

# ROGUE KITCHEN

## STARTERS

<b>GINGER GARLIC SQUID</b>	18
crispy humboldt squid, ginger, garlic, chilis & cilantro, served with nuoc cham dipping sauce	
<b>MARGHERITA FLATBREAD V</b>	18
roasted tomatoes, mozzarella, fresh parmesan, house-made pesto, balsamic glaze, fresh basil GS SUB GLUTEN-FREE CRUST +\$2	
<b>SWEET CHILI CAULIFLOWER V</b>	15
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, mango fire dip	
<b>GUACAMOLE &amp; CHIPS GS V</b>	15
fresh-made guacamole topped with corn salsa, cotija cheese, pico de gallo and chips cooked to order	
<b>GOZAS VG</b>	15
fresh vegetable filling, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
<b>BRUSSELS SPROUTS GS</b>	15
lemon, crispy bacon, chili oil, freshly shaved parmesan	
<b>HOUSE-MADE MEATBALLS</b>	16
2 large meatballs, marinara, lemon ricotta, basil & grilled foccacia ADD MEATBALL +\$5 EACH	
<b>BRISKET ARANCINI</b>	16
panko crusted risotto balls stuffed with mozzarella & slow roasted brisket, truffle aioli dip	
<b>CHICKEN TENDERS</b>	20
house-made, served with fries & honey mustard dip	
<b>SPICY THAI CHICKEN WINGS</b>	19½
dark thai chili sauce, peanut sauce, green onions, served with sesame cucumber aioli	
<b>ONION RINGS V</b>	13
served with kimchi aioli	
<b>YAM FRIES V</b>	13
chipotle mango spice, fresh herbs, chipotle aioli	
<b>TRUFFLE &amp; PARMESAN FRIES GS V</b>	15
fresh herbs, white truffle oil, freshly shaved parmesan, lemon truffle aioli	
<b>POUTINE V</b>	15
quebec cheese curds, house-made gravy, freshly cooked fries, fresh herbs	

## SOUP & SALADS

<b>TOMATO BASIL SOUP V</b>	8
basil oil, fresh herbs, grilled cheese croutons	
<b>KALE &amp; QUINOA POWER SALAD GS V</b>	18½
avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple citrus dressing VG REQUEST WITHOUT GOAT CHEESE	
<b>THAI PEANUT &amp; NOODLE SALAD V</b>	18
citrus marinated noodles, peanuts, mint, cilantro, tomato, red pepper, cucumber, mango, cabbage, crispy wontons, thai peanut sauce	
<b>TUNA NIÇOISE GS</b>	25
sesame crusted ahi tuna seared rare, grilled vegetables, potatoes, mixed greens, watermelon radish, tomatoes, 6 minute egg & olives, house-made niçoise dressing	
<b>ROGUE SALAD V</b>	15
mixed greens, candied walnuts, goat cheese, tomatoes, watermelon radish, cucumber, maple citrus dressing	
<b>KNIFE AND FORK ARTISAN CAESAR SALAD</b>	16
local artisan romaine, house-made dressing, lemon parm crumb, crispy capers, pickled onions, roasted garlic, freshly shaved parmesan	

