



FOOD MENU

STARTERS

- HUMMUS DIP** **V** 16
roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips
GS request without naan bread
- VEGAN GYOZA** **VG** **NEW** 14
fresh vegetable gyoza, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori
- MARGHERITA FLATBREAD** **V** 18
roasted tomatoes, mozzarella, fresh parmesan, house-made pesto, balsamic glaze, fresh basil
GS SUB GLUTEN-FREE CRUST +2
- SWEET CHILI CAULIFLOWER** **V** 15
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, mango fire dip
- GUACAMOLE & CHIPS** **GS** **V** 14
house-made fresh daily, topped with goat cheese & pico de gallo, tortilla chips
- BEER CHEESE NACHOS** **V** 20
steamworks lions gate lager queso cheese, mozza & jack cheddar blend, valentina's hot sauce, sour cream, pico de gallo, fresh jalapeños, pickled red onions, cilantro
ADD: GUACAMOLE +\$4 | GROUND BEEF +\$6 | BACON +\$3
- BRUSSELS SPROUTS** **GS** 15
flash fried, bacon, fresh parmesan, lemon
- CRISPY BRISKET RISOTTO BALLS** 16
panko crusted risotto balls stuffed with mozzarella & slow roasted brisket, truffle aioli dip
- CALAMARI** 19
house-made tzatziki, red peppers, & pickled red onions
- CHICKEN TENDERS** 19
house-made, served with fries & honey mustard dip
- DRY RIBS** **GS** 17
tossed in salt & fresh pepper
- CHICKEN WINGS** **GS** 18½
choice of: hot or salt & pepper served with jalapeño ranch dip

BAOZERS BAO BUN MEETS SLIDER

MIX & MATCH 2 FOR \$14

BEEF & MUSHROOM BAO

miso hoisin mushrooms, ground sirloin, kimchi aioli, shredded lettuce, sesame seeds

CHICKEN BAO

crispy chicken, kimchi aioli, sweet chili sauce, cucumber, shredded lettuce, cilantro & sesame seeds

PORK BAO

seared pork belly, char siu sauce, kimchi aioli, cucumber, cilantro, pickled carrot & daikon radish

TOFU BAO

VG **NEW**

vegan bao bun, crispy tofu tossed in char siu sauce, miso marinated mushrooms, kimchi aioli, topped with pickled carrot & daikon radish

SOUPS

- TOMATO BASIL SOUP** **V** 7½
cream, basil, fresh parmesan, served with focaccia bread
- FEATURE SOUP** MARKET PRICE
ask your server for today's creation, served with focaccia bread

SALADS

- KALE & QUINOA POWER SALAD** **GS** **V** 18
avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple citrus dressing
VG request without goat cheese
- THAI BEEF NOODLE SALAD** 22
medium rare filet of sirloin, citrus marinated noodles, peanuts, mint, cilantro, tomato, red pepper, cucumber, mango, cabbage, crispy wontons, thai peanut sauce
- TUNA NIÇOISE** **GS** 22
sesame crusted ahi tuna seared rare, asparagus, potatoes, mixed greens, watermelon radish, medium boiled egg, tomatoes & olives, house-made niçoise dressing
- ROGUE SALAD** **V** APPY 8 | MEAL 14
mixed greens, candied walnuts, goat cheese, watermelon radish, croutons, tomatoes, cucumber, maple citrus dressing
- CAESAR SALAD** APPY 7 | MEAL 13
house made dressing & croutons, fresh parmesan
- ADD: BLACKENED CHICKEN 6½ | WILD SALMON 9½ | MAPLE SOY TOFU 5**

PLANT-BASED

- VEGAN GYOZA** **VG** **NEW** 14
fresh vegetable gyoza, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori
- TOFU BAO** **VG** **NEW** 2 FOR 14
vegan bao bun, crispy tofu tossed in char siu sauce, miso marinated mushrooms, kimchi aioli, topped with pickled carrot & daikon radish
- VEGAN BEET BURGER** **VG** **NEW** 22
plant based patty, lettuce, tomato, avocado, pickled red onion, house-made beet aioli, fresh baked vegan bun, served with fries
- VEGGIE TACOS** **VG** 16
two tacos with roasted cauliflower, black beans, yam, bell pepper, vegan beet aioli, crispy shallots, cabbage, pico de gallo, fresh cilantro, & flour tortillas, served with fries
- TOFU GODDESS BOWL** **GS** **VG** 21
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing
- TOFU BANG BANG** **GS** **VG** 21
crispy tofu, yams, cauliflower, red peppers, in a coconut curry broth, topped with toasted coconut & pineapple salsa, served with rice

FRY BAR

- ONION RINGS** **V** 11½
served with chipotle aioli
- YAM FRIES** **V** 11½
served with chipotle aioli
- TRUFFLE OIL & PARMESAN FRIES** **GS** **V** 13
served with truffle aioli
- POUTINE** 14
cheese curds & gravy

