

# STARTERS

<b>BRUSSELS SPROUTS</b> GS	14.99
flash fried, crisp bacon, parmesan reggiano, lemon	
<b>SWEET CHILI CAULIFLOWER</b> V	16.99
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, mango fire dip	
<b>HUMMUS DIP</b> V	13.99
roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips GS request without naan bread	
<b>CRISPY BRISKET RISOTTO BALLS</b>	15.99
panko crusted risotto balls stuffed with mozzarella & slow roasted brisket. served with house bbq sauce	
<b>MARGHERITA FLATBREAD</b> V	16.99
roasted tomatoes, mozzarella, parmesan reggiano, house-made pesto (nut free), balsamic glaze, fresh basil *gluten-free crust +2.00	
<b>CALAMARI</b>	17.99
house dill sauce & veg mix	
<b>CHICKEN TENDERS</b>	14.99
served with plum sauce *with fries 18.99	
<b>BEER CHEESE NACHOS</b> V <b>NEW</b>	19.99
steamworks lions gate lager queso cheese, cheese blend, valentina's hot sauce, sour cream, pico de gallo, fresh jalapenos, pickled red onions *add: guacamole 2.99   ground beef 4.99	
<b>S&amp;P DRY RIBS</b> GS	16.99
tossed in salt & fresh pepper	
<b>BUFFALO CHICKEN BITES</b>	16.99
boneless chicken tossed in franks hot sauce, served with cucumber slaw & blue cheese dip	

# SOUPS

<b>TOMATO BASIL SOUP</b>	6.99
cream, basil, parmesan reggiano, house croutons	
<b>FEATURE SOUP</b> <b>NEW</b>	MARKET PRICE
ask your server for today's creation	

# SALADS

<b>ROGUE YOUR SALAD &amp; ADD:</b>	
chicken 6.49   blackened chicken 6.49   wild salmon 8.99 grilled steak 8.99   crispy maple soy tofu 4.99	
<b>NICE LITTLE SALAD</b> V	13.99
mixed greens, house croutons, tomatoes, goat cheese, cucumber, candied walnuts, honey lime dressing	
<b>ROGUE CAESAR SALAD</b>	13.99
crisp romaine, house croutons, parmesan reggiano	
<b>KALE &amp; QUINOA POWER SALAD</b> GS V	16.99
quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing	
<b>THAI BEEF PEANUT SALAD</b>	21.99
medium rare sirloin, peanuts, avocado, tomato, cucumber, mango, bok choy, crispy corn tortilla, carrots, noodles, thai peanut dressing	
<b>TUNA NIÇOISE</b> GS	21.99
sesame crusted ahi tuna seared rare, asparagus, potatoes, spinach, arugula, watermelon radish, medium boiled egg, capers, tomatoes & olives	

## 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, Feature Soup

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.

# MENU

## MAINS & BOWLS

<b>CAJUN SALMON RISOTTO</b> GS	32.99
grilled cajun salmon over a sun-dried tomato risotto, topped with prawns & cajun spiced cream sauce, seasonal vegetables	
<b>STEAK FRITES</b> GS	28.99
cooked to medium rare, sautéed mushroom & onion mix, fries, topped with truffle aioli	
<b>CERTIFIED ANGUS SIRLOIN</b>	32.99
7oz CAB Sirloin, mashed potatoes, mushroom demi-glaze, seasonal vegetables	
<b>PRAWN &amp; CHORIZO JAMBALAYA</b> GS	23.99
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	
<b>CHICKEN GODDESS BOWL</b> GS	22.99
maple soy glazed chicken, avocado, turmeric cauliflower, pea shoots, hemp seeds, cucumber-radish-apple salad, coconut rice, topped with green goddess dressing *substitute salmon +3.00	
<b>AHI TUNA POKE BOWL</b>	23.99
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	
<b>CHICKEN &amp; SHRIMP BANG BANG 2.0</b>	24.99
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	
<b>BEER BATTERED FISH &amp; CHIPS</b>	1 pc 17.99 2 pcs 21.99
beer battered fish with fries, house tartar & fresh kale slaw	

