

STARTERS

CHICKEN LETTUCE WRAPS 18.99
crushed peanuts, korean chili sauce, crispy wontons, fresh cilantro, sesame seeds, served with mango fire aioli, cucumber & carrot

BRUSSELS SPROUTS GS 13.99
flash fried shishito peppers, crisp bacon, parmesan reggiano, lemon

DIP TRIO V 13.99
charred lemon chickpea hummus, sweet jalapeno cashew hummus, roasted red beet cashew hummus, fresh naan bread

SWEET CHILI CAULIFLOWER V 15.99
battered cauliflower tossed in sweet chili sauce, green onions & sesame seeds

CRISPY BRISKET RISOTTO BALLS NEW 14.99
panko crusted risotto balls stuffed with mozzarella & slow roasted brisket. served with house bbq sauce

MARGHERITA FLATBREAD V 16.99
roasted tomatoes, mozzarella, parmesan reggiano, house-made pesto (nut free), balsamic glaze, fresh basil
**gluten-free crust +2.00*

PEAR & GORGONZOLA FLATBREAD V NEW 17.99
caramelized pears, gorgonzola cheese, roasted garlic, pickled onions, drizzled with honey & topped with arugula
**gluten-free crust +2.00*

CASUALS

CALAMARI 15.99
tossed with shishito & red peppers, red onions & tzatziki

CHICKEN TENDERS 13.99
served with plum sauce *with fries 17.99*

NACHOS GS V 19.99
green jalapeños, tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream
**add: guacamole 2.49 | chicken 3.99 | brisket 4.99*

S&P DRY RIBS GS 15.99
tossed in salt & fresh pepper

CHICKEN WINGS GS 15.99
classic franks red hot sauce, blue cheese dip

FRY BAR

ONION RINGS V 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

SOUPS

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

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

SALADS

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 20.99
medium rare sirloin, peanuts, avocado, tomato, cucumber, mango, bok choy, corn tortilla, carrots, noodles, tossed in thai peanut dressing

TUNA NIÇOISE GS 20.99
sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium boiled egg, spinach, arugula, watermelon radish, capers, tomatoes & olives

ROGUE YOUR SALAD & ADD:
crispy maple soy tofu 4.99
chicken 5.99 | blackened chicken 5.99
wild salmon 8.99 | ahi tuna 8.99
grilled steak 8.99

TACOS

FISH TACO 7.99
flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla

KOREAN CHICKEN TACO 7.99
crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla

CAULIFLOWER VEGGIE TACO V 7.49
roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla

BRISKET TACO NEW 7.99
slow roasted brisket tossed in house bbq sauce, with chipotle aioli, pico de gallo, crisp cabbage, crispy shallots & fresh cilantro in a flour tortilla

CORN TORTILLA
substitute for your flour tortilla free of charge



LAND & SEA

PRAWN & CHORIZO JAMBALAYA GS 22.99
chorizo sausage, tiger prawns, smoked bacon, celery, bell peppers, garlic, rich tomato sauce, cajun jasmine rice, topped with sriracha aioli, roasted corn salsa & fresh green onions

CAJUN SALMON RISOTTO GS 29.99
grilled cajun salmon over a sun-dried tomato risotto, topped with prawns & cajun spiced cream sauce, seasonal vegetables

STEAK FRITES GS 26.99
cooked to medium rare, fries, sautéed mushroom & onion mix, topped with truffle aioli

CERTIFIED ANGUS SIRLOIN 30.99
7oz CAB Sirloin, mashed potatoes, mushroom demi-glaze, seasonal vegetables

BEER BATTERED FISH & CHIPS 1 pc 16.99
2 pcs 19.99
beer battered fish with fries, house tartar & fresh kale slaw

LOBSTER MAC N' CHEESE 22.99
high class meets down home. baked with a blend of four cheeses, served with arugula salad

TACO COMBO MEAL

BUILD YOUR COMBO 18.99

1. PICK YOUR TACO
Fish Taco, Korean Chicken Taco, Cauliflower Taco, Brisket Taco

2. PICK YOUR SALAD
Caesar Salad, Nice Little Salad, Kale & Quinoa Salad

3. PICK YOUR SOUP
Tomato Soup, Seafood Chowder

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 19.99
"smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun
..... 3 napkin rated!

THE SMASHED CHEESE BURGER 18.99
"smashed" to order, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun
..... 3 napkin rated!

