

ROGUE★KITCHEN

STARTERS

HUMMUS DIP <b>v</b>	16
roasted red pepper hummus, basil oil, tomatoes, naan bread & tortilla chips	
<b>GS</b> request without naan bread	
DUMPLINGS <b>vg</b>	14
fresh vegetable gyoza, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
MARGHERITA FLATBREAD <b>v</b>	18
roasted tomatoes, mozzarella, fresh parmesan, house-made pesto, balsamic glaze, fresh basil	
<b>GS</b> SUB GLUTEN-FREE CRUST +2	
SWEET CHILI CAULIFLOWER <b>v</b>	15
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, mango fire dip	
GUACAMOLE & CHIPS <b>GS v</b>	15
fresh-made guacamole topped with corn salsa, cotija cheese, pico de gallo and chips cooked to order	
BRUSSELS SPROUTS <b>GS</b>	15
lemon, crispy bacon, chili oil, freshly shaved parmesan	
CALAMARI	19
house-made tzatziki, red pepper, pickled jalapenos, fresh herbs, pickled red onions	
CHICKEN TENDERS	19
house-made, served with fries & honey mustard dip	
DRY RIBS <b>GS</b>	17
tossed in salt & fresh pepper	
SPICY THAI CHICKEN WINGS	19
dark thai chili sauce, peanut sauce, green onions, served with sesame cucumber aioli	
ONION RINGS <b>v</b>	13
served with kimchi aioli	
YAM FRIES <b>v</b>	13
chipotle mango spice, fresh herbs, chipotle aioli	
TRUFFLE & PARMESAN FRIES <b>GS v</b>	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 <b>v</b>	7
cream, fresh herbs, basil oil & grilled cheese croutons	
KALE & QUINOA POWER SALAD <b>GS v</b>	18½
avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple citrus dressing	
<b>VG</b> 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	
ROGUE SALAD <b>v</b>	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 TO YOUR SALAD:

BLACKENED CHICKEN +8 | WILD SALMON +10  
MAPLE SOY TOFU +5

MAINS & BOWLS

MAPLE SOY SALMON BOWL <b>GS</b>	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 cauliflower <b>(V)</b> coconut rice, sesame cucumber aioli, kimchi slaw, pickled daikon, and micro cilantro	
STEAK FRITES <b>GS</b>	32
7oz sirloin grilled to perfection, demi glacé, parmesan fries, seasonal veg, served with lemon truffle aioli	
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	
PRAWN & CHORIZO JAMBALAYA <b>GS</b>	24
smoked bacon, celery, bell peppers, rich tomato sauce, louisiana rice, charred jalapeño aioli, roasted corn salsa	
CHICKEN GODDESS BOWL <b>GS</b>	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	
<b>GS</b> request without crispy shallots	
BEER BATTERED FISH & CHIPS	1 PC 19   2 PCS 23
lager battered cod, house made tartar, & creamy coleslaw	

PLANT-BASED

DUMPLINGS <b>vg</b>	14
fresh vegetable gyoza, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
TOFU BAO <b>vg</b>	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 <b>vg</b>	22
plant based patty, lettuce, tomato, avocado, pickled red onion, house-made beet aioli, fresh baked vegan bun, served with fries	
VEGGIE TACOS <b>vg</b>	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 <b>GS vg</b>	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 DOUBLE SMASH BURGER	27
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, and house sauce	
MUSHROOM SWISS SMASH BURGER	21½
beef patty, 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 <b>vg</b>	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 <b>vg</b>	17
two tacos with roasted cauliflower, black beans, yam, bell pepper, vegan beet aioli, crispy shallots	





# ROGUE★WETBAR

## HOUSE COCKTAILS

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

## MARGARITA MENU

<b>GRAND MARGARITA</b> espolon blanco tequila, grand marnier, lime juice & simple syrup, salt rim (2oz)	13
<b>STRAWBERRY-GUAVA MARGARITA</b> espolon blanco tequila, aperol, lime juice, strawberry bitters, guava syrup, salt rim (2oz)	14
<b>SPICY PASSIONFRUIT MARGARITA</b> espolon blanco tequila, ancho reyes chili liqueur, lime juice, passionfruit syrup, ancho chili tincture, tajin, salt rim (2oz) <i>for extra heat, ask your server for an extra drop of tincture</i>	14

### SPIKED ROGUE POPS

PEACH SCHNAPPS, ORANGE, PEACH SUGAR \$3/EA

*1/2oz of alcohol per serving*

## COCKTAIL PITCHERS

<b>SERVED WITH TWO SPIKED ROGUE POPS</b>	
<b>PINK LEMONADE</b> vodka, fresh lime juice, raspberry syrup, lemonade (4oz)	27
<b>SANGRIA ROJA</b> the traditional drink of spain, made from red wine and natural fruit extracts (6oz)	27
<b>VERVE HARD ICED TEA</b> a blend of perfectly balanced sweet tea with a subtle hint of lemon (5.5% abv 36 oz pitcher)	18

