

## STARTERS

**CHICKEN LETTUCE WRAPS** **NEW** 17.99  
crushed peanuts, hoisin miso chicken, crispy wontons, fresh cilantro, sesame seeds, served with garlic aioli, cucumber & carrot

**BRUSSELS SPROUTS** **GS** 12.99  
flash fried shishito peppers, crisp bacon, parmesan reggiano, lemon

**CHARCUTERIE PLATE** 18.99  
select meats & cheeses, pickled veg, olives, fresh bread

**DIP TRIO** **V** 11.99  
charred lemon chickpea hummus, sweet jalapeno cashew hummus, roasted red beet cashew hummus, naan bread

**SWEET CHILI CAULIFLOWER** **V** 12.99  
battered cauliflower tossed in sweet chili sauce, green onions & sesame seeds

**MARGHERITA FLATBREAD** **V** 14.99  
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** 12.99  
served with plum sauce *with fries 16.99*

**NACHOS** **GS V** 18.99  
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** 12.99  
tossed in salt & fresh pepper

**CHICKEN WINGS** **GS** 14.99  
classic franks red hot sauce, blue cheese dip

## FRY BAR

**ONION RINGS** **V NEW** 6.99 | 10.99  
served with chipotle aioli

**YAM FRIES** **V** 5.99 | 9.99  
served with garlic aioli

**TRUFFLE OIL & PARMESAN FRIES** **GS V** 6.99 | 12.99  
served with truffle aioli

**POUTINE** 6.99 | 12.99  
cheese curds & house gravy

**BUFFALO CHICKEN POUTINE** 7.99 | 14.99  
cheese curds, house gravy, franks red hot sauce, crispy chicken, green onions, blue cheese sauce

**MAPLE BACON POUTINE** 7.99 | 14.99  
cheese curds, house gravy, bacon, maple syrup, tomatoes, green onions, crème fraîche

## 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*  
*grilled steak 7.99*

**PACIFIC SEAFOOD CHOWDER** 6.99  
new england style & heavy on the seafood

**TOMATO BASIL SOUP** **V** 5.99  
cream, basil, house croutons, parmesan reggiano

**NICE LITTLE SALAD** **V** 5.99 | 12.99  
mixed greens, house croutons, tomatoes, goat cheese, cucumber, candied pecans, honey lime dressing

**ROGUE CAESAR SALAD** 5.99 | 12.99  
crisp romaine, house croutons, parmesan reggiano

**KALE & QUINOA POWER SALAD** **GS V** 6.99 | 15.99

**OUR MOST POPULAR SALAD**  
quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing

**THAI BEEF PEANUT SALAD** 19.99  
medium rare sirloin, peanuts, avocado, tomato, cucumber, mango, bok choy, corn tortilla, carrots, noodles, tossed in thai peanut dressing

**TUNA NIÇOISE** **GS** 19.99  
sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium boiled egg, spinach, arugula, capers, watermelon radish, tomatoes & olives

## TACOS

**FISH TACO** 6.99  
flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla

**STEAK TACO** 7.49  
cajun spiced sirloin steak, red pepper, monterey jack & cheddar cheese, chipotle aioli, topped with crispy onions & house made salsa verde in a flour tortilla

**KOREAN CHICKEN TACO** 6.99  
crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla

**CAULIFLOWER VEGGIE TACO** **V** 6.99  
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, celery, bell peppers, garlic, rich tomato sauce, jasmine cajun rice, - topped with sriracha aioli, roasted corn salsa & fresh green onions

**CAJUN SALMON RISOTTO** **GS** 27.99

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

**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.

## BURGERS & HAND HELDS

### SERVED WITH FRIES

*upgrade your fries to beer battered onion rings for \$2.00*  
*substitute a gluten free bun for \$1.49*  
*substitute bun for lettuce cup free of charge*

**THE FAMOUS ROGUE BURGER** 18.99

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

**THE SMASHED CHEESE BURGER** 17.99

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

**ULTIMATE SMASHED DOUBLE STACK BURGER** **NEW** 19.99

2 "smashed" to order 5oz patties, 2 slices of smoked bacon, 2 slices of cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun ..... *3 napkin rated!*

**BLACKENED CHICKEN SANDWICH** 18.99

cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, lettuce, tomato, swiss cheese, mango fire aioli

**CRISPY CHICKEN SANDWICH** 18.99

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

**BEYOND CHEESE BURGER** **V** 18.99

plant-based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun

**BREAKFAST SANDWICH** **NEW** 15.99

bricche bun, lettuce, tomato, cheddar, avocado, smoked bacon, fried egg & special sauce

