

STARTERS

CHICKEN LETTUCE WRAPS crushed peanuts, korean chili sauce, crispy wontons, fresh cilantro, sesame seeds, served with mango fire aioli, cucumber & carrot	20.99
BRUSSELS SPROUTS GS flash fried shishito peppers, crisp bacon, parmesan reggiano, lemon	14.99
HUMMUS DIP V NEW roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips *GS: with no naan bread	13.99
SWEET CHILI CAULIFLOWER V battered cauliflower tossed in sweet chili sauce, green onions & sesame seeds	16.99
EDAMAME GS V NEW steamed and tossed in sea salt	8.99
MOZZARELLA ARANCINI V NEW crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce	12.99
MARGHERITA FLATBREAD V roasted tomatoes, mozzarella, parmesan reggiano, house-made pesto (nut free), balsamic glaze, fresh basil *gluten-free crust +2.00	16.99
PEAR & GORGONZOLA FLATBREAD V NEW caramelized pears, gorgonzola cheese, roasted garlic, pickled onions, drizzled with honey & topped with arugula *gluten-free crust +2.00	18.99

CASUALS

FRIED PICKLES V NEW aka killer cucumbers - panko crusted jumbo dill pickle spears served with relish mayo	12.99
CHICKEN TENDERS served with plum sauce	13.99 with fries 17.99
NACHOS GS V green jalapeños, tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream *add: guacamole 2.49 chicken 3.99 brisket 4.99	16.99
S&P DRY RIBS GS tossed in salt & fresh pepper	15.99
BUFFALO CHICKEN BITES NEW boneless chicken tossed in franks hot sauce, served with cucumber slaw & blue cheese dip	16.99
FRY BAR	SIDE FOR YOU FORTHE TABLE
ONION RINGS V served with chipotle aioli	6.99 10.99
YAM FRIES V served with garlic aioli	5.99 9.99
TRUFFLE OIL & PARMESAN FRIES GS V served with truffle aioli	6.99 12.99
POUTINE cheese curds & house gravy	6.99 12.99

SOUPS

TOMATO BASIL SOUP cream, basil, parmesan reggiano, house croutons	6.99
PACIFIC SEAFOOD CHOWDER new england style & heavy on the seafood	7.99

SALADS

	APPY SIZE	MEAL SIZE
NICE LITTLE SALAD V mixed greens, house croutons, tomatoes, goat cheese, cucumber, candied pecans, honey lime dressing	6.99	13.99
ROGUE CAESAR SALAD crisp romaine, house croutons, parmesan reggiano	6.99	13.99
KALE & QUINOA POWER SALAD GS V OUR MOST POPULAR SALAD quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing	7.99	16.99
THAI BEEF PEANUT SALAD medium rare sirloin, peanuts, avocado, tomato, cucumber, mango, bok choy, corn tortilla, carrots, noodles, tossed in thai peanut dressing	21.99	
TUNA NIÇOISE GS sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium boiled egg, spinach, arugula, watermelon radish, capers, tomatoes & olives	21.99	

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 flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla	7.99
KOREAN CHICKEN TACO crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla	7.99
CAULIFLOWER VEGGIE TACO V roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	7.49
BRISKET TACO slow roasted brisket tossed in house bbq sauce, with chipotle aioli, pico de gallo, crisp cabbage, crispy shallots & fresh cilantro in a flour tortilla	7.99
CORN TORTILLA substitute for your flour tortilla free of charge	



LAND & SEA

PRAWN & CHORIZO JAMBALAYA GS 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	23.99
CAJUN SALMON RISOTTO GS grilled cajun salmon over a sun-dried tomato risotto, topped with prawns & cajun spiced cream sauce, seasonal vegetables	29.99
STEAK FRITES GS cooked to medium rare, fries, sautéed mushroom & onion mix, topped with truffle aioli	28.99
BEER BATTERED FISH & CHIPS beer battered fish with fries, house tartar & fresh kale slaw	1 pc 16.99 2 pcs 19.99
LOBSTER MAC N' CHEESE high class meets down home. baked with a blend of four cheeses, served with arugula salad	23.99

TACO COMBO MEAL

BUILD YOUR COMBO 18.99

- PICK YOUR TACO**
Fish Taco, Korean Chicken Taco, Cauliflower Taco, Brisket Taco
- PICK YOUR SALAD**
Caesar Salad, Nice Little Salad, Kale & Quinoa Salad
- PICK YOUR SOUP**
Tomato Soup, Seafood Chowder

all menu prices are listed before tax

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 "smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun 3 napkin rated!	20.49
THE SMASHED CHEESE BURGER "smashed" to order, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun 3 napkin rated!	18.99
CHICKEN BAHN-MI SANDWICH NEW maple glazed grilled chicken, pickled radish slaw, fresh jalapeños, & cilantro with kimchi aioli in a brioche bun	19.49
CRISPY CHICKEN SANDWICH buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli	19.99
BEYOND CHEESE BURGER V plant-based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo, brioche bun	20.99

