

STARTERS

CHICKEN LETTUCE WRAPS <small>NEW</small>	17.99
crushed peanuts, hoisin miso chicken, crispy wontons, fresh cilantro, sesame seeds, served with garlic aioli, cucumber & carrot	
BRUSSELS SPROUTS <small>GS</small>	12.99
flash fried shishito peppers, crisp bacon, parmesan reggiano, lemon	
DIP TRIO <small>V</small>	12.99
charred lemon chickpea hummus, sweet jalapeno cashew hummus, roasted red beet cashew hummus, fresh naan bread	
SWEET CHILI CAULIFLOWER <small>V</small>	13.99
battered cauliflower tossed in sweet chili sauce, green onions & sesame seeds	
MARGHERITA FLATBREAD <small>V</small>	15.99
roasted tomatoes, mozzarella, parmesan reggiano, house-made pesto (nut free), balsamic glaze, fresh basil <i>*gluten-free crust +2.00</i>	

CASUALS

CALAMARI	15.99
tossed with shishito & red peppers, red onions & tzatziki	
CHICKEN TENDERS	12.99
served with plum sauce	with fries 16.99
NACHOS <small>GS V</small>	18.99
green jalapeños, tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream <i>*add: guacamole 1.99 chicken 2.99</i>	
S&P DRY RIBS <small>GS</small>	13.99
tossed in salt & fresh pepper	
CHICKEN WINGS <small>GS</small>	14.99
classic franks red hot sauce, blue cheese dip	

FRY BAR

	SIDE FOR YOU	FOR THE TABLE
ONION RINGS <small>V NEW</small>	6.99	10.99
served with chipotle aioli		
YAM FRIES <small>V</small>	5.99	9.99
served with garlic aioli		
TRUFFLE OIL & PARMESAN FRIES <small>GS V</small>	6.99	12.99
served with truffle aioli		
POUTINE	6.99	12.99
cheese curds & house gravy		

all menu prices are listed before tax

SOUPS & SALADS

ROGUE YOUR SALAD & ADD:	
<i>crispy maple tofu 4.99</i>	
<i>chicken 5.99 blackened chicken 5.99</i>	
<i>wild salmon 7.99 ahi tuna 7.99</i>	
<i>grilled steak 7.99</i>	
	APPY SIZE
	MEAL SIZE
PACIFIC SEAFOOD CHOWDER	6.99
new england style & heavy on the seafood	
NICE LITTLE SALAD <small>V</small>	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 <small>GS V</small>	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 <small>GS</small>	19.99
sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium boiled egg, spinach, arugula, watermelon radish, capers, 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	
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 <small>V</small>	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 <small>GS NEW</small>	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 <small>GS</small>	27.99
grilled cajun salmon over a sun-dried tomato risotto, topped with prawns & cajun spiced cream sauce, seasonal vegetables	
STEAK FRITES <small>GS</small>	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	
<i>upgrade your fries to beer battered onion rings for \$2.00</i>	
<i>substitute a gluten free bun for \$1.49</i>	
<i>substitute bun for lettuce cup free of charge</i>	
THE FAMOUS ROGUE BURGER	18.99
"smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun <i>..... 3 napkin rated!</i>	
THE SMASHED CHEESE BURGER	17.99
"smashed" to order, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun <i>..... 3 napkin rated!</i>	
BLACKENED CHICKEN SANDWICH	18.99
cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, swiss cheese, mango fire aioli	
CRISPY CHICKEN SANDWICH	18.99
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli	
BEYOND CHEESE BURGER <small>V</small>	18.99
plant-based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun	
CHICKEN GODDESS BOWL <small>GS</small>	19.99
maple soy glazed chicken, avocado, turmeric cauliflower, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, topped with green goddess dressing <i>made in collaboration with @fitcampfoods</i> <i>*substitute salmon +3.00</i>	
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 <small>GS request without crispy onions</small>	
CHICKEN & SHRIMP BANG BANG 2.0	20.99
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 <small>GS request without naan bread</small>	

PLANT-BASED

TOFU LETTUCE WRAPS <small>NEW</small>	16.99
crushed peanuts, hoisin miso glazed crispy tofu, crispy wontons, fresh cilantro & sesame seeds, served with vegan crème fraîche, cucumber & carrot	
DIP TRIO	12.99
charred lemon chickpea hummus, sweet jalapeno cashew hummus, roasted red beet cashew hummus, naan bread <i>100% plant based:</i> <i>sub corn tortilla chips for naan</i>	
SWEET CHILI CAULIFLOWER	13.99
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 <i>*add crispy maple tofu 4.99</i> <i>100% plant based: order with no goat cheese</i>	
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 <i>made in collaboration with @fitcampfoods</i>	
TOFU BANG BANG 2.0	19.99
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 <i>100% plant based: order with no naan bread</i>	

