

STARTERS

BRUSSELS SPROUTS GS	14.99
flash fried, crisp bacon, parmesan reggiano, lemon	
SWEET CHILI CAULIFLOWER V	16.99
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, mango fire dip	
HUMMUS DIP V	13.99
roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips GS request without naan bread	
CRISPY BRISKET RISOTTO BALLS	15.99
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	
CALAMARI	17.99
house dill sauce & veg mix	
CHICKEN TENDERS	14.99
served with plum sauce *with fries 18.99	
BEER CHEESE NACHOS V NEW	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	
S&P DRY RIBS GS	16.99
tossed in salt & fresh pepper	
BUFFALO CHICKEN BITES	16.99
boneless chicken tossed in franks hot sauce, served with cucumber slaw & blue cheese dip	

FRY BAR

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

SOUPS

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

SALADS

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



MENU

MAINS & BOWLS

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	28.99
cooked to medium rare, sautéed mushroom & onion mix, fries, topped with truffle aioli	
PRAWN & CHORIZO JAMBALAYA 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	
CHICKEN GODDESS BOWL 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	
AHI TUNA POKE BOWL	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	
CHICKEN & SHRIMP BANG BANG 2.0	23.99
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	
BEER BATTERED FISH & CHIPS	1 pc 16.99 2 pcs 19.99
beer battered fish with fries, house tartar & fresh kale slaw	

BURGERS & HAND HELDS

SERVED WITH FRIES	
<i>substitute for: yam fries \$2 onion rings \$2</i>	
<i>poutine \$3 caesar salad \$2 nice little salad \$2</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	21.49
"smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun 3 napkin rated!	
THE SMASHED CHEESE BURGER	19.99
"smashed" to order, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, brioche bun 3 napkin rated!	
BLACKENED CHICKEN SANDWICH	20.99
cajun spiced chicken breast, grilled pineapple, swiss cheese, mango fire aioli	
CRISPY CHICKEN SANDWICH	20.99
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli	
BEYOND CHEESE BURGER V	21.49
plant-based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo, brioche bun	

TACO COMBO MEAL

BUILD YOUR COMBO 18.99	
1. PICK YOUR TACO	
<i>Fish Taco, Korean Chicken Taco, Cauliflower Taco, Brisket Taco</i>	
2. PICK YOUR SALAD	
<i>Caesar Salad, Nice Little Salad, Kale & Quinoa Salad</i>	
3. PICK YOUR SOUP	
<i>Tomato Soup, Feature Soup</i>	

PLANT-BASED

SWEET CHILI CAULIFLOWER 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	
HUMMUS DIP 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	
CAULIFLOWER VEGGIE TACO V	7.49
roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	
KALE & QUINOA POWER SALAD V GS	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	
TOFU GODDESS BOWL V GS	20.99
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing	
TOFU BANG BANG 2.0 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	

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	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

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	
<i>side of smashbrowns 4.99 / extra egg 1.99 / slow roasted brisket 4.99</i>	
<i>side of sourdough toast 2.99 / 1/2 a grilled avocado 3.99</i>	

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 SPECIALS

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	16.99	12.99
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 FOOD EXCLUSIVES

AHI TUNA CUPS	3.49 EACH
ahi tuna, togarashi, asian coleslaw, pineapple salsa & truffle aioli in a crispy wonton cup	
GUACAMOLE & CHIPS	10.99
house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips	
BAO-ZERS BAO BUN MEETS SLIDER	4.99 EACH
BIG LEBOSKI 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	

HAPPY HOUR BEER

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

HIGHBALLS - SINGLES	7.99	5.99
HIGHBALLS - DOUBLES	10.99	8.99
THE NEGRONI	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
STRAWBERRY GIN BASIL SMASH	11.99	9.99
ROGUE CEASAR	11.99	9.99

30% OFF ALL TEQUILA

\$3 OFF COCKTAIL PITCHERS

BRUNCH DRINK SPECIALS

WEEKENDS & HOLIDAYS 11AM - 3PM

CLASSIC MIMOSA	8.99	6.99
cinzano prosecco, orange juice		
CIDER MIMOSA	10.99	8.99
sunday cider, grapefruit juice		
ROGUE CAESAR	11.99	9.99
clamato, house made spice mix, skyy vodka, roasted garlic & red pepper rim (2oz)		

