

STARTERS

CHICKEN LETTUCE WRAPS NEW 16.99

crushed peanuts, hoisin miso chicken,crispy wontons, fresh cilantro, sesame seeds, served with garlic aioli, cucumber & carrot

BRUSSELS SPROUTS GS 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

cashew based 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, parmesan reggiano, house-made pesto (nut free), 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 V 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

FRY BAR

YAM FRIES V 4.99 | 8.99

served with garlic aioli

TRUFFLE OIL & PARMESAN FRIES GS V 5.99 | 11.99

served with truffle aioli

POUTINE 5.99 | 11.99

cheese curds & house gravy

BUFFALO CHICKEN POUTINE 6.99 | 13.99

cheese curds, house gravy, franks hot sauce, crispy chicken, green onions, blue cheese sauce

MAPLE BACON POUTINE 6.99 | 13.99

cheese curds, house gravy, bacon, maple syrup, tomatoes, green onions, crème fraîche

all menu prices are listed before tax

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

PACIFIC SEAFOOD CHOWDER

new england style & heavy on the seafood

TOMATO BASIL SOUP V 5.49

cream, basil, house croutons, parmesan reggiano,

NICE LITTLE SALAD V 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 V 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 18.99

medium rare sirloin, peanuts, avocado, tomato,cucumber, mango, bok choy, corn tortilla, carrots, noodles, tossed in thai peanut dressing

TUNA NIÇOISE GS 18.99

sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium boiled egg, spinach, arugula, capers, watermelon radish, tomatoes, & olives

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 & 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 V 6.49

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

CORN TORTILLA – substitute for your flour tortilla free of charge



LAND & SEA

PRAWN & CHORIZO JAMBALAYA GS NEW 18.99

chorizo sausage, tiger prawns, smoked bacon, jasmine cajun rice, celery, bell peppers, garlic, rich tomato sauce - topped with sriracha aioli, roasted corn salsa & fresh green onions

CAJUN SALMON RISOTTO GS 25.99

grilled cajun salmon over a sun-dried tomato risotto, topped with prawns & cajun spiced cream sauce, seasonal vegetables

STEAK FRITES GS 23.99

cooked to medium rare, fries, sautéed mushroom & onion mix, topped with truffle aioli

CERTIFIED ANGUS SIRLOIN 28.99

7oz CAB Sirloin, mashed potatoes, mushroom demi-glaze, seasonal vegetables

BEER BATTERED FISH & CHIPS 1 pc 15.99 2 pcs 19.99

beer battered fish with fries, house tartar & fresh kale slaw

LOBSTER MAC N' CHEESE 19.99

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

WINE WEDNESDAY'S

\$2.00 OFF all 6oz glasses of wine all day

\$3.00 OFF all 9oz glasses of wine all day

BURGERS & HAND HELDS

served with fries

substitute a gluten free bun for \$1.49

substitute bun for lettuce cup free of charge

THE FAMOUS ROGUE BURGER 17.99

"smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun *3 napkin rated!*

THE SMASHED CHEESE BURGER 16.99

"smashed" to order, 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

butter milk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli

BEYOND DELUXE BURGER V 17.99

plant based patty topped with crumbled blue cheese, grilled king oyster mushroom, lettuce, tomato, pickle, sweet relish mayo

BOWLS

CHICKEN GODDESS BOWL GS 18.99

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
*sub salmon +3.00

TUNA POKE BOWL 18.99

spicy ahi tuna, avocado, wakame, tomatoes, grilled romaine, cucumber, pineapple, red tobiko served on coconut rice, topped with crispy onions & wasabi aioli
GS request without crispy onions

CHICKEN & SHRIMP BANG BANG 2.0 19.99

chili prawns, coconut poached chicken, yams, bok choy, cauliflower, red peppers & pineapple in a coconut curry broth, topped with shaved coconut & served with coconut rice & fresh naan bread
GS request without naan bread

OFF SALES

NOW OFFERING TAKE OUT LIQUOR, WINE & BEER "OFF-SALES" AT LIQUOR STORE PRICES

ASK YOUR SERVER FOR DETAILS

PLANT-BASED

TOFU LETTUCE WRAPS NEW 15.99

crushed peanuts, hoisin miso glazed crispy tofu, crispy wontons, fresh cilantro & sesame seeds, served with vegan crème fraîche, cucumber & carrot

DIP TRIO 10.99

cashew based lemon hummus, sweet jalapeño hummus, roasted red beet hummus, fresh naan bread
100% plant based: sub corn tortilla chips for naan

SWEET CHILI CAULIFLOWER 8.99

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

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
*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

TOFU BANG BANG 2.0 17.99

crispy tofu, yams, bok choy, cauliflower, red peppers & pineapple in a coconut curry broth, topped with shaved coconut & served with coconut rice and fresh naan bread
100% plant based: order with no naan bread

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

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.