BOWLS

CHICKEN GODDESS BOWL GS 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	22.99
AHI TUNA POKE BOWL 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	23.99
CHICKEN & SHRIMP BANG BANG 2.0 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	23.99

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 V crushed peanuts, korean chili sauce, crispy tofu, crispy wontons, fresh cilantro & sesame seeds, served with vegan crème fraîche, cucumber & carrot	18.99
HUMMUS DIP V NEW roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips GS: with no naan bread 100% plant-based: with no naan bread	13.99
SWEET CHILI CAULIFLOWER V battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds	16.99
EDAMAME GS V NEW tossed in sea salt	8.99
CAULIFLOWER VEGGIE TACO V roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	7.49
KALE & QUINOA POWER SALAD GS V 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	7.99 16.99
TOFU GODDESS BOWL GS V 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	20.99
TOFU BANG BANG 2.0 V 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 GS: with no naan bread 100% plant-based: with no naan bread	22.99

DESSERTS

DOUGHNUT HOLES made fresh to order, served with nutella fudge & dulce de leche	10.99
WHITE CHOCOLATE CHEESECAKE oreo cookie crust, white chocolate ganache, dark berry compote, caramel drizzle	10.99
HEDGEHOG® ICE CREAM PIE layers of latte, almond & hazelnut ice cream on espresso chocolate graham crust, nutella fudge, whipped cream	10.99
CARAMEL APPLE GALETTE house-made apple pie smothered in warm caramel sauce, almond crumble, mario's premium vanilla bean gelato	11.99

NEW WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 3PM
served with "smash-browns", topped with sour cream and pico de gallo

FIG & BRIE BENNY v 17.99
english muffin, fig jam, brie, soft poached eggs, topped with hollandaise sauce, crumbled goat cheese, valentina hot sauce, chives & pistachios

PROSCIUTTO BENNY 18.99
english muffin, prosciutto, soft poached eggs, arugula, topped with hollandaise sauce, parmesan crisp & paprika

BACON AVOCADO BENNY 17.99
english muffin, soft poached eggs, smoked bacon, avocado, tomato, topped with hollandaise, crumbled goat cheese, chives & valentina hot sauce

BREAKFAST SANDWICH 17.99
sourdough, lettuce, tomato, cheddar, avocado, smoked bacon, fried egg & special sauce

B-LINE BREAKFAST 18.99
2 fresh eggs sunny side up, grilled avocado, smoked bacon, pale ale sausage & sourdough toast

CHORIZO HASH GS 18.99
chorizo sausage, 2 soft poached eggs, bell peppers, onion, mushrooms & hollandaise

BRUNCH ADD ONS

side of smashbrowns 2.99
add extra egg 1.49
add slow roasted brisket 4.99
side of sourdough toast 2.99
side of grilled avocado 2.99

BRUNCH DRINKS

CLASSIC MIMOSA 6.99
cinzano prosecco, orange juice

CIDER MIMOSA 8.99
sunday cider, grapefruit juice

ROGUE CAESAR 8.99
clamato, house made spice mix, skyy vodka, roasted garlic & red pepper rim (1oz)

WINE WEDNESDAY'S

\$2.00 OFF ALL 6OZ GLASSES OF WINE ALL DAY
\$3.00 OFF ALL 9OZ GLASSES OF WINE ALL DAY

ROGUE HAPPY HOUR

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

HAPPY HOUR FOOD

EDAMAME	8.99	6.99
BRUSSELS SPROUTS	14.99	10.99
HUMMUS DIP	13.99	9.99
SWEET CHILI CAULIFLOWER	16.99	12.99
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

HOUSE SESSION LAGER		
14oz SLEEVE	7.00	6.00
60oz PITCHER	23.25	20.25
HOUSE HAZY PALE ALE		
14oz SLEEVE	7.25	6.25
60oz PITCHER	24.25	21.25
HOUSE WEST COAST IPA		
14oz SLEEVE	7.25	6.25
60oz PITCHER	24.25	21.25

\$1 OFF GERMAN TAP ROTATOR

HAPPY HOUR WINE

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

HAPPY HOUR EXCLUSIVES

AAHI TUNA CUPS	3.49 ea
ahi tuna, togarashi, asian coleslaw, pineapple salsa & truffle aioli in a crispy wonton cup	
GUACAMOLE & CHIPS	8.99
house-made fresh daily, topped with pico de galo & goat cheese, served with tortilla chips	
BAO-ZERS	
BAO BUN MEETS SLIDER	4.99 ea
Big LeBaoski	
miso hoisin mushrooms, ground sirloin, kimchi aioli, shredded lettuce, sesame seeds	
Hoisin Pork Bao	
hoisin roasted pork, sriracha mayo, asian slaw, cucumber	
K Bao	
crispy chicken, wonton crisps, kimchi aioli, cilantro, cucumber, sweet chili sauce	

COCKTAILS & HIGHBALLS

HIGHBALLS - SINGLES	7.99	5.99
HIGHBALLS - DOUBLES	10.99	8.99
THE NEGRONI	11.99	9.99
STRAWBERRY GIN BASIL SMASH	11.99	9.99
SANGRIA	10.99	8.99
CRAFT MULES	11.99	9.99
GRAND MARGARITA	12.49	10.49
PINK LEMONADE	9.99	7.99
ROGUE CAESAR	10.99	8.99

