

ROGUE★KITCHEN

STARTERS

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| 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

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| 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

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| 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

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|---|-----|
| 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, 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

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|------------------------------|---|---------------------------|
| 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

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|--|----------|
| 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

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| 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

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| 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

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|---|----|
| 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 |
| SOULDROUGH TOAST +3 | ★ | SIDE OF BACON +4 |

ROGUE WET BAR

HOUSE COCKTAILS

| | |
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| SANGRIA ROJA the traditional drink of spain, made from red wine and natural fruit extracts (2oz) | 11 |
| PINK LEMONADE vodka, fresh lime juice, raspberry syrup, lemonade (1oz) | 11 |
| 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 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 aperol, cinzano prosecco & soda (2oz) | 14 |
| THE NEGRONI boodles london dry gin, campari, cinzano rosso, orange twist (3oz) | 13 |
| BLACK MANHATTAN double barrel forty creek canadian whiskey, averna amaro, house blend bitters (3oz) | 14 |

SPIKED ROGUE POPS

PEACH SCHNAPPS, ORANGE, PEACH SUGAR \$3/EA
1/2oz of alcohol per serving

MARGARITA MENU

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| 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) for extra heat, ask your server for an extra drop of tincture | 14 |

SURE SHOTS

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| 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 |

COCKTAIL PITCHERS

SERVED WITH TWO SPIKED ROGUE POPS

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|--|----|
| PINK LEMONADE vodka, fresh lime juice, raspberry syrup, lemonade (4oz) | 27 |
| SANGRIA ROJA the traditional drink of spain, made from red wine and natural fruit extracts (6oz) | 27 |

SAVE ROOM FOR DESSERT

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|--|----|
| 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

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| 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 | 15 12 |
| DRY RIBS | 17 13 |
| YAM FRIES | 13 10 |
| ONION RINGS | 13 10 |

STEAMWORKS BEER

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|------------------------------------|---|
| STEAMWORKS LIONS GATE LAGER | 7¹/₂ 5 ¹ / ₂ |
| STEAMWORKS PALE ALE | 7³/₄ 5 ³ / ₄ |
| STEAMWORKS JOHN OLIVER IPA | 8 6 |

WINE

\$2 OFF 60Z GLASSES OF WINE

\$3 OFF 90Z GLASSES OF WINE

COCKTAILS ETC.

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|------------------------------------|------------------|
| HIGHBALLS - SINGLES | 8 6 |
| HIGHBALLS - DOUBLES | 11 9 |
| THE NEGRONI (3oz) | 13 11 |
| SANGRIA ROJA (2oz) | 11 9 |
| THE MULE (1oz) | 12 10 |
| GRAND MARGARITA (2oz) | 14 12 |
| STRAWBERRY-GUAVA MARG (2oz) | 15 13 |
| PINK LEMONADE (1oz) | 11 9 |
| ESPRESSO MARTINI (2oz) | 12 10 |
| APEROL SPRITZ (2oz) | 14 12 |

\$3 OFF COCKTAIL PITCHERS

NON-ALCOHOLIC

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|---|-------------------------------|
| 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 | 7 ¹ / ₂ |
| NON ALCOHOLIC BEER ROTATORS ask your server for current selections - market price | |

WINE LIST

| WHITES | 6oz | 9oz | 750ML BTL |
|---|-------------------------------|--------------------------------|-----------|
| DON'T CARE WHITE CHARDONNAY, BC | 9 | 13 ¹ / ₄ | |
| BLASTED CHURCH PINOT GRIS, BC | 13 | 18 ¹ / ₂ | 49 |
| RUFFINO PINOT GRIGIO, VENETO, ITALY | 11 | 16 ¹ / ₄ | 44 |
| SUNSHINE BAY SAUVIGNON BLANC, MARLBOROUGH, NZ | 12 | 17 ³ / ₄ | 47 |
| REDS | 6oz | 9oz | 750ML BTL |
| DON'T CARE RED MERLOT, BC | 9 | 13 ¹ / ₄ | |
| DIRTY LAUNDRY PINOT NOIR, BC | 13 | 18 ¹ / ₂ | 49 |
| ALAMOS MALBEC, MENDOZA, ARG | 11 | 16 ¹ / ₄ | 44 |
| BLACK SAGE CABERNET SAUVIGNON, BC | 14 | 19 | 58 |
| ROSÉ | 6oz | 9oz | 750ML BTL |
| DIRTY LAUNDRY 'HUSH' ROSÉ, BC | 12 | 17 ³ / ₄ | 47 |
| SPARKLING | 4oz | | 750ML BTL |
| CINZANO PROSECCO, VENETO, ITALY | 7 ¹ / ₂ | | 46 |
| MIONETTO (200ML MINI BOTTLE) PROSECCO, VALDOBBIADENE, ITALY | | | 15 |

BRUNCH DRINK SPECIALS

SATURDAY & SUNDAY OPEN TIL 3PM

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

STEAMWORKS ROTATING BEER TAPS



ASK YOUR SERVER FOR
THE CURRENT SELECTION

ALL MENU PRICES ARE LISTED BEFORE TAX