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	

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 sourdough 2.99
side of grilled avocado 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 9.99
elysian cold brew coffee, russel's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (1oz)

ROGUE CAESAR 8.99
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 ~~12.99~~ 9.99

SWEET CHILI CAULIFLOWER ~~13.99~~ 9.99

MARGHERITA FLATBREAD ~~15.99~~ 11.99

S&P DRY RIBS ~~13.99~~ 9.99

CAULIFLOWER VEGGIE TACO ~~6.99~~ 5.49

FISH TACO ~~6.99~~ 5.49

KOREAN CHICKEN TACO ~~6.99~~ 5.49

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

HAPPY HOUR BEER

14oz SESSION LAGER ~~6.79~~ 5.79

18oz SESSION LAGER ~~7.99~~ 6.89

\$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 4.99 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 ~~7.49~~ 5.49

HIGHBALLS - DOUBLES ~~10.49~~ 8.49

THE NEGRONI ~~9.99~~ 7.99

LATIN SPRITZ ~~10.99~~ 8.99

SANGRIA ~~9.99~~ 7.99

CRAFT MULES ~~9.99~~ 7.99

GRAND MARGARITA ~~9.99~~ 7.99

PINK LEMONADE ~~8.99~~ 6.99

30% OFF ALL TEQUILA

\$2 OFF COCKTAIL PITCHERS

COCKTAILS ON TAP

SANGRIA ROJA 9.99

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

SANGRIA BLANCO 9.99

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

PINK LEMONADE 8.99

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 23.99

red sangria pitcher served with two spiked rogue peach pops

SANGRIA BLANCO 23.99

white sangria pitcher served with two spiked rogue peach pops

PINK LEMONADE 23.99

pink lemonade pitcher served with two spiked rogue lime pops

CARIBOU LOU 23.99

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

HOUSE COCKTAILS

VANCOUVER CRAFT MULE 9.99

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 10.99

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
OKANAGAN VALLEY, BC 90Z 16.25
BTL 45.00

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

MIRAVAL - ROSÉ BTL 54.00

(CINSAULT, GRENACHE, SYRAH)
PROVENCE, FRANCE

RUFFINO - SPARKLING ROSÉ 70Z 44.00
VENETO, ITALY

SPARKS

CINZANO - PROSECCO 40Z 7.00
VENETO, ITALY BTL 41.00

MIONETTO - PROSECCO 200ML 12.00
VALDOBBIADENE, ITALY

SUMAC RIDGE, 'STELLER'S JAY' - BRUT BTL 43.00
OKANAGAN VALLEY, BC

DOM PÉRIGNON - BRUT BTL 260.00
CHAMPAGNE, FRANCE

WHITE WINES

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

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

HILLSIDE - PINOT GRIS 60Z 11.00
OKANAGAN VALLEY, BC 90Z 16.25
BTL 45.00

DIRTY LAUNDRY - GEWÜRZTRAMINER 60Z 10.50
OKANAGAN VALLEY, BC 90Z 15.50
BTL 43.00

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

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

LA FRENZ - VIOGNIER BTL 48.00
OKANAGAN VALLEY, BC

JOIE - A NOBLE BLEND BTL 47.00
NARAMATA BENCH, BC

CONUNDRUM - WHITE BLEND BTL 52.00
CALIFORNIA

RED WINES

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

DIRTY LAUNDRY - PINOT NOIR 60Z 13.00
OKANAGAN VALLEY, BC 90Z 19.25
BTL 51.00

GOLD HILL - MERLOT 60Z 11.00
OKANAGAN VALLEY, BC 90Z 16.25
BTL 45.00

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

ALAMOS - MALBEC 60Z 10.50
MENDOZA, ARGENTINA 90Z 15.50
BTL 43.00

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

BLASTED CHURCH - 'BIG BANG' BTL 44.00
OKANAGAN VALLEY, BC

MICHAEL DAVID - '7 DEADLY ZINS' BTL 54.00
ZINFANDEL

LODI, CALIFORNIA

BAROSSA VALLEY ESTATE - SHIRAZ BTL 49.00
SOUTH AUSTRALIA

PIRRAMIMMA - PETIT VERDOT BTL 57.00
MCLAREN VALE, AUSTRALIA

CAYMYUS - CABERNET SAUVIGNON BTL 134.00
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

all menu prices are listed before tax