

ROGUE KITCHEN

STARTERS

DUMPLINGS VG	15
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	
CHICKEN TENDERS	19½
house-made, served with fries & honey mustard dip	
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 V	15
quebec cheese curds, house-made gravy, freshly cooked fries, fresh herbs	

ADD ONS ADD TO ANY MEAL

BLACKENED CHICKEN +8	•	GRILLED CHICKEN +8
SEARED AHI TUNA +8	•	PRAWN SKEWER +7
WILD SALMON +10	•	GRILLED 5oz STEAK +12
PORK BELLY +8	•	SLOW ROASTED BRISKET +8
MAPLE SOY TOFU +5		

SOUP & SALADS

TOMATO BASIL SOUP V	7
basil oil, fresh herbs, 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	
TUNA NIÇOISE GS	24
sesame crusted ahi tuna seared rare, grilled broccolini, potatoes, mixed greens, watermelon radish, tomatoes, 6 minute egg & olives, house-made niçoise dressing	
ROGUE SALAD V	15
mixed greens, candied walnuts, goat cheese, watermelon radish, tomatoes, cucumber, maple citrus dressing	
KNIFE AND FORK ARTISAN CAESAR SALAD	16
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	1PC 19	2PC 24
steamworks lions gate lager battered cod, house made tartar, & creamy coleslaw		
SWEET CHILI GRILLED CHICKEN BOWL	24	
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, sweet chili glaze, do chua pickles, crispy wontons & micro cilantro		
CHICKEN GODDESS BOWL GS	25	
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	27	
prawns, kale, red peppers, and onions in a sundried rosé sauce, authentic italian tagliatelle, herbs, chili oil and freshly shaved parmesan		
AHI TUNA POKE	26	
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		
CAJUN SALMON RISOTTO GS	34	
prawn & creole butter sauce, sundried tomato risotto, seasonal vegetables		
SLOW ROASTED BRISKET DINNER	29	
tender beef brisket, seasonal vegetables, yukon gold mashed potatoes, sweet & smokey demi glacé, fried onion strings		
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		

PLANT-BASED

DUMPLINGS VG	15
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	21
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing	

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	

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	23
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	
BRISKET TACOS	22
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 & natural fruit extracts (2oz)	11
PINK LEMONADE vodka, fresh lime juice, raspberry syrup, lemonade, soda water (1oz)	11
ROGUE CAESAR 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 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
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) <i>for extra heat, ask your server for an extra drop of tincture</i>	15

COCKTAIL PITCHERS

PINK LEMONADE vodka, fresh lime juice, raspberry syrup, lemonade, soda water (4oz)	25
SANGRIA ROJA the traditional drink of Spain, made from red wine & natural fruit extracts (6oz)	27
GRAND MARGARITA espolon blanco tequila, grand marnier, lime juice & simple syrup (6oz)	32
STRAWBERRY-GUAVA MARGARITA espolon blanco tequila, aperol, lime juice, strawberry bitters, guava syrup (6oz)	35

SURE SHOTS

LEMON DROP vodka, simple syrup, lemon juice, sugar rim (1oz)	7 1/2 EA
GREEN TEA jameson, peach schnapps, lime juice, simple syrup, splash of oj (1oz)	7 1/2 EA
KING KONG crown royal & banana liqueur (1oz)	7 1/2 EA
BURT REYNOLDS spiced rum & butter ripple schnapps (1oz)	7 1/2 EA

HOUSE BEERS

STEAMWORKS



LIONS GATE LAGER VANCOUVER, BC 5% ABV 15 IBU	SLEEVE \$7 1/2
PALE ALE VANCOUVER, BC 5.2% ABV 40 IBU	SLEEVE \$7 3/4
JOHN OLIVER IPA VANCOUVER, BC 6.5% ABV 50 IBU	SLEEVE \$8

HAPPY HOUR

2PM TO 6PM & 9PM TO CLOSE

HAPPY HOUR FOOD

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
BRISKET ARANCINI	16	13

STEAMWORKS BEER

STEAMWORKS LIONS GATE LAGER	7 1/2	5 1/2
STEAMWORKS PALE ALE	7 3/4	5 3/4
STEAMWORKS JOHN OLIVER IPA	8	6

WINE

\$2 OFF 6OZ GLASSES OF WINE
\$3 OFF 9OZ GLASSES OF WINE

COCKTAILS ETC.

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

HIBISCUS SPRITZ	8	6 1/2
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WINE LIST

WHITES	6OZ	9OZ	750ML BTL
DON'T CARE WHITE CHARDONNAY, BC	9	13 1/4	
RUFFINO PINOT GRIGIO, VENETO, ITALY	11	16 1/4	46
SEE YA LATER RIESLING, BC	11	16 1/4	46
SUNSHINE BAY SAUVIGNON BLANC, MARLBOROUGH, NZ	12	17 3/4	48
GARDEN OF GRANITE CHARDONNAY, SOUTH AUS	11	16 1/4	46
BLASTED CHURCH PINOT GRIS, BC	12	17 3/4	48
JOIE FARM A NOBLE BLEND, NARAMATA BENCH, BC			65

REDS	6OZ	9OZ	750ML BTL
DON'T CARE RED MERLOT BC	9	13 1/4	
HILLSIDE MERLOT, BC	13	18 1/2	51
BLACK SAGE CABERNET SAUVIGNON, BC	14 1/2	20	60
GRAN APPASSO VELVETY RICH SYRAH BLEND, ITALY	12	17 3/4	48
DIRTY LAUNDRY PINOT NOIR, BC	13	18 1/2	51
ALAMOS MALBEC, MENDOZA, ARG	11	16 1/4	46
BLASTED CHURCH 'BIG BANG' MERLOT BLEND, BC			54
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	12	17 3/4	48

SPARKLING	6OZ	9OZ	750ML BTL
LA MARCA PROSECCO ROSÉ, ITALY	12	17 3/4	48
CINZANO PROSECCO, ITALY	11	16 1/4	46
MIONETTO (200ML MINI BOTTLE) PROSECCO, ITALY			15
SUMAC RIDGE 'STELLER'S JAY' BRUT, BC			55
VEUVE CLICQUOT BRUT, CHAMPAGNE, FRANCE			140
DOM PÉRIGNON BRUT, CHAMPAGNE, FRANCE			400

NON-ALCOHOLIC

HIBISCUS SPRITZ hibiscus tea, orange juice, lemon juice, raspberry syrup, soda water	8
ROGUE FAUXBUCHA pineapple juice, lemon juice, strawberry syrup, mint and ginger beer	8
NON-ALC MOJITO fresh mint, lime juice, simple syrup, soda water	8 1/2
EDNA'S PALOMA a burst of pink grapefruit and lime citrus with a touch of salt and notes of anejo tequila	8 1/2
NON-ALCOHOLIC BEER ROTATOR ask your server for current selection	7 (AND UP)