VG VEGAN **V VEGETARIAN** **GS GLUTEN SENSITIVE**

MAINS & BOWLS

- WESTCOAST SOCKEYE SALMON** **GS** **NEW** 28
fresh, wild & local sockeye salmon, maple-soy glaze, pineapple salsa, fresh vegetables & coconut rice
- CAJUN SALMON RISOTTO** **GS** 33
prawn & creole butter sauce, sundried tomato risotto, asparagus
- STEAK FRITES** **GS** 32
7oz sirloin grilled to perfection, demi glacé, asparagus, parmesan fries, served with truffle aioli
- PRAWN & CHORIZO JAMBALAYA** **GS** 24
smoked bacon, celery, bell peppers, rich tomato sauce, louisiana rice, charred jalapeño aioli, roasted corn salsa
- CHICKEN GODDESS BOWL** **GS** 23
maple soy glazed chicken, avocado, turmeric cauliflower, pea shoots, hemp seeds, cucumber-radish-apple salad, coconut rice, green goddess dressing
SUBSTITUTE SALMON +\$4
- AHI TUNA POKE BOWL** 24
avocado, wakame, grilled romaine, tomatoes, cucumber, pineapple salsa, tobiko, wasabi aioli, crispy shallots, coconut rice
GS request without crispy shallots
- CHICKEN & SHRIMP BANG BANG** 24
yams, cauliflower, red peppers, coconut curry broth, pineapple salsa, served with coconut rice & naan bread
GS request without naan bread
- BEER BATTERED FISH & CHIPS** 1 PC 18 | 2 PCS 22
steamworks lions gate lager battered cod, house made tartar, & creamy coleslaw

BURGERS & MORE

SERVED WITH FRIES ask your server for more options

- BACON CHEDDAR SMASH BURGER** 22
fresh pressed to order, double smoked bacon, sharp cheddar, lettuce, tomato, pickles, house burger sauce **NO BACON? NO PROBLEM! \$20**
- MUSHROOM SWISS BURGER** 21
fresh pressed to order, pan seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce
- BLACKENED CHICKEN SANDWICH** 21
cajun spiced chicken breast, pineapple salsa, swiss cheese, mango fire aioli
- CRISPY CHICKEN SANDWICH** 21
buttermilk battered crispy chicken, coleslaw, tomato, pickles, charred jalapeño aioli
- VEGAN BEET BURGER** **VG** **NEW** 22
plant based patty, lettuce, tomato, avocado, pickled red onion, house-made beet aioli, fresh baked vegan bun

GS SUBSTITUTE A GLUTEN FREE BUN OR LETTUCE WRAP +\$2

TACOS

SERVED WITH FRIES

all tacos come in flour tortillas, topped with crisp cabbage, pico de gallo & fresh cilantro

- FISH TACOS** 19
two flash fried battered cod tacos, chipotle aioli, pickled red onion
- KOREAN CHICKEN TACOS** 19
two crispy chicken tacos, kimchi aioli, korean chili sauce, pickled red onion
- VEGGIE TACOS** **VG** 16
two tacos with roasted cauliflower, black beans, yam, bell pepper, vegan beet aioli, crispy shallots
- BRISKET TACOS** 20
two slow roasted beef brisket tacos, house bbq sauce, chipotle aioli, crispy shallots



DRINK MENU

WINE LIST

COCKTAILS ON TAP

SANGRIA ROJA red wine, triple sec, dubonnet, cranberry, soda	11
SANGRIA BLANCO white wine, triple sec, peach schnapps, white cranberry, soda	11
PINK LEMONADE vodka, fresh lime juice, giffard's raspberry syrup, lemonade (1oz)	11
GRAND MARGARITA espolon blanco, fresh lime juice, grand marnier & simple syrup (2oz)	13

HOUSE COCKTAILS

ROGUE CEASAR vodka, classic clamato, house-made caesar spice mix, roasted garlic pepper rim (1oz)	11
THE MULE vodka, fresh lime juice, ginger beer (1oz)	11
STRAWBERRY GIN BASIL SMASH boodles gin, basil, giffard's strawberry syrup, soda (2oz)	12
AGAVE PISCO SOUR capel pisco, giffard's agave syrup, fresh squeezed lemon juice, egg whites, angostura bitters (2oz)	14
APEROL SPRITZ aperol, cinzano prosecco & soda	14 1/2
"THE" OLD FASHIONED russell's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)	17
THE NEGRONI boodles london dry gin, campari, cinzano rosso, orange twist (2oz)	12
JIM B'S SWEET TEA jim beam bourbon, peach schnapps, iced tea, lemon juice (2oz)	12

