



# FOOD MENU

## STARTERS

HUMMUS DIP <span>VG</span>	16
roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips <span>GS</span> request without naan bread	
VEGAN GYOZA <span>VG</span> <span>NEW</span>	14
fresh vegetable gyoza, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
MARGHERITA FLATBREAD <span>V</span>	18
roasted tomatoes, mozzarella, fresh parmesan, house-made pesto, balsamic glaze, fresh basil <span>GS</span> SUB GLUTEN-FREE CRUST +2	
SWEET CHILI CAULIFLOWER <span>V</span>	15
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, mango fire dip	
GUACAMOLE & CHIPS <span>GS</span> <span>V</span>	14
house-made fresh daily, topped with goat cheese & pico de gallo, tortilla chips	
BEER CHEESE NACHOS <span>V</span>	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 <span>GS</span>	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 <span>GS</span>	17
tossed in salt & fresh pepper	
CHICKEN WINGS <span>GS</span>	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 <span>V</span>	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 <span>GS</span> <span>V</span>	18
avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple citrus dressing <span>VG</span> 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 <span>GS</span>	22
sesame crusted ahi tuna seared rare, asparagus, potatoes, mixed greens, watermelon radish, medium boiled egg, tomatoes & olives, house-made niçoise dressing	
ROGUE SALAD <span>V</span>	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 <span>VG</span> <span>NEW</span>	14
fresh vegetable gyoza, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
TOFU BAO <span>VG</span> <span>NEW</span>	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 <span>VG</span> <span>NEW</span>	22
plant based patty, lettuce, tomato, avocado, pickled red onion, house-made beet aioli, fresh baked vegan bun, served with fries	
VEGGIE TACOS <span>VG</span>	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 <span>GS</span> <span>VG</span>	21
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing	
TOFU BANG BANG <span>GS</span> <span>VG</span>	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 <span>V</span>	11½
served with chipotle aioli	
YAM FRIES <span>V</span>	11½
served with chipotle aioli	
TRUFFLE OIL & PARMESAN FRIES <span>GS</span> <span>V</span>	13
served with truffle aioli	
POUTINE	14
cheese curds & gravy	

VG VEGAN V VEGETARIAN GS GLUTEN SENSITIVE

## MAINS & BOWLS

WESTCOAST SOCKEYE SALMON <span>GS</span> <span>NEW</span>	28
fresh, wild & local sockeye salmon, maple-soy glaze, pineapple salsa, fresh vegetables & coconut rice	
CAJUN SALMON RISOTTO <span>GS</span>	33
prawn & creole butter sauce, sundried tomato risotto, asparagus	
STEAK FRITES <span>GS</span>	32
7oz sirloin grilled to perfection, demi glacé, asparagus, parmesan fries, served with truffle aioli	
PRAWN & CHORIZO JAMBALAYA <span>GS</span>	24
smoked bacon, celery, bell peppers, rich tomato sauce, louisiana rice, charred jalapeño aioli, roasted corn salsa	
CHICKEN GODDESS BOWL <span>GS</span>	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 <span>GS</span> request without crispy shallots	
CHICKEN & SHRIMP BANG BANG	24
yams, cauliflower, red peppers, coconut curry broth, pineapple salsa, served with coconut rice & naan bread <span>GS</span> 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 <span>VG</span> <span>NEW</span>	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 <span>VG</span>	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

## COCKTAILS ON TAP

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

## HOUSE COCKTAILS

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

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

## HOUSE BEERS

### STEAMWORKS

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

## SURE SHOTS

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

## NON-ALCOHOLIC

<b>EDNA'S MOJITO</b> alcohol-free - bright natural mojito mint, a smash of lime juice, with subtle rum notes	7 1/2
<b>EDNA'S PALOMA</b> alcohol-free - a burst of citrus, pink grapefruit & lime, with aromas of tequila anejo & a touch of salt	7 1/2
<b>EDNA'S COLLINS</b> alcohol-free - lemon citrus, with subtle notes of natural cucumber & juniper gin	7 1/2
<b>NON ALCOHOLIC BEER ROTATOR</b> 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 @  
LETSPARTY@ROGUEWETBAR.COM  
604.678.3386

ALL MENU PRICES ARE LISTED BEFORE TAX

## WINE LIST

### WHITES

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

### REDS

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

### ROSÉ

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

### SPARKLING

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