## BOWLS

**CHICKEN GODDESS BOWL** **GS** 19.99

maple soy glazed chicken, avocado, cucumber-radish-apple salad, turmeric cauliflower, pea shoots, hemp seeds, coconut rice, topped with green goddess dressing  
*made in collaboration with @fitcampfoods*  
*\*substitute salmon +3.00*

**TUNA POKE BOWL** 19.99

spicy ahi tuna, avocado, wakame, tomatoes, grilled romaine, cucumber, pineapple, red tobiko, wasabi aioli, crispy onions, served on coconut rice  
*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*

## PLANT BASED

**TOFU LETTUCE WRAPS** **NEW** 16.99

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

**DIP TRIO** 11.99

charred lemon chickpea hummus, sweet jalapeno cashew hummus, roasted red beet cashew hummus, naan bread

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

**SWEET CHILI CAULIFLOWER** 12.99

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

**CAULIFLOWER VEGGIE TACO** 6.99

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

**KALE & QUINOA POWER SALAD** 6.99 | 15.99

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** 18.99

maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing  
*made in collaboration with @fitcampfoods*

**TOFU BANG BANG 2.0** 18.99

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** 8.99

made fresh to order, served with nutella fudge & dulce de leche

**WHITE CHOCOLATE CHEESECAKE** 8.99

oreo cookie crust, white chocolate ganache, dark berry compote, caramel drizzle

**HEDGEHOG® ICE CREAM PIE** 8.99

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

*all menu prices are listed before tax*

# NEW WEEKEND BRUNCH

## WEEKENDS & HOLIDAYS 11AM - 4PM

served with "smash-browns", 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, 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 smashbrowns 2.99
- side of grilled avocado 2.99
- side of sourdough 2.99
- extra egg 1.49

## 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 Available Anytime  
non alcoholic

# ROGUE HAPPY HOUR

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

## HAPPY HOUR FOOD

### BRUSSELS SPROUTS ~~12.99~~ 8.99

### DIP TRIO ~~11.99~~ 9.99

### SWEET CHILI CAULIFLOWER ~~12.99~~ 9.99

### MARGHERITA FLATBREAD ~~14.99~~ 10.99

### S&P DRY RIBS ~~12.99~~ 8.99

### CAULIFLOWER VEGGIE TACO ~~6.99~~ 4.99

### FISH TACO ~~6.99~~ 4.99

### KOREAN CHICKEN TACO ~~6.99~~ 4.99

### POUTINE "FOR THE TABLE" ~~12.99~~ 8.99

## HAPPY HOUR 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

## HAPPY HOUR WINE

\$2 OFF ALL 6oz GLASSES OF WINE

\$3 OFF ALL 9oz GLASSES OF WINE

## HAPPY HOUR EXCLUSIVES

### AHI TUNA CUPS 3.99 ea

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

### HALF NACHOS 10.99

green jalapeños, grape tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream

\*add: guacamole 1.99 | chicken 2.99

### BAO-ZERS 4.49 ea

#### BAO BUN MEETS SLIDER

#### 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 ~~6.99~~ 4.99

### HIGHBALLS - DOUBLES ~~10.50~~ 7.99

### THE NEGRONI ~~9.99~~ 7.99

### LATIN SPRITZ ~~10.99~~ 8.99

### SANGRIA ~~8.99~~ 6.99

### CRAFT MULES ~~8.99~~ 6.99

### GRAND MARGARITA ~~9.99~~ 7.99

### PINK LEMONADE ~~7.99~~ 5.99

30% OFF ALL TEQUILA

\$2 OFF COCKTAIL PITCHERS

## COCKTAILS ON TAP

### SANGRIA ROJA 8.99

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

### SANGRIA BLANCO 8.99

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

### PINK LEMONADE 7.99

pink whitney vodka, fresh lime juice, giffards raspberry, lemonade (1oz)

### GRAND MARGARITA 9.99

espolon blanco, fresh lime juice, grand mariner & sugar (2oz)

## 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

pink lemonade pitcher 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 10.99

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

### AGAVE PISCO SOUR 11.99

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

### APEROL SPRITZ 10.99

aperol, cinzano prosecco & soda

### "THE" OLD FASHIONED 14.99

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

### THE NEGRONI 9.99

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

### PERMANENT VACATION 9.99

appletons rum, captain morgans 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) 60Z 11.00 90Z 16.25 BTL 45.00 OKANAGAN VALLEY, BC