SPIKED ROGUE POPS

PEACH SCHNAPPS, ORANGE, PEACH SUGAR \$3/EA
1/2oz of alcohol per serving

COCKTAIL PITCHERS

SERVED WITH TWO SPIKED ROGUE POPS

SANGRIA ROJA red wine, triple sec, dubonnet, cranberry, soda (6oz)	27
SANGRIA BLANCO white wine, triple sec, peach schnapps, white cranberry, soda (6oz)	27
PINK LEMONADE vodka, fresh lime juice, giffard's raspberry syrup, lemonade (4oz)	25
JIM B'S SWEET TEA jim beam bourbon, peach schnapps, iced tea, lemon juice (6oz)	27

HOUSE BEERS

	LIONS GATE LAGER VANCOUVER, BC 5% ABV 15 IBU	SLEEVE \$7
	HAZY PALE ALE VANCOUVER, BC 5% ABV 20 IBU	SLEEVE \$7 1/4
	NxNW IPA VANCOUVER, BC 5% ABV 80 IBU	SLEEVE \$7 1/4

SURE SHOTS

LEMON DROP vodka, simple syrup, lemon juice, sugar rim (1oz)	7/EA
GREEN TEA jameson, peach schnapps, lime juice, simple syrup, splash of oj (1oz)	7/EA
KING KONG whiskey, banana liqueur (1oz)	7/EA
BURT REYNOLDS spiced rum, butter ripple schnapps (1oz)	7/EA

NON-ALCOHOLIC

EDNA'S MOJITO alcohol-free - bright natural mojito mint, a smash of lime juice, with subtle rum notes	7 1/2
EDNA'S PALOMA alcohol-free - a burst of citrus, pink grapefruit & lime, with aromas of tequila anejo & a touch of salt	7 1/2
EDNA'S COLLINS alcohol-free - lemon citrus, with subtle notes of natural cucumber & juniper gin	7 1/2
NON ALCOHOLIC BEER ROTATOR ask your server for current selection	MARKET PRICE

PLANNING A PARTY? WE'VE GOT THE PERFECT SPACE

ASK A MANAGER FOR A TOUR OF OUR
EVENT SPACES TODAY

FOR BOOKINGS AND EVENT PACKAGES
CONTACT OUR GROUP SALES TEAM @
LETPARTY@ROGUEWETBAR.COM
604.678.3386

ALL MENU PRICES ARE LISTED BEFORE TAX

WHITES

	6oz	9oz	BTL
DON'T CARE WHITE HOUSE BLEND, OKANAGAN, BC	8	12	
RUFFINO PINOT GRIGIO, VENETO, ITALY	10 1/2	15 1/2	43
BLASTED CHURCH PINOT GRIS, OKANAGAN, BC	11	16 1/4	45
SEE YA LATER RIESLING, OKANAGAN, BC	10 1/2	15 1/2	43
RIVERLORE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	11	16 1/4	46
GARDEN OF GRANITE CHARDONNAY, SOUTH AUSTRALIA	11	16 1/4	46
LA FRENZ VIOGNIER, OKANAGAN, BC			48
JOIE FARM A NOBLE BLEND, NARAMATA BENCH, BC			47
CONUNDRUM WHITE BLEND, CALIFORNIA			52

REDS

	6oz	9oz	BTL
DON'T CARE RED HOUSE BLEND, OKANAGAN, BC	8	12	
ALAMOS MALBEC, MENDOZA, ARGENTINA	10 1/2	15 1/2	43
INNISKILLIN CABERNET SAUVIGNON, OKANAGAN, BC	9 3/4	14 1/2	40
DIRTY LAUNDRY PINOT NOIR, OKANAGAN, BC	12	17 3/4	49
GOLD HILL MERLOT, OLIVER, BC	11	16 1/4	45
GRAN APPASSO NEGROAMARO/SYRAH/CABERNET SAUVIGNON, ITALY	11	16 1/4	45
ANGUS THE BULL CABERNET SAUVIGNON, AUSTRALIA			49
BLASTED CHURCH 'BIG BANG' RED BLEND, OKANAGAN, BC			44
MICHAEL DAVID '7 DEADLY ZINS' ZINFANDEL, CALIFORNIA			54
BAROSSA VALLEY ESTATE SHIRAZ, AUSTRALIA			49
PIRRAMIMMA PETIT VERDOT, AUSTRALIA			57
CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA			134

ROSÉ

	6oz	9oz	BTL
HILLSIDE ROSÉ (MERLOT), OKANAGAN, BC	11	16 1/4	45
INTRIGUE 'SOCIAL' ROSÉ (RIESLING/GEWÜRZ/MERLOT) OKANAGAN, BC			45
MIRAVAL ROSÉ (CINSAULT/GRENACHE/SYRAH) PROVENCE, FRANCE			54
RUFFINO SPARKLING ROSÉ, VENETO, ITALY			44

SPARKLING

	GLASS	BTL
CINZANO PROSECCO, VENETO, ITALY	4oz 7	41
MIONETTO PROSECCO, VALDOBBIADENE, ITALY	200ML 12	
SUMAC RIDGE 'STELLER'S JAY' BRUT, OKANAGAN, BC		43
DOM PÉRIGNON BRUT, CHAMPAGNE, FRANCE		260