## MAINS & BOWLS

<b>BEER BATTERED FISH &amp; CHIPS</b>	1 PC 20 2 PC 26
steamworks lions gate lager battered cod, house made tartar, & creamy coleslaw	
<b>SWEET CHILI GRILLED CHICKEN BOWL</b>	23½
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, sweet chili glaze, do chua pickles, crispy wontons & micro cilantro	
<b>CHICKEN GODDESS BOWL GS</b>	25
maple soy glazed chicken, avocado, turmeric cauliflower, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing SUBSTITUTE SALMON +\$6	
<b>PORK BELLY RICE BOWL</b>	26½
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, crispy korean style pork belly, miso mushrooms, house-made kimchi, 6 min egg & crispy shallots	
<b>PRAWN &amp; CHORIZO JAMBALAYA GS</b>	24
smoked bacon, celery, bell peppers, rich tomato sauce, louisiana rice, charred jalapeño aioli, roasted corn salsa	
<b>TRUFFLED SPAGHETTI &amp; MEATBALLS</b>	27
veal, pork & beef meatballs made in house, marinara, truffle cream spaghetti, lemon ricotta & basil	
<b>AHI TUNA POKE</b>	26
avocado, wakame, watermelon radish, tomatoes, cucumber, pineapple salsa, tobiko, wasabi aioli, crispy shallots, coconut rice GS REQUEST WITHOUT CRISPY SHALLOTS	
<b>MAPLE SOY SALMON BOWL GS</b>	29
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, pineapple salsa, maple soy glaze	
<b>CAJUN SALMON RISOTTO GS</b>	34
prawn & creole butter sauce, sundried tomato risotto, seasonal vegetables	
<b>SLOW ROASTED BRISKET DINNER</b>	28
tender beef brisket, seasonal vegetables, yukon gold mashed potatoes, sweet & smokey demi glacé, fried onion strings	
<b>STEAK FRITES</b>	30
5oz sterling beef flat iron steak, demi glacé, leafy greens, truffle parmesan fries	
<b>GRILLED SIRLOIN</b>	34
7oz sterling beef sirloin, yukon gold mashed potatoes, seasonal vegetables, demi glacé, fried onion strings	

## PLANT-BASED

<b>GOZAS VG</b>	15
fresh vegetable filling, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
<b>TOFU BAO VG</b>	2 FOR 17
vegan bao bun, crispy tofu tossed in char siu sauce, miso marinated mushrooms, kimchi aioli, topped with pickled carrot & daikon radish	
<b>VEGAN BURGER VG</b>	22½
plant based patty, pickled red onion, avocado, lettuce, tomato, house-made beet aioli, fresh baked vegan bun, served with fries	
<b>VEGGIE TACOS 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	
<b>TOFU GODDESS BOWL GS VG</b>	21
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing	

## HANDHELDS

SERVED WITH FRIES ASK YOUR SERVER FOR MORE OPTIONS

<b>BACON CHEDDAR SMASH BURGER</b>	23½
double smoked bacon, sharp cheddar, lettuce, tomato, pickles, house burger sauce NO BACON? NO PROBLEM! \$21.5	
<b>ROGUE DOUBLE SMASH BURGER</b>	27½
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, and house sauce	
<b>MUSHROOM SWISS SMASH BURGER</b>	22½
beef patty, pan seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce	
<b>BIG KAHUNA BURGER</b>	25
smashed sterling beef, grilled pineapple, seared pork belly, swiss cheese, char sui bbq sauce, mayo, onions, lettuce & tomato	
<b>CALI CHICKEN BURGER</b>	23
grilled chicken breast, goat cheese, avocado, double-smoked bacon, honey mustard, greens & tomato, served on a ciabatta bun	
<b>CRISPY CHICKEN SANDWICH</b>	23
spice dusted breaded chicken thigh, charred jalapeño ranch slaw, tomato, pickles ADD: SWISS OR CHEDDAR, OR MAKE IT NASHVILLE HOT +\$2	
<b>CHIPOTLE MANGO SALMON BURGER</b>	26½
chipotle blackened sockeye salmon, tomato, charred jalapeño ranch slaw & fresh mango	
<b>VEGAN BURGER VG</b>	22½
plant based patty, pickled red onion, avocado, lettuce, tomato, house-made beet aioli, fresh baked vegan bun	

GS SUBSTITUTE A GLUTEN FREE BUN OR LETTUCE WRAP +\$2

## 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

## TACOS

TACOS COME IN FLOUR TORTILLAS, TOPPED WITH CRISP CABBAGE & FRESH CILANTRO, SERVED WITH FRIES

<b>FISH TACOS</b>	21
two beer battered cod tacos, chipotle aioli, pico de gallo, pickled red onion	
<b>KOREAN CHICKEN TACOS</b>	21
two crispy chicken tacos, kimchi aioli, korean chili sauce, pickled red onion	
<b>VEGGIE TACOS VG</b>	17
two tacos with roasted cauliflower, black beans, yam, pico de gallo, bell pepper, vegan beet aioli, crispy shallots	
<b>BRISKