

ROGUE★KITCHEN

STARTERS

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	
CHICKEN TENDERS	19½
house-made, served with fries & honey mustard dip	
DRY RIBS GS	17
tossed in salt & fresh pepper	
SPICY THAI CHICKEN WINGS	19½
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	

BaoZERS BAO BUN MEETS SLIDER

MIX & MATCH 2 FOR \$17

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	

SOUP & SALADS

TOMATO BASIL SOUP V	7
cream, fresh herbs, basil oil & grilled cheese croutons	
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 & NOODLE SALAD V	18
citrus marinated noodles, peanuts, mint, cilantro, tomato, red pepper, cucumber, mango, cabbage, crispy wontons, thai peanut sauce	
ROGUE SALAD V	15
mixed greens, candied walnuts, tomatoes, goat cheese, watermelon radish, 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	

VG VEGAN V VEGETARIAN GS GLUTEN SENSITIVE

MAINS & BOWLS

BEER BATTERED FISH & CHIPS 1 PC 19 2 PCS 24	
lager battered cod, house made tartar, & creamy coleslaw	
SWEET CHILI GRILLED CHICKEN BOWL	23
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, sweet chili glaze, do chua pickles, crispy wontons & micro cilantro	
CHICKEN GODDESS BOWL GS	24
maple soy glazed chicken, avocado, turmeric cauliflower, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing	
SUBSTITUTE SALMON +\$6	
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 & CHORIZO JAMBALAYA GS	24
smoked bacon, celery, bell peppers, rich tomato sauce, louisiana rice, charred jalapeño aioli, roasted corn salsa	
PRAWN TAGLIATELLE	26
prawns, kale, red peppers, and onions in a sundried rosé sauce, authentic italian tagliatelle, herbs, chili oil and freshly shaved parmesan	
AHI TUNA POKE	25½
avocado, wakame, watermelon radish, tomatoes, cucumber, pineapple salsa, tobiko, wasabi aioli, crispy shallots, coconut rice	
GS request without crispy shallots	
MAPLE SOY SALMON BOWL GS	29
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, cauliflower, pineapple salsa, maple soy glaze	
STEAK FRITES	30
5oz sterling beef flat iron steak, demi glacé, leafy greens, truffle parmesan fries	
GRILLED SIRLOIN	33
7oz sterling beef sirloin, seasonal vegetables, yukon gold mashed potatoes, demi glacé, fried onion strings	

ADD ONS ADD TO ANY MEAL

BLACKENED CHICKEN +8	•	GRILLED CHICKEN +8
PRAWN SKEWER +7	•	WILD SALMON +10
GRILLED 5oz STEAK +12	•	PORK BELLY +8
MAPLE SOY TOFU +5		

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 17
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	

BURGERS

SERVED WITH FRIES ask your server for more options	
BACON CHEDDAR SMASH BURGER	23
double smoked bacon, sharp cheddar, lettuce, tomato, pickles, house burger sauce	
NO BACON? NO PROBLEM! \$21	
ROGUE DOUBLE SMASH BURGER	27
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, and house sauce	
MUSHROOM SWISS SMASH BURGER	22
beef patty, pan seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce	
TROPICAL CHICKEN SANDWICH	23
chipotle mango spiced chicken breast, lettuce, tomato, pineapple salsa, swiss cheese, mango fire aioli	
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	26
chipotle blackened sockeye salmon, tomato, charred jalapeño ranch slaw & 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	21
two beer battered cod tacos, chipotle aioli, pickled red onion	
KOREAN CHICKEN TACOS	21
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	

\$19 WEEKEND BRUNCH

SATURDAY & SUNDAY OPEN TIL 3PM

CLASSICS

B-LINE BREAKFAST	19
2 fresh eggs your way, grilled avocado, smoked bacon, pale ale sausage, sourdough toast & hashbrowns	
CHORIZO HASH GS	19
chorizo sausage, 2 soft poached eggs, bell peppers, onion, mushrooms, hollandaise & hashbrowns	
BREAKFAST SANDWICH	19
sourdough, lettuce, tomato, cheddar, avocado, smoked bacon, fried egg, special sauce & hashbrowns	

BENNY'S

CLASSIC BENNY	19
2 poached eggs, toasted english muffin, canadian bacon, house-made hollandaise, hashbrowns	
WEST COAST SALMON BENNY	19
2 poached eggs, locally smoked salmon, avocado, pickled red onions, fried capers, toasted english muffin house-made hollandaise, fresh dill, hashbrowns	
AVOCADO BENNY	19
2 poached eggs, toasted english muffin, avocado, tomato,house-made hollandaise, hashbrowns	
ADD BACON +\$2	

BRUNCH ADD ONS

EXTRA EGG +2	★	1/2 GRILLED AVOCADO +4
SOUDOUGH TOAST +3	★	SIDE OF BACON +4

ROGUE WET BAR

HOUSE COCKTAILS

SANGRIA ROJA the traditional drink of Spain, made from red wine & natural fruit extracts (2oz)	10
PINK LEMONADE vodka, fresh lime juice, raspberry syrup, lemonade, soda water (1oz)	10
ROGUE CAESAR 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, strawberry syrup, fresh lime juice, soda (2oz)	12
AGAVE PISCO SOUR 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 & aromatic bitters (2oz)	13
ESPRESSO MARTINI skyy vodka, espresso martini mix, garnished with coffee beans (2oz)	12
APEROL SPRITZ aperol, cinzano prosecco & soda (2oz)	14
THE NEGRONI boodles london dry gin, campari, cinzano rosso, orange peel (3oz)	13
BLACK MANHATTAN double barrel forty creek Canadian whiskey, averna amaro, house blend bitters (3oz)	14
FEATURE COCKTAIL ask your server for current selection	10 AND UP

COCKTAIL PITCHERS	
SERVED WITH TWO SPIKED ROGUE POPS	
PINK LEMONADE (4oz)	25
SANGRIA ROJA (5oz)	24
STRAWBERRY GIN BASIL SMASH (5oz)	28
SPIKED ROGUE POPS peach schnapps, orange, peach sugar (.5oz) \$3/ea	

MARGARITA MENU

GRAND MARGARITA espolon blanco tequila, grand marnier, lime juice & simple syrup, salt rim (2oz)	13
STRAWBERRY-GUAVA MARGARITA espolon blanco tequila, aperol, lime juice, strawberry bitters, guava syrup, salt rim (2oz)	14
SPICY PASSIONFRUIT MARGARITA 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

SAVE ROOM FOR DESSERT	
CARAMEL APPLE GALETTE house-made apple pie smothered in warm caramel sauce, almond crumble, topped with mario's premium vanilla bean gelato	14
CHOCOLATE TURTLE CAKE rich chocolate cake with a molten caramel centre, pecans, whipped cream, chocolate shavings ADD MARIO'S VANILLA GELATO +\$3	12

HAPPY HOUR

MONDAY - FRIDAY: 2-6 PM & 9PM-CLOSE
SAT & SUN: ALL NIGHT LONG! 3PM-CLOSE

HAPPY HOUR FOOD

STRAIGHT UP CHEESEBURGER ADD FRIES +\$5	12
GUACAMOLE & CHIPS GS V	15 12
BRUSSELS SPROUTS GS	15 11
SWEET CHILI CAULIFLOWER V	15 11
POUTINE	15 12
MARGHERITA FLATBREAD V GS SUB GLUTEN-FREE CRUST +\$2	18 15
DUMPLINGS VG	14 11
DRY RIBS	17 13
YAM FRIES	13 10
ONION RINGS	13 10

STEAMWORKS BEER

HOUSE LAGER	6½ 4½
HOUSE PALE ALE	7 5
HOUSE IPA	8½ 6½

WINE

\$2 OFF 60Z GLASSES OF WINE
\$3 OFF 90Z GLASSES OF WINE

COCKTAILS ETC.

HIGHBALLS - SINGLES	8 6
HIGHBALLS - DOUBLES	11 9
THE NEGRONI (3oz)	13 10
SANGRIA ROJA (2oz)	10 8
THE MULE (1oz)	11 9
GRAND MARGARITA (2oz)	13 10
PINK LEMONADE (1oz)	10 8
ESPRESSO MARTINI (2oz)	12 9
APEROL SPRITZ (2oz)	14 11

\$3 OFF COCKTAIL PITCHERS

BRUNCH DRINK SPECIALS

SATURDAY & SUNDAY OPEN TIL 3PM

CLASSIC MIMOSA (4oz)	9 7
BAILEYS COFFEE (2oz)	11 9
ROGUE CAESAR (1oz)	11 8

NON-ALCOHOLIC

ROGUE FAUXBUCHA ginger beer, pineapple juice, strawberry syrup, lemon juice & mint topped with soda water	8
DON'T MOCK ME MOJITO lime juice, simple syrup, mint & soda water	7
HIBISCUS SPRITZ hibiscus tea, orange juice, lemon juice, raspberry syrup topped with soda water	7
COCO BERRY SMASH strawberry syrup, coconut cream syrup, lemon juice, basil & soda water	7½
NON ALCOHOLIC BEER ROTATORS ask your server for current selections - market price	
ASK ABOUT OUR FEATURED NON-ALC COCKTAILS AND KOMBUCHA'S	

WINE LIST

WHITES	60Z	90Z	750ML BTL
DON'T CARE WHITE CHARDONNAY, BC	9	13¼	
BLASTED CHURCH PINOT GRIS, BC	13	18½	48
RUFFINO PINOT GRIGIO, ITALY	11	16¼	43
SUNSHINE BAY SAUVIGNON BLANC, MARLBOROUGH, NZ	12	17¾	46
REDS	60Z	90Z	750ML BTL
DON'T CARE RED MERLOT, BC	9	13¼	
DIRTY LAUNDRY PINOT NOIR, BC	13	18½	48
ALAMOS MALBEC, MENDOZA, ARG	11	16¼	43
BLACK SAGE CABERNET SAUVIGNON, BC	14	19	50
ROSÉ	60Z	90Z	750ML BTL
DIRTY LAUNDRY 'HUSH' ROSÉ, BC	12	17¾	46
SPARKLING	40Z		750ML BTL
CINZANO PROSECCO, ITALY	7½		45
MIONETTO (200ML MINI BOTTLE) PROSECCO, ITALY			15

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 crown royal & banana liqueur (1oz)	7 EA
BURT REYNOLDS spiced rum & butter ripple schnapps (1oz)	7 EA

ALL MENU PRICES ARE LISTED BEFORE TAX