### INTRIGUE - 'SOCIAL' ROSÉ (RIESLING/GEWÜRZTRAMINER/MERLOT) 60Z 11.00 90Z 16.25 BTL 45.00 OKANAGAN VALLEY, BC

### MIRAVAL - ROSÉ (CINSAULT, GRENACHE, SYRAH) 60Z 11.00 90Z 16.25 BTL 45.00 PROVENCE, FRANCE

### RUFFINO - SPARKLING ROSÉ 60Z 11.00 90Z 16.25 BTL 45.00 VENETO, ITALY

## SPARKS

### CINZANO - PROSECCO 40Z 7.00 BTL 41.00 VENETO, ITALY

### MIONETTO - PROSECCO 200ML 12.00 VALDOBBIADENE, ITALY

### SUMAC RIDGE, 'STELLER'S JAY' - BRUT 60Z 11.00 90Z 16.25 BTL 45.00 OKANAGAN VALLEY, BC

### DOM PÉRIGNON - BRUT 60Z 11.00 90Z 16.25 BTL 45.00 CHAMPAGNE, FRANCE

## WHITE WINES

### DON'T CARE WHITE - HOUSE BLEND 60Z 7.00 90Z 10.25 1/2L 19.25 OKANAGAN VALLEY, BC

### RUFFINO - PINOT GRIGIO 60Z 10.50 90Z 15.50 BTL 43.00 VENETO, ITALY

### HILLSIDE - PINOT GRIS 60Z 10.50 90Z 15.50 BTL 43.00 OKANAGAN VALLEY, BC

### DIRTY LAUNDRY - GEWÜRZTRAMINER 60Z 10.00 90Z 15.00 BTL 42.00 OKANAGAN VALLEY, BC

### KIM CRAWFORD - SAUVIGNON BLANC 60Z 12.00 90Z 17.75 BTL 49.00 MARLBOROUGH, NEW ZEALAND

### DOUGLAS GREEN - CHARDONNAY 60Z 10.50 90Z 15.50 BTL 43.00 WESTERN CAPE, SOUTH AFRICA

### LA FRENZ - VIOGNIER 60Z 10.50 90Z 15.50 BTL 43.00 OKANAGAN VALLEY, BC

### JOIE - A NOBLE BLEND 60Z 10.50 90Z 15.50 BTL 43.00 NARAMATA BENCH, BC

### CONUNDRUM - WHITE BLEND 60Z 10.50 90Z 15.50 BTL 43.00 CALIFORNIA

## RED WINES

### DON'T CARE RED - HOUSE BLEND 60Z 7.00 90Z 10.25 1/2L 19.25 OKANAGAN VALLEY, BC

### DIRTY LAUNDRY - PINOT NOIR 60Z 11.00 90Z 16.25 BTL 45.00 OKANAGAN VALLEY, BC

### THE HATCH 'MERLE' - MERLOT 60Z 11.00 90Z 16.25 BTL 45.00 OKANAGAN VALLEY, BC

### GRAN APPASSO - NEGROAMARO, SYRAH, CABERNET SAUVIGNON 60Z 11.00 90Z 16.25 BTL 45.00 PUGLIA, ITALY

### ALAMOS - MALBEC 60Z 10.00 90Z 15.00 BTL 42.00 MENDOZA, ARGENTINA

### INNISKILLIN - CABERNET SAUVIGNON 60Z 9.75 90Z 14.50 BTL 40.00 OKANAGAN VALLEY, BC

### BLASTED CHURCH - 'BIG BANG' 60Z 10.50 90Z 15.50 BTL 43.00 OKANAGAN VALLEY, BC

### MICHAEL DAVID - '7 DEADLY ZINS' 60Z 10.50 90Z 15.50 BTL 43.00 ZINFANDEL LODI, CALIFORNIA

### BAROSSA VALLEY ESTATE - SHIRAZ 60Z 10.50 90Z 15.50 BTL 43.00 SOUTH AUSTRALIA

### PIRRAMIMMA - PETIT VERDOT 60Z 10.50 90Z 15.50 BTL 43.00 MCLAREN VALE, AUSTRALIA

### CAYMYUS - CABERNET SAUVIGNON 60Z 10.50 90Z 15.50 BTL 43.00 NAPA VALLEY, CALIFORNIA

## WINE WEDNESDAY'S

\$2.00 OFF ALL 6OZ GLASSES OF WINE ALL DAY

\$3.00 OFF ALL 9OZ GLASSES OF WINE ALL DAY