

ROGUE★KITCHEN

STARTERS

HUMMUS DIP V	16
roasted red pepper hummus, basil oil, tomatoes, olives, naan bread & tortilla chips GS request without naan bread	
DUMPLINGS VG	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	15
fresh-made guacamole topped with corn salsa, cotija cheese, pico de gallo and chips cooked to order	
BRUSSELS SPROUTS GS	15
lemon, crispy bacon, chili oil, freshly shaved parmesan	
BRISKET ARANCINI	16
panko crusted risotto balls stuffed with mozzarella & slow roasted brisket, truffle aioli dip	
CALAMARI	19
house-made tzatziki, olives, pickled jalapenos, fresh herbs, pickled red onions	
CHICKEN TENDERS	19
house-made, served with fries & honey mustard dip	
SPICY THAI CHICKEN WINGS	19
dark thai chili sauce, peanut sauce, green onions, served with sesame cucumber aioli	
ONION RINGS V	13
served with kimchi aioli	
YAM FRIES V	13
chipotle mango spice, fresh herbs, chipotle aioli	
TRUFFLE & PARMESAN FRIES GS V	15
fresh herbs, white truffle oil, freshly shaved parmesan, lemon truffle aioli	
POUTINE	15
quebec cheese curds, house-made gravy, freshly cooked fries, fresh herbs	

SOUP & SALADS

TOMATO BASIL SOUP V	7
cream, basil, parmesan, served with garlic focaccia	
KALE & QUINOA POWER SALAD GS V	18½
avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple citrus dressing VG request without goat cheese	
THAI PEANUT STEAK & NOODLES	27
medium rare flat iron steak, citrus marinated noodles, peanuts, mint, cilantro, tomato, red pepper, cucumber, mango, cabbage, crispy wontons, thai peanut sauce	
TUNA NIÇOISE GS	24
sesame crusted ahi tuna seared rare, asparagus, potatoes, mixed greens, watermelon radish, tomatoes, 6 minute egg & olives, house-made niçoise dressing	
ROGUE SALAD V	14
mixed greens, candied walnuts, goat cheese, watermelon radish, tomatoes, cucumber, maple citrus dressing	
KNIFE AND FORK ARTISAN CAESAR SALAD	15
local artisan romaine, house-made dressing, lemon parm crumb, crispy capers, pickled onions, roasted garlic, freshly shaved parmesan	
ADD: BLACKENED CHICKEN +8 WILD SALMON +10	
MAPLE SOY TOFU +5	

MAINS & BOWLS

MAPLE SOY SALMON BOWL GS	28
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, pineapple salsa, maple soy glaze	
SWEET CHILI RICE BOWL	24
choice of: sweet chili chicken or crispy cauliflower (V) coconut rice, sesame cucumber aioli, kimchi slaw, pickled daikon, and micro cilantro	
PORK BELLY RICE BOWL	28
coconut rice, sesame cucumber aioli, cabbage, peppers, yams, crispy korean style pork belly, miso mushrooms, house-made kimchi, 6 min egg & crispy shallots	
PRAWN TAGLIATELLE	26
prawns, kale, red peppers, and onions in a sundried rosé sauce, authentic italian tagliatelle, herbs, chili oil and freshly shaved parmesan	
CAJUN SALMON RISOTTO GS	34
prawn & creole butter sauce, sundried tomato risotto, asparagus	
STEAK FRITES GS	32
7oz sirloin grilled to perfection, demi glacé, asparagus, parmesan fries, served with lemon 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	24
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	25
avocado, wakame, watermelon radish, tomatoes, cucumber, pineapple salsa, tobiko, wasabi aioli, crispy shallots, coconut rice GS request without crispy shallots	
BEER BATTERED FISH & CHIPS	1 PC 19 2 PCS 23
steamworks lions gate lager battered cod, house made tartar, & creamy coleslaw	

PLANT-BASED

DUMPLINGS VG	14
fresh vegetable gyoza, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
TOFU BAO VG	2 FOR 15
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	22
plant based patty, lettuce, tomato, avocado, pickled red onion, house-made beet aioli, fresh baked vegan bun, served with fries	
VEGGIE TACOS VG	17
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	22
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing	

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

BaoZers BAO BUN MEETS SLIDER

MIX & MATCH 2 FOR \$15

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

BURGERS

SERVED WITH FRIES ask your server for more options

BACON CHEDDAR SMASH BURGER	22½
double smoked bacon, sharp cheddar, lettuce, tomato, pickles, house burger sauce NO BACON? NO PROBLEM! \$20½	
ROGUE SMASH BURGER	27
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, and house sauce	
MUSHROOM SWISS SMASH BURGER	21½
pan seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce	
TROPICAL CHICKEN SANDWICH	22
chipotle mango spiced chicken breast, pineapple salsa, swiss cheese, mango fire aioli, lettuce, tomato, avocado	
CRISPY CHICKEN SANDWICH	22½
spice dusted breaded chicken thigh, charred jalapeño ranch slaw, tomato, pickles ADD: SWISS, CHEDDAR, OR AMERICAN CHEESE +\$2	
CHIPOTLE MANGO SALMON BURGER	25
chipotle blackened sockeye salmon, avocado, tomato, charred jalapeno ranch slaw and fresh mango	
VEGAN BEET BURGER VG	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

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

FISH TACOS	20
two beer battered cod tacos, chipotle aioli, pickled red onion	
KOREAN CHICKEN TACOS	20
two crispy chicken tacos, kimchi aioli, korean chili sauce, pickled red onion	
VEGGIE TACOS VG	17
two tacos with roasted cauliflower, black beans, yam, bell pepper, vegan beet aioli, crispy shallots	
BRISKET TACOS	21
two slow roasted beef brisket tacos, house bbq sauce, chipotle aioli, crispy shallots	



ROGUE WETBAR

HOUSE COCKTAILS

SANGRIA ROJA the traditional drink of spain, made from red wine and natural fruit extracts (2oz)	11
PINK LEMONADE vodka, fresh lime juice, raspberly syrup, lemonade (1oz)	11
ROGUE CEASAR vodka,classic clamato, house-made caesar spice mix, roasted garlic pepper rim (1oz)	12
THE MULE vodka, fresh lime juice, ginger beer (1oz)	12
STRAWBERRY GIN BASIL SMASH boodles gin, basil, strawberry syrup, fresh lime juice, soda (2oz)	12
AGAVE PISCO SOUR capel pisco, agave syrup, fresh squeezed lemon juice, egg whites, aromatic bitters (2oz)	14
SIGNATURE MAI TAI appletons signature blend rum, wray & nephew overproof rum, grand marnier, orgeat, lime juice & bitters (2oz) *contains nuts	13
ESPRESSO MARTINI skyy vodka, espresso martini mix, garnished with coffee beans (2oz)	12
APEROL SPRITZ 2 oz aperol, 4 oz cinzano prosecco & soda	14
THE NEGRONI boodles london dry gin, campari, cinzano rosso, orange twist (3oz)	13
'THE' OLD FASHIONED wild turkey 81 bourbon, house blend bitters, demerara syrup (2oz) UPGRADE TO RUSSELLS RESERVE BOURBON FOR AN EXTRA SMOOTH EXPERIENCE +\$2	14

MARGARITA MENU

GRAND MARGARITA espolon blanco tequila, grand marnier, lime juice & simple syrup, salt rim (2oz)	14
STRAWBERRY-GUAVA MARGARITA espolon blanco tequila, aperol, lime juice, strawberry bitters, guava syrup, salt rim (2oz)	15
SPICY PASSIONFRUIT MARGARITA espolon blanco tequila, ancho reyes chili liqueur, lime juice, passionfruit syrup, ancho chili tincture, tajin, salt rim (2oz) for extra heat, ask your server for an extra drop of tincture	15

COCKTAIL PITCHERS

PINK LEMONADE vodka, fresh lime juice, raspberly syrup, lemonade (4oz)	27
SANGRIA ROJA the traditional drink of spain, made from red wine and natural fruit extracts (6oz)	27
GRAND MARGARITA espolon blanco tequila, grand marnier, lime juice & simple syrup(6oz)	33
STRAWBERRY-GUAVA MARGARITA espolon blanco tequila, aperol, lime juice, strawberry bitters, guava syrup, salt rim (6oz)	36

HOUSE BEERS

 STEAMWORKS VANCOUVER, BC 5% ABV 15 IBU	 LIONS GATE LAGER SLEEVE \$7½
 PALE ALE VANCOUVER, BC 5.2% ABV 40 IBU	 SLEEVE \$7¾
 JOHN OLIVER IPA VANCOUVER, BC 6.5% ABV 50 IBU	 SLEEVE \$8

NON-ALCOHOLIC

HIBISCUS SPRITZ hibiscus tea, orange juice, lemon juice, raspberry syrup, soda water	8
HOUSE-MADE ROGUE FAUXBUCHA pineapple juice, lemon juice, strawberry syrup, mint and ginger beer	8
EDNA'S MOJITO a bright and natural mojito with mint, a splash of lime juice, and notes of tropical rum	8½
EDNA'S PALOMA a burst of pink grapefruit and lime citrus with a touch of salt and notes of anejo tequila	8½
'NONNY' PILSNER	7
'NONNY' IPA	7

SURE SHOTS

LEMON DROP vodka, simple syrup, lemon juice, sugar rim (1oz)	7½ EA
GREEN TEA jameson, peach schnapps, lime juice, simple syrup, splash of oj (1oz)	7½ EA
KING KONG crown royal & banana liqueur (1oz)	7½ EA
BURT REYNOLDS spiced rum & butter ripple schnapps (1oz)	7½ EA

READY TO PARTY?
SO ARE WE!
WE'VE GOT JUST THE PLACE



ASK A MANAGER FOR A TOUR OF OUR EVENT SPACES
TODAY. OR CONTACT OUR GROUP SALES TEAM FOR
BOOKING AND EVENT PACKAGE INFORMATION

LETSPARTY@ROGUEWETBAR.COM 604.678.3386

WINE LIST

WHITES	6oz	9oz	750ML BTL
DON'T CARE WHITE CHARDONNAY, BC	9	13¼	
RUFFINO PINOT GRIGIO, VENETO, ITALY	11	16¼	46
SEE YA LATER RIESLING, BC	11	16¼	46
SUNSHINE BAY SAUVIGNON BLANC, MARLBOROUGH, NZ	12	17¾	48
GARDEN OF GRANITE CHARDONNAY, SOUTH AUS	11	16¼	46
BLASTED CHURCH PINOT GRIS, BC	12	17¾	48
LA FRENZ VIOGNIER, NARAMATA BENCH, BC			58
JOIE FARM A NOBLE BLEND, NARAMATA BENCH, BC			54
SONOMA-CUTRER 'RIVER RANCHES' CHARDONNAY, SONOMA VALLEY, CALI			57
REDS	6oz	9oz	750ML BTL
DON'T CARE RED MERLOT BC	9	13¼	
HILLSIDE MERLOT, BC	13	18½	51
TOM GORE CABERNET SAUVIGNON, CALI	13	18½	51
GRAN APPASSO VELVETY RICH SYRAH BLEND, ITALY	12	17¾	48
DIRTY LAUNDRY PINOT NOIR, BC	13	18½	51
ALAMOS MALBEC, MENDOZA, ARG	11	16¼	46
THE PRISONER 'UNSHACKLED' CABERNET SAUVIGNON, NAPA VALLEY, CALI			80
BLASTED CHURCH 'BIG BANG' MERLOT BLEND, BC			54
MICHAEL DAVID '7 DEADLY ZINS' ZINFANDEL, LODI, CALI			56
BAROSSA VALLEY ESTATE SHIRAZ, BAROSSA VALLEY, AUS			55
PIRRAMIMMA PETIT VERDOT, MCLAREN VALE, AUS			65
ROSÉ	6oz	9oz	750ML BTL
DIRTY LAUNDRY 'HUSH' ROSÉ, BC	11	16¼	46
NARRATIVE SPARKLING ROSÉ, BC	4oz	7½	46
SPARKLING	4oz		750ML BTL
CINZANO PROSECCO, VENETO, ITALY	7½		46
MIONETTO (200ML MINI BOTTLE) PROSECCO, VALDOBBIADENE, ITALY			14
SUMAC RIDGE 'STELLER'S JAY' BRUT, BC			50
VUEVE CLICQUOT BRUT, CHAMPAGNE, FR			140
DOM PÉRIGNON BRUT, CHAMPAGNE, FR			400

