 22.99

skyy vodka, fresh lime juice, giffard's raspberry lemonade served with two spiked rogue lime pops

CARIBOU LOU 22.99

malibu, wray & nephew overproof rum, pineapple juice, sprite, soda served with two spiked rogue lime pops

SPIKED ROGUE POPS 2.99 ea

LIME: absolut citron, lime, agave

PEACH: peach schnapps, orange, peach sugar

(1/2oz of alcohol per serving)

RED WINES

DON'T CARE RED - HOUSE BLEND 6oz 6.50
9oz 9.50
1/2L 17.00
OKANAGAN VALLEY, BC

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

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

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

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

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

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

BLASTED CHURCH - 'BIG BANG' BTL 42.00
OKANAGAN VALLEY, BC

MICHAEL DAVID - '7 DEADLY ZINS' BTL 52.00
ZINFANDEL
LODI, CALIFORNIA

BAROSSA VALLEY ESTATE - SHIRAZ BTL 47.00
SOUTH AUSTRALIA

PIRRAMIMMA - PETIT VERDOT BTL 55.00
MCLAREN VALE, AUSTRALIA

CAYMYUS - CABERNET SAUVIGNON BTL 132.00
NAPA VALLEY, CALIFORNIA

WHITE WINES

DON'T CARE WHITE -HOUSE BLEND 6oz 6.50
9oz 9.50
1/2L 17.00
OKANAGAN VALLEY, BC

RUFFINO -PINOT GRIGIO 6oz 9.75
9oz 14.50
BTL 40.00
VENETO, ITALY

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

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

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

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

LA FRENZ -VIOGNIER BTL 46.00
OKANAGAN VALLEY, BC

JOIE -A NOBLE BLEND BTL 45.00
NARAMATA BENCH, BC

CONUNDRUM -WHITE BLEND BTL 50.00
CALIFORNIA

JOEL GOTT -UNOAKED CHARDONNAY BTL 51.00
NAPA VALLEY, CALIFORNIA

ROSÉ WINES

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

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

SPARKS

CINZANO - PROSECCO 4oz 6.50
BTL 39.00
VENETO, ITALY

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

DESSERTS

DOUGHNUT HOLES 7.99

made fresh to order, served with nutella fudge & 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