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, giffards raspberry, lemonade (1oz)

GRAND MARGARITA 10.99
espolon blanco, fresh lime juice, grand marnier & sugar (2oz)

NON-ALCOHOLIC COCKTAILS

EDNA'S MOJITO 6.50
alcohol-free - bright natural mojito mint, a smash of lime juice, with subtle rum notes

EDNA'S PALOMA 6.50
alcohol-free - a burst of citrus, pink grapefruit & lime, with aromas of tequila anejo & a touch of salt

EDNA'S COLLINS 6.50
alcohol-free - lemon citrus, with subtle notes of natural cucumber & juniper gin

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HOUSE COCKTAILS

VANCOUVER CRAFT MULE	11.99
odd society east van small batch vodka, limes, vancouver's rootside craft ginger beer (1.5oz)	
STRAWBERRY GIN BASIL SMASH	11.99
boodles gin, fresh basil, giffard strawberry syrup, soda (2oz)	
JIM B'S SWEET TEA	11.99
jim beam bourbon, peach schnapps, ice tea, lemon juice (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 NEGRONI	11.99
boodles london dry gin, campari, cinzano rosso, orange twist (2oz)	
"THE" OLD FASHIONED	15.99
russell's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)	

COCKTAIL PITCHERS

SERVED WITH TWO SPIKED ROGUE POPS

SANGRIA ROJA	25.99
red wine, triple sec, cherry brandy, cranberry, soda	
SANGRIA BLANCO	25.99
white wine, triple sec, peach schnapps, white cranberry, soda	
PINK LEMONADE	25.99
pink whitney vodka, fresh lime juice, giffards raspberry, lemonade	
CARIBOU LOU	25.99
malibu, wray & nephew overproof rum, pineapple juice, sprite, soda	
JIM B'S SWEET TEA	25.99
jim beam bourbon, peach schnapps, ice tea, lemon juice	

SPIKED ROGUE POPS 2.99 ea

peach schnapps, orange, peach sugar
1/2oz of alcohol per serving

ROSÉ WINES

DIRTY LAUNDRY - HUSH ROSÉ 6OZ 10.50, 9OZ 15.50, BTL 43.00
OKANAGAN VALLEY, BC

INTRIGUE - 'SOCIAL' ROSÉ BTL 45.00
(RIESLING/GEWÜRZTRAMINER/MERLOT)
OKANAGAN VALLEY, BC

MIRAVAL - ROSÉ BTL 54.00
(CINSAULT, GRENACHE, SYRAH)
PROVENCE, FRANCE

HILLSIDE - ROSÉ (MERLOT) BTL 48.00
OKANAGAN VALLEY, BC

WHITE WINES

DON'T CARE WHITE - HOUSE BLEND 6OZ 7.50, 9OZ 11.00, 1/2L 23.50
OKANAGAN VALLEY, BC

RUFFINO - PINOT GRIGIO 6OZ 10.50, 9OZ 15.50, BTL 43.00
VENETO, ITALY

BLASTED CHURCH - PINOT GRIS 6OZ 11.00, 9OZ 16.25, BTL 45.00
OKANAGAN VALLEY, BC

SEE YA LATER - RIESLING 6OZ 10.50, 9OZ 15.50, BTL 43.00
OKANAGAN VALLEY, BC

RIVERLORE - SAUVIGNON BLANC 6OZ 11.00, 9OZ 16.25, BTL 46.00
MARLBOROUGH, NEW ZEALAND

GARDEN OF GRANITE - CHARDONNAY 6OZ 11.00, 9OZ 16.25, BTL 46.00
SOUTH AUSTRALIA

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 6OZ 7.50, 9OZ 11.00, 1/2L 23.50
OKANAGAN VALLEY, BC

DIRTY LAUNDRY - PINOT NOIR 6OZ 12.00, 9OZ 17.75, BTL 51.00
OKANAGAN VALLEY, BC

HILLSIDE - MERLOT 6OZ 11.00, 9OZ 16.25, BTL 45.00
OKANAGAN VALLEY, BC

GRAN APPASSO - NEGROAMARO, SYRAH, CABERNET SAUVIGNON 6OZ 11.00, 9OZ 16.25, BTL 45.00
PUGLIA, ITALY

ALAMOS - MALBEC 6OZ 10.50, 9OZ 15.50, BTL 43.00
MENDOZA, ARGENTINA

INNISKILLIN - CABERNET SAUVIGNON 6OZ 9.75, 9OZ 14.50, BTL 40.00
OKANAGAN VALLEY, BC

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

BAROSSA VALLEY ESTATE - SHIRAZ BTL 49.00
SOUTH AUSTRALIA

PIRRAMIMMA - PETIT VERDOT BTL 57.00
MCLAREN VALE, AUSTRALIA

SPARKS

CINZANO - PROSECCO 4OZ 7.00, BTL 41.00
VENETO, ITALY

MIONETTO - PROSECCO 200ML 12.00
VALDOBBIADENE, ITALY

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