



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
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	
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	

SOUP

TOMATO BASIL SOUP V	7½
cream, basil, fresh parmesan, served with bread	

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

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	

MAINS & BOWLS

WESTCOAST SOCKEYE SALMON GS NEW	28
fresh, wild & local sockeye salmon, maple-soy glaze, pineapple salsa, fresh vegetables & coconut rice	
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
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	

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



DRINK MENU

COCKTAILS ON TAP

SANGRIA ROJA red wine, triple sec, dubonnet, cranberry, soda (2oz)	11
SANGRIA BLANCO white wine, triple sec, peach schnapps, white cranberry, soda (2oz)	11
PINK LEMONADE vodka, fresh lime juice, giffard's raspberry syrup, lemonade (1oz)	10
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 (3oz)	14½
"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 (5oz)	27
SANGRIA BLANCO white wine, triple sec, peach schnapps, white cranberry, soda (5oz)	27
PINK LEMONADE vodka, fresh lime juice, giffard's raspberry syrup, lemonade (5oz)	25
JIM B'S SWEET TEA jim beam bourbon, peach schnapps, iced tea, lemon juice (5oz)	27

STEAMWORKS ROTATING BEER TAPS

ASK YOUR SERVER FOR THE CURRENT SELECTION



SURE SHOTS

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

NON-ALCOHOLIC

ROGUE FAUXBUCHA ginger beer, pineapple juice, strawberry syrup, lemon juice & mint topped with soda water	6¾
DON'T MOCK ME MOJITO lime juice, simple syrup, mint & soda water	6¾
HIBISCUS SPRITZ hibiscus tea, orange juice, lemon juice, raspberry syrup topped with soda water	6¾
COCO BERRY SMASH strawberry syrup, coconut cream syrup, lemon juice, basil & soda water	6¾
NON ALCOHOLIC BEER ROTATORS ask your server for current selections	MARKET PRICE

PLANNING A PARTY?

WE'VE GOT THE PERFECT SPACE

ASK A MANAGER FOR INFORMATION ABOUT 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	750ML BTL
DON'T CARE WHITE HOUSE BLEND, OKANAGAN, BC	8	12	
RUFFINO PINOT GRIGIO, VENETO, ITALY	10½	15½	43
BLASTED CHURCH PINOT GRIS, OKANAGAN, BC	11	16¼	45
SEE YA LATER RIESLING, OKANAGAN, BC	10½	15½	43
RIVERLORE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	11	16¼	46
GARDEN OF GRANITE CHARDONNAY, SOUTH AUSTRALIA	11	16¼	46
LA FRENZ VIOGNIER, OKANAGAN, BC			48
JOIE FARM A NOBLE BLEND, NARAMATA BENCH, BC			47
CONUNDRUM WHITE BLEND, CALIFORNIA			52

REDS

	6oz	9oz	750ML BTL
DON'T CARE RED HOUSE BLEND, OKANAGAN, BC	8	12	
ALAMOS MALBEC, MENDOZA, ARGENTINA	10½	15½	43
INNISKILLIN CABERNET SAUVIGNON, OKANAGAN, BC	9¾	14½	40
DIRTY LAUNDRY PINOT NOIR, OKANAGAN, BC	12	17¾	49
HILLSIDE MERLOT, OKANAGAN, BC	11	16¼	45
GRAN APPASSO NEGROAMARO/SYRAH/CABERNET SAUVIGNON, ITALY	11	16¼	45
BLASTED CHURCH 'BIG BANG' RED BLEND, OKANAGAN, BC			44
BAROSSA VALLEY ESTATE SHIRAZ, AUSTRALIA			49
PIRRAMIMMA PETIT VERDOT, AUSTRALIA			57

ROSÉ

	6oz	9oz	750ML BTL
DIRTY LAUNDRY 'HUSH' ROSÉ, OKANAGAN, BC	11	16¼	42
INTRIGUE 'SOCIAL' ROSÉ (RIESLING/GEWÜRZ/MERLOT) OKANAGAN, BC			45
MIRAVAL ROSÉ (CINSAULT/GRENACHE/SYRAH) PROVENCE, FRANCE			54

SPARKLING

	GLASS	750ML BTL
CINZANO PROSECCO, VENETO, ITALY	4oz 8	41
MIONETTO PROSECCO, VALDOBBIADENE, ITALY	200ML 12	
SUMAC RIDGE 'STELLER'S JAY' BRUT, OKANAGAN, BC		43

WEEKEND BRUNCH

AVAILABLE WEEKENDS & HOLIDAYS 11AM -3PM

ASK YOUR SERVER TO SEE THE MENU