## FRY BAR

	SIDE FOR YOU	FOR THE TABLE
<b>ONION RINGS</b> V	6.99	10.99
served with chipotle aioli		
<b>YAM FRIES</b> V	6.99	10.99
served with garlic aioli		
<b>TRUFFLE OIL &amp; PARMESAN FRIES</b> GS V	7.99	12.99
served with truffle aioli		
<b>POUTINE</b>	7.99	12.99
cheese curds & house gravy		

## DESSERTS

<b>DOUGHNUT HOLES</b>	10.99
made fresh to order, served with nutella fudge & dulce de leche	
<b>CARAMEL APPLE GALETTE</b>	11.99
house-made apple pie smothered in warm caramel sauce, almond crumble, mario's premium vanilla bean gelato	
<b>HEDGEHOG® ICE CREAM PIE</b>	10.99
layers of latte, almond & hazelnut ice cream on espresso chocolate graham crust, nutella fudge, whipped cream	

## PLANT-BASED

<b>SWEET CHILI CAULIFLOWER</b> V	16.99
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, mango fire dip 100% plant-based: order with no mango fire dip	
<b>HUMMUS DIP</b> V	13.99
roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips GS request without naan bread 100% plant-based: order with no naan bread	
<b>CAULIFLOWER VEGGIE TACO</b> V	7.49
roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	
<b>KALE &amp; QUINOA POWER SALAD</b> GS V	16.99
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	
<b>TOFU GODDESS BOWL</b> GS V	20.99
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing	
<b>TOFU BANG BANG 2.0</b> V	22.99
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	

## BURGERS & HAND HELDS

### SERVED WITH FRIES

substitute for: yam fries \$2 | onion rings \$2  
poutine \$3 | caesar salad \$2 | nice little salad \$2  
substitute a gluten free bun for \$1.49  
substitute bun for lettuce cup free of charge

<b>THE FAMOUS ROGUE BURGER</b>	21.49
"smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun ..... 3 napkin rated!	
<b>THE SMASHED CHEESE BURGER</b>	19.99
"smashed" to order, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun .... 3 napkin rated!	
<b>BLACKENED CHICKEN SANDWICH</b>	20.99
cajun spiced chicken breast, grilled pineapple, swiss cheese, mango fire aioli	
<b>CRISPY CHICKEN SANDWICH</b>	20.99
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli	
<b>BEYOND CHEESE BURGER</b> V	21.49
plant-based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo, brioche bun	

## TACOS

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



# ROGUE HAPPY HOUR

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

## HAPPY HOUR FOOD SPECIALS

BRUSSELS SPROUTS	<del>14.99</del>	10.99
HUMMUS DIP	<del>13.99</del>	9.99
SWEET CHILI CAULIFLOWER	<del>16.99</del>	12.99
MARGHERITA FLATBREAD	<del>16.99</del>	12.99
S&P DRY RIBS	<del>16.99</del>	12.99
CAULIFLOWER VEGGIE TACO	<del>7.49</del>	5.99
FISH TACO	<del>7.99</del>	5.99
KOREAN CHICKEN TACO	<del>7.99</del>	5.99
POUTINE "FOR THE TABLE"	<del>12.99</del>	8.99

## HAPPY HOUR FOOD EXCLUSIVES

<b>AHI TUNA CUPS</b>	3.49 EACH
ahi tuna, togarashi, asian coleslaw, pineapple salsa & truffle aioli in a crispy wonton cup	
<b>GUACAMOLE &amp; CHIPS</b>	10.99
house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips	
<b>BAO-ZERS</b> BAO BUN MEETS SLIDER	4.99 EACH
<b>BIG LEBOSKI</b>	
miso hoisin mushrooms, ground sirloin, kimchi aioli, shredded lettuce, sesame seeds	
<b>HOISIN PORK BAO</b>	
hoisin roasted pork, sriracha mayo, asian slaw, cucumber	
<b>K BAO</b>	
crispy chicken, wonton crisps, kimchi aioli, cilantro, cucumber, sweet chili sauce	