BLACKENED CHICKEN SANDWICH 19.99
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 V 19.99
plant-based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo, brioche bun

BOWLS

CHICKEN GODDESS BOWL GS 21.99
maple soy glazed chicken, avocado, turmeric cauliflower, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, topped with green goddess dressing
made in collaboration with @fitcampfoods
**substitute salmon +3.00*

AHI TUNA POKE BOWL 21.99
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 22.99
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

all menu prices are listed before tax

PLANT-BASED

TOFU LETTUCE WRAPS 17.99
crushed peanuts, korean chili sauce, crispy tofu, crispy wontons, fresh cilantro & sesame seeds, served with vegan crème fraîche, cucumber & carrot

DIP TRIO 13.99
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 15.99
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds

CAULIFLOWER VEGGIE TACO 7.49
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 19.99
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 20.99
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

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.

ROGUE HAPPY HOUR

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

HAPPY HOUR FOOD

CRISPY BRISKET RISSOTTO BALLS	14.99	10.99
BRUSSELS SPROUTS	13.99	9.99
DIP TRIO	13.99	9.99
SWEET CHILI CAULIFLOWER	15.99	11.99
MARGHERITA FLATBREAD	16.99	12.99
S&P DRY RIBS	15.99	11.99
CAULIFLOWER VEGGIE TACO	7.49	5.99
FISH TACO	7.99	5.99
KOREAN CHICKEN TACO	7.99	5.99
POUTINE "FOR THE TABLE"	12.99	8.99

HAPPY HOUR BEER

14oz SESSION LAGER	6.99	5.79
18oz SESSION LAGER	8.29	6.99
\$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	3.49 ea
ahi tuna, togarashi, asian coleslaw, pineapple salsa & truffle aioli in a crispy wonton cup	
HALF NACHOS	12.99
green jalapeños, grape tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream *add: guacamole 2.49 chicken 3.99 brisket 4.99	
BAO-ZERS	
BAO BUN MEETS SLIDER	4.99 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	7.49	5.49
HIGHBALLS - DOUBLES	10.49	8.49
THE NEGRONI	10.99	8.99
LATIN SPRITZ	11.99	9.99
SANGRIA	10.99	8.99
CRAFT MULES	10.99	8.99
GRAND MARGARITA	10.99	8.99
PINK LEMONADE	9.99	7.99

- 30% OFF ALL TEQUILA
- \$3 OFF COCKTAIL PITCHERS



COCKTAILS ON TAP

SANGRIA ROJA	10.99
red wine, triple sec, cherry brandy, cranberry, soda	
SANGRIA BLANCO	10.99
white wine, triple sec, peach schnapps, white cranberry, soda	
PINK LEMONADE	9.99
pink whitney vodka, fresh lime juice, giffard's raspberry, lemonade (1oz)	
GRAND MARGARITA	10.99
espolon blanco, fresh lime juice, grand marnier & sugar (2oz)	

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 \$6.99 | 18 OZ \$8.29 | PITCHER \$23.75

COCKTAIL PITCHERS

SANGRIA ROJA	24.99
red sangria pitcher served with two spiked rogue pops	
SANGRIA BLANCO	24.99
white sangria pitcher served with two spiked rogue pops	
PINK LEMONADE	24.99
pink lemonade pitcher served with two spiked rogue pops	
CARIBOU LOU	24.99
malibu, wray & nephew overproof rum, pineapple juice, sprite, soda served with two spiked rogue pops	

SPIKED ROGUE POPS 2.99 ea
peach schnapps, orange, peach sugar
1/2oz of alcohol per serving

HOUSE COCKTAILS

VANCOUVER CRAFT MULE	10.99
odd society east van small batch vodka, limes, vancouver's rootside craft ginger beer (1.5oz)	
LATIN SPRITZ	11.99
capel pisco, espolon reposado, aperol, grapefruit juice, fresh lime juice, sugar (2oz)	
AGAVE PISCO SOUR	12.99
capel pisco, giffard's agave, fresh squeezed lemon juice, egg whites, angostura bitters (2oz)	
APEROL SPRITZ	11.99
aperol, cinzano prosecco & soda	
"THE" OLD FASHIONED	15.99
russell's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)	
THE NEGRONI	10.99
boodles london dry gin, campari, cinzano rosso, orange twist (2oz)	
PERMANENT VACATION	11.99
appletons rum, captain morgans black rum, pineapple juice, orange juice, fresh lime juice, coconut syrup & cinnamon (2oz)	