MENU

WHITE WINES

	6OZ	9OZ	BTL
DON'T CARE WHITE	7.50	11	1/2 L 23.50
HOUSE BLEND - OKANAGAN VALLEY, BC			
RUFFINO	10.50	15.50	43
PINOT GRIGIO - VENETO, ITALY			
BLASTED CHURCH	11	16.25	45
PINOT GRIS - OKANAGAN VALLEY, BC			
SEE YA LATER	10.50	15.50	43
RIESLING - OKANAGAN VALLEY, BC			
RIVERLORE	11	16.25	46
SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND			
GARDEN OF GRANITE	11	16.25	46
CHARDONNAY - SOUTH AUSTRALIA			
LA FRENZ			48
VIOGNIER - OKANAGAN VALLEY, BC			
JOIE			47
A NOBLE BLEND - NARAMATA BENCH, BC			
CONUNDRUM			52
WHITE BLEND - CALIFORNIA			

WINE WEDNESDAY'S

\$2.00 OFF ALL 6OZ GLASSES OF WINE

\$3.00 OFF ALL 9OZ GLASSES OF WINE

RED WINES

	6OZ	9OZ	BTL
DON'T CARE RED	7.50	11	1/2 L 23.50
HOUSE BLEND - OKANAGAN VALLEY, BC			
ALAMOS	10.50	15.50	43
MALBEC - MENDOZA, ARGENTINA			
INNISKILLIN	9.75	14.50	40
CABERNET SAUVIGNON - OKANAGAN VALLEY, BC			
DIRTY LAUNDRY	12	17.75	49
PINOT NOIR - OKANAGAN VALLEY, BC			
HILLSIDE	11	16.25	45
MERLOT - OKANAGAN VALLEY, BC			
GRAN APPASSO	11	16.25	45
NEGROAMARO, SYRAH, CABERNET SAUVIGNON - PUGLIA, ITALY			
BLASTED CHURCH - 'BIG BANG'			44
RED BLEND - OKANAGAN VALLEY, BC			
BAROSSA VALLEY ESTATE			49
SHIRAZ - SOUTH AUSTRALIA			
PIRRAMIMMA			57
PETIT VERDOT - MCLAREN VALE, AUSTRALIA			

ROSÉ WINES

	6OZ	9OZ	BTL
HILLSIDE	11	16.25	45
ROSÉ (MERLOT) - OKANAGAN VALLEY, BC			
INTRIGUE 'SOCIAL'			45
ROSÉ (RIESLING/GEWÜRZTRAMINER/MERLOT) - OKANAGAN VALLEY, BC			
MIRAVAL			54
ROSÉ (CINSULT, GRENACHE, SYRAH) - PROVENCE, FRANCE			
RUFFINO			44
SPARKLING ROSÉ - VENETO, ITALY			

SPARKS

	GLASS	BTL
CINZANO	4oz 7	41
PROSECCO - VENETO, ITALY		
MIONETTO	200mL 12	
PROSECCO - VALDOBBIADENE, ITALY		
SUMAC RIDGE, 'STELLER'S JAY'		43
BRUT - OKANAGAN VALLEY, BC		

ALL MENU PRICES ARE LISTED BEFORE TAX

COCKTAIL PITCHERS

SANGRIA ROJA	25.99
red sangria pitcher served with two spiked rogue pops	
SANGRIA BLANCO	25.99
white sangria pitcher served with two spiked rogue pops	
PINK LEMONADE	25.99
pink lemonade pitcher served with two spiked rogue pops	
CARIBOU LOU	25.99
malibu, wray & nephew overproof rum, pineapple juice, sprite, soda served with two spiked rogue pops	
JIM B'S SWEET TEA	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

VANCOUVER CRAFT MULE	11.99
odd society east van vodka, limes, ginger beer (1.5oz)	
STRAWBERRY GIN BASIL SMASH	11.99
boodles gin, basil, giffard strawberry syrup, soda (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	16.99
russell's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)	
THE NEGRONI	11.99
boodles london dry gin, campari, cinzano rosso, orange twist (2oz)	
JIM B'S SWEET TEA	11.99
jim bean bourbon, peach schnapps, ice tea, lemon juice (2oz)	
ROGUE CEASAR	11.99
clamato, house-made caesar spice mix, roasted red pepper garlic rim (2oz)	

NON-ALCOHOLIC

EDNA'S MOJITO	6.50
alcohol-free - natural mojito mint, a smash of lime juice, 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, subtle notes of natural cucumber & juniper gin	
CLAUSTHALER ORIGINAL	5.99
non-alcoholic lager	
WARSTEINER PREMIUM FRESH	6.99
non-alcoholic pilsner	
KRONENBOURG 1664 BLANC .05	6.99
non-alcoholic wheat beer	

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	12.49
espolon blanco, fresh lime juice, grand marnier & sugar (2oz)	

DESSERTS

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