NEW WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 4PM

served with "smash-browns" and topped with sour cream and pico de gallo

FIG & BRIE BENNY v 15.99
english muffin, fig jam, brie, soft poached eggs, topped with hollandaise sauce, crumbled goat cheese, valentina hot sauce, chives & pistachios

PROSCIUTTO BENNY 16.99
english muffin, prosciutto, soft poached eggs, arugula, topped with hollandaise sauce, parmesan crisp & paprika

BACON AVOCADO BENNY 15.99
english muffin, soft poached eggs, smoked bacon, avocado, tomato, topped with hollandaise, crumbled goat cheese, chives & valentina hot sauce

LOBSTER BENNY 18.99
english muffin, tobiko, soft poached eggs, lobster, hollandaise sauce

BREAKFAST SANDWICH 15.99
brioche bun, lettuce, tomato, aged cheddar, avocado, smoked bacon, fried egg, special sauce

B-LINE BREAKFAST GS 16.99
2 fresh eggs sunny side up, grilled avocado, smoked bacon, sausage, sourdough toast

CHORIZO HASH GS 16.99
chorizo sausage, 2 soft poached eggs, bell peppers, onion, mushrooms, hollandaise

BRUNCH ADD ONS:
side of grilled avocado 2.99 | side of sourdough 2.99
extra egg 1.49 | side of smashbrowns 2.99

BRUNCH DRINKS

CLASSIC MIMOSA 6.99
cinzano prosecco, orange juice

CIDER MIMOSA 8.99
sunday cider, grapefruit juice

COLD BREW OLD FASHIONED 8.99
elysian cold brew coffee, russel's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (1oz)

ROGUE CAESAR 7.99
clamato, house made spice mix, skyy vodka, roasted garlic & red pepper rim (1oz)

ELYSIAN COLD BREW 4.99
nitro poured elysian cold brew coffee (non alcoholic)

ELYSIAN COLD BREW 4.99
nitro poured elysian cold brew coffee available anytime (non alcoholic)

ROGUE HAPPY HOUR

MONDAY TO FRIDAY 2-6PM & 9PM - CLOSE & ALL DAY SATURDAY & SUNDAY

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

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 RED TRUCK
PARKSIDE HOYNE

WINE

\$2 OFF ALL 6OZ GLASSES OF WINE
\$3 OFF ALL 9OZ GLASSES OF WINE

HAPPY HOUR EXCLUSIVES

AHI TUNA CUPS 3.49 ea
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
BAO-ZERS
BAO BUN MEETS SLIDER 3.99 ea
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

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
GRAND MARGARITA ~~8.99~~ 6.99
PINK LEMONADE ~~7.99~~ 5.99

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
GRAND MARGARITA 8.99
espolon blanco, fresh lime juice, grand mariner & sugar (1.5oz)
PINK LEMONADE 7.99
pink whitney vodka, fresh lime juice, giffard's raspberry, lemonade (1oz)

COCKTAIL PITCHERS

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, giffards 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

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)

SPIKED ROGUE POPS 2.99 ea

LIME: absolut citron, lime, agave
PEACH: peach schnapps, orange, peach sugar
(1/2oz of alcohol per serving)

ROSÉ WINES

HILLSIDE - ROSÉ (MERLOT) 6OZ 10.00 9OZ 14.75 BTL 41.00
OKANAGAN VALLEY, BC
INTRIGUE - 'SOCIAL' ROSÉ 6OZ 10.25 9OZ 15.25 BTL 42.00
(RIESLING/GEWÜRZTRAMINER/MERLOT)
OKANAGAN VALLEY, BC
MIRAVAL - ROSÉ (CINSAULT, GRENACHE, SYRAH) BTL 54.00
PROVENCE, FRANCE
RUFFINO - SPARKLING ROSÉ BTL 39.00
VENETO, ITALY
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
DOM PÉRIGNON - BRUT BTL 260.00
CHAMPAGNE, FRANCE

SPARKS

WHITE WINES

DON'T CARE WHITE - HOUSE BLEND 6OZ 6.50 9OZ 9.50 BTL 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

RED WINES

DON'T CARE RED - HOUSE BLEND 6OZ 6.50 9OZ 9.50 BTL 17.00
OKANAGAN VALLEY, BC
DIRTY LAUNDRY - PINOT NOIR 6OZ 10.50 9OZ 15.50 BTL 43.00
OKANAGAN VALLEY, BC
THE HATCH 'MERLE' - MERLOT 6OZ 10.50 9OZ 15.50 BTL 43.00
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' ZINFANDEL BTL 52.00
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