RED WINES

DON'T CARE RED - HOUSE BLEND OKANAGAN VALLEY, BC	60Z 7.00 90Z 10.25 1/2L 19.25
DIRTY LAUNDRY - PINOT NOIR OKANAGAN VALLEY, BC	60Z 12.00 90Z 17.75 BTL 49.00
GOLD HILL - MERLOT OKANAGAN VALLEY, BC	60Z 11.00 90Z 16.25 BTL 45.00
GRAN APPASSO - NEGROAMARO, SYRAH, CABERNET SAUVIGNON PUGLIA, ITALY	60Z 11.00 90Z 16.25 BTL 45.00
ALAMOS - MALBEC MENDOZA, ARGENTINA	60Z 10.50 90Z 15.50 BTL 43.00
INNISKILLIN - CABERNET SAUVIGNON OKANAGAN VALLEY, BC	60Z 9.75 90Z 14.50 BTL 40.00
SKULLS - CABERNET SAUVIGNON SOUTH AUSTRALIA	BTL 44.00
BLASTED CHURCH - 'BIG BANG' OKANAGAN VALLEY, BC	BTL 44.00
MICHAEL DAVID - '7 DEADLY ZINS' ZINFANDEL LODI, CALIFORNIA	BTL 54.00
BAROSSA VALLEY ESTATE - SHIRAZ SOUTH AUSTRALIA	BTL 49.00
PIRRAMIMMA - PETIT VERDOT MCLAREN VALE, AUSTRALIA	BTL 57.00
CAYMUS - CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	BTL 134.00

WHITE WINES

DON'T CARE WHITE - HOUSE BLEND OKANAGAN VALLEY, BC	60Z 7.00 90Z 10.25 1/2L 19.25
RUFFINO - PINOT GRIGIO VENETO, ITALY	60Z 10.50 90Z 15.50 BTL 43.00
BLASTED CHURCH - PINOT GRIS OKANAGAN VALLEY, BC	60Z 11.00 90Z 16.25 BTL 45.00
SEE YA LATER - RIESLING OKANAGAN VALLEY, BC	60Z 10.50 90Z 15.50 BTL 43.00
RIVERLORE - SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	60Z 11.00 90Z 16.25 BTL 46.00
GARDEN OF GRANITE - CHARDONNAY SOUTH AUSTRALIA	60Z 11.00 90Z 16.25 BTL 46.00
LA FRENZ - VIOGNIER OKANAGAN VALLEY, BC	BTL 48.00
JOIE - A NOBLE BLEND NARAMATA BENCH, BC	BTL 47.00
CONUNDRUM - WHITE BLEND CALIFORNIA	BTL 52.00

ROSÉ WINES

HILLSIDE - ROSÉ (MERLOT) OKANAGAN VALLEY, BC	60Z 11.00 90Z 16.25 BTL 45.00
INTRIGUE - 'SOCIAL' ROSÉ (RIESLING/GEWÜRZTRAMINER/MERLOT) OKANAGAN VALLEY, BC	BTL 45.00
MIRAVAL - ROSÉ (CINSAULT, GRENACHE, SYRAH) PROVENCE, FRANCE	BTL 54.00
RUFFINO - SPARKLING ROSÉ VENETO, ITALY	BTL 44.00

SPARKS

CINZANO - PROSECCO VENETO, ITALY	40Z 7.00 BTL 41.00
MIONETTO - PROSECCO VALDOBBIADENE, ITALY	200ML 12.00
SUMAC RIDGE, 'STELLER'S JAY' - BRUT OKANAGAN VALLEY, BC	BTL 43.00
DOM PÉRIGNON - BRUT CHAMPAGNE, FRANCE	BTL 260.00

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

DESSERTS

DOUGHNUT HOLES made fresh to order, served with nutella fudge & dulce de leche	9.99	APPLE PIE FOR 2 house-made apple pie smothered in warm caramel sauce, almond crumble, mario's premium vanilla bean gelato	10.99
HEDGEHOG® ICE CREAM PIE layers of latte, almond & hazelnut ice cream on espresso chocolate graham crust, nutella fudge, whipped cream	9.99	WHITE CHOCOLATE CHEESECAKE oreo cookie crust, white chocolate ganache, dark berry compote, caramel drizzle	9.99