## HAPPY HOUR BEER

	14OZ SLEEVE	60OZ PITCHER
HOUSE SESSION LAGER	<del>7.00</del> 6.00	<del>23.25</del> 20.25
HOUSE HAZY PALE ALE	<del>7.25</del> 6.25	<del>24.25</del> 21.25
HOUSE WEST COAST IPA	<del>7.25</del> 6.25	<del>24.25</del> 21.25

\$1 OFF GERMAN TAP ROTATOR

## HAPPY HOUR WINE

\$2 OFF ALL 60Z GLASSES OF WINE

\$3 OFF ALL 90Z GLASSES OF WINE

## HAPPY HOUR COCKTAILS & LIQUOR

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

30% OFF ALL TEQUILA

\$3 OFF COCKTAIL PITCHERS



# MENU

## WHITE WINES

	60Z	90Z	BTL
<b>DON'T CARE WHITE</b>	7.50	11	1/2 L 23.50
HOUSE BLEND - OKANAGAN VALLEY, BC			
<b>RUFFINO</b>	10.50	15.50	43
PINOT GRIGIO - VENETO, ITALY			
<b>BLASTED CHURCH</b>	11	16.25	45
PINOT GRIS - OKANAGAN VALLEY, BC			
<b>SEE YA LATER</b>	10.50	15.50	43
RIESLING - OKANAGAN VALLEY, BC			
<b>RIVERLORE</b>	11	16.25	46
SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND			
<b>GARDEN OF GRANITE</b>	11	16.25	46
CHARDONNAY - SOUTH AUSTRALIA			
<b>LA FRENZ</b>			48
VIOGNIER - OKANAGAN VALLEY, BC			
<b>JOIE</b>			47
A NOBLE BLEND - NARAMATA BENCH, BC			
<b>CONUNDRUM</b>			52
WHITE BLEND - CALIFORNIA			

## RED WINES

	60Z	90Z	BTL
<b>DON'T CARE RED</b>	7.50	11	1/2 L 23.50
HOUSE BLEND - OKANAGAN VALLEY, BC			
<b>ALAMOS</b>	10.50	15.50	43
MALBEC - MENDOZA, ARGENTINA			
<b>INNISKILLIN</b>	9.75	14.50	40
CABERNET SAUVIGNON - OKANAGAN VALLEY, BC			
<b>DIRTY LAUNDRY</b>	12	17.75	49
PINOT NOIR - OKANAGAN VALLEY, BC			
<b>GOLD HILL</b>	11	16.25	45
MERLOT - OKANAGAN VALLEY, BC			
<b>GRAN APPASSO</b>	11	16.25	45
NEGROMARO, SYRAH, CABERNET SAUVIGNON - PUGLIA, ITALY			
<b>ANGUS THE BULL</b>			49
CABERNET SAUVIGNON - AUSTRALIA			
<b>BLASTED CHURCH - 'BIG BANG'</b>			44
RED BLEND - OKANAGAN VALLEY, BC			
<b>MICHAEL DAVID - '7 DEADLY ZINS'</b>			54
ZINFANDEL - LODI, CALIFORNIA			
<b>BAROSSA VALLEY ESTATE</b>			49
SHIRAZ - SOUTH AUSTRALIA			
<b>PIRRAMIMMA</b>			57
PETIT VERDOT - MCLAREN VALE, AUSTRALIA			
<b>CAYMUS</b>			134
CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA			

## ROSÉ WINES

	60Z	90Z	BTL
<b>HILLSIDE</b>	11	16.25	45
ROSÉ (MERLOT) - OKANAGAN VALLEY, BC			
<b>INTRIGUE 'SOCIAL'</b>			45
ROSÉ (RIESLING/GEWÜRZTRAMINER/MERLOT) - OKANAGAN VALLEY, BC			
<b>MIRAVAL</b>			54
ROSÉ (CINSAULT, GRENACHE, SYRAH) - PROVENCE, FRANCE			
<b>RUFFINO</b>			44
SPARKLING ROSÉ - VENETO, ITALY			