ALL MENU PRICES ARE LISTED BEFORE TAX

## STEAMWORKS ROTATING BEER TAPS

ASK YOUR SERVER FOR  
THE CURRENT SELECTION



## NON-ALCOHOLIC

<b>ROGUE FAUXBUCHA</b> ginger beer, pineapple juice, strawberry syrup, lemon juice & mint topped with soda water	7
<b>DON'T MOCK ME MOJITO</b> lime juice, simple syrup, mint & soda water	7
<b>HIBISCUS SPRITZ</b> hibiscus tea, orange juice, lemon juice, raspberry syrup topped with soda water	7
<b>COCO BERRY SMASH</b> strawberry syrup, coconut cream syrup, lemon juice, basil & soda water	7
<b>NON ALCOHOLIC BEER ROTATORS</b> ask your server for current selections - market price	

## WINE LIST

WHITES	6OZ	9OZ	750ML	BTL
<b>DON'T CARE WHITE</b> CHARDONNAY, BC	9	13 1/4		
<b>BLASTED CHURCH</b> PINOT GRIS, BC	12	17 3/4	47	
<b>RUFFINO</b> PINOT GRIGIO, VENETO, ITALY	11	16 1/4	44	
<b>SEE YA LATER</b> RIESLING, BC	11	16 1/4	44	
<b>SUNSHINE BAY</b> SAUVIGNON BLANC, MARLBOROUGH, NZ	12	17 3/4	47	
REDS	6OZ	9OZ	750ML	BTL
<b>DON'T CARE RED</b> MERLOT, BC	9	13 1/4		
<b>DIRTY LAUNDRY</b> PINOT NOIR, BC	13	18 1/2	49	
<b>ALAMOS</b> MALBEC, MENDOZA, ARG	11	16 1/4	44	
<b>TOM GORE</b> CABERNET SAUVIGNON, CALI	13	18 1/2	49	
ROSÉ	6OZ	9OZ	750ML	BTL
<b>DIRTY LAUNDRY 'HUSH'</b> ROSÉ, BC	11	16 1/4	44	
<b>NARRATIVE</b> SPARKLING ROSÉ, BC	4oz	7 1/2		46
SPARKLING	4OZ		750ML	BTL
<b>CINZANO</b> PROSECCO, VENETO, ITALY	7 1/2			46
<b>MIONETTO (200ML MINI BOTTLE)</b> PROSECCO, VALDOBBIADENE, ITALY				14

## SURE SHOTS

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

## WEEKEND BRUNCH

FROM OPEN UNTIL 3PM

<b>CLASSICS</b>	
<b>B-LINE BREAKFAST</b> 2 fresh eggs your way, grilled avocado, smoked bacon, pale ale sausage, sourdough toast & hashbrowns	20
<b>CHORIZO HASH GS</b> chorizo sausage, 2 soft poached eggs, bell peppers, onion, mushrooms, hollandaise & hashbrowns	20
<b>BREAKFAST SANDWICH</b> sourdough, lettuce, tomato, cheddar, avocado, smoked bacon, fried egg, special sauce & hashbrowns	19
<b>STEAK AND EGGS</b> 7oz sirloin, 2 farm fresh eggs done your way, hashbrowns and toasted sourdough	30
<b>BENNY'S</b>	
<b>CLASSIC BENNY</b> 2 poached eggs, toasted english muffin, canadian bacon, house-made hollandaise, hashbrowns	19
<b>WEST COAST SALMON BENNY</b> 2 poached eggs, locally smoked salmon, avocado, pickled red onions, fried capers, toasted english muffin house-made hollandaise, fresh dill, hashbrowns	21
<b>AVOCADO BENNY</b> 2 poached eggs, toasted english muffin, avocado, tomato,house-made hollandaise, hashbrowns ADD BACON +\$2	19
<b>ADD ONS</b>	
<b>EXTRA EGG +2 ★ 1/2 GRILLED AVOCADO +4</b>	
<b>SOUDOUGH TOAST +3 ★ SIDE OF BACON +4</b>	
<b>BRUNCH DRINK SPECIALS</b>	
<b>CLASSIC MIMOSA</b> cinzano prosecco, orange juice (4oz)	7
<b>BAILEYS COFFEE</b> baileys, coffee, sugar rim, whipped cream (2oz)	9
<b>ROGUE CAESAR</b> clamato, house made spice mix, skyy vodka, roasted garlic & red pepper rim (1oz)	8