## SPARKS

	GLASS	BTL
<b>CINZANO</b>	4oz 7	41
PROSECCO - VENETO, ITALY		
<b>MIONETTO</b>	200mL 12	
PROSECCO - VALDOBBIADENE, ITALY		
<b>SUMAC RIDGE, 'STELLER'S JAY'</b>		43
BRUT - OKANAGAN VALLEY, BC		
<b>DOM PÉRIGNON</b>		260
BRUT - CHAMPAGNE, FRANCE		

ALL MENU PRICES ARE LISTED BEFORE TAX

## COCKTAIL PITCHERS

<b>SANGRIA ROJA</b>	25.99
red sangria pitcher served with two spiked rogue pops	
<b>SANGRIA BLANCO</b>	25.99
white sangria pitcher served with two spiked rogue pops	
<b>PINK LEMONADE</b>	25.99
pink lemonade pitcher served with two spiked rogue pops	
<b>CARIBOU LOU</b>	25.99
malibu, wray & nephew overproof rum, pineapple juice, sprite, soda served with two spiked rogue pops	
<b>JIM B'S SWEET TEA</b>	25.99
jim bean bourbon, peach schnapps, ice tea, lemon juice served with two spiked rogue pops	

### SPIKED ROGUE POPS

peach schnapps, orange, peach sugar 2.99 EACH  
1/2oz of alcohol per serving

## HOUSE COCKTAILS

<b>VANCOUVER CRAFT MULE</b>	11.99
odd society east van vodka, limes, ginger beer (1.5oz)	
<b>STRAWBERRY GIN BASIL SMASH</b>	11.99
boodles gin, basil, giffard strawberry syrup, soda (2oz)	
<b>AGAVE PISCO SOUR</b>	12.99
capel pisco, giffard's agave, fresh squeezed lemon juice, egg whites, angostura bitters (2oz)	
<b>APEROL SPRITZ</b>	11.99
aperol, cinzano prosecco & soda	
<b>"THE" OLD FASHIONED</b>	16.99
russell's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)	
<b>THE NEGRONI</b>	11.99
boodles london dry gin, campari, cinzano rosso, orange twist (2oz)	
<b>JIM B'S SWEET TEA</b>	11.99
jim bean bourbon, peach schnapps, ice tea, lemon juice (2oz)	
<b>ROGUE CEASAR</b>	11.99
classic clamato, house-made caesar spice mix, roasted red pepper garlic rim (2oz)	

## NON-ALCOHOLIC

<b>EDNA'S MOJITO</b>	6.50
alcohol-free - bright natural mojito mint, a smash of lime juice, with subtle rum notes	
<b>EDNA'S PALOMA</b>	6.50
alcohol-free - a burst of citrus, pink grapefruit & lime, with aromas of tequila anejo & a touch of salt	
<b>EDNA'S COLLINS</b>	6.50
alcohol-free - lemon citrus, with subtle notes of natural cucumber & juniper gin	
<b>CLAUSTHALER ORIGINAL</b>	5.99
non-alcoholic lager	

## COCKTAILS ON TAP

<b>SANGRIA ROJA</b>	10.99
red wine, triple sec, cherry brandy, cranberry, soda	
<b>SANGRIA BLANCO</b>	10.99
white wine, triple sec, peach schnapps, white cranberry, soda	
<b>PINK LEMONADE</b>	9.99
pink whitney vodka, fresh lime juice, giffard's raspberry, lemonade (1oz)	
<b>GRAND MARGARITA</b>	12.49
espolon blanco, fresh lime juice, grand marnier & sugar (2oz)	

### WINE WEDNESDAY'S

\$2.00 OFF ALL 60Z GLASSES OF WINE

\$3.00 OFF ALL 90Z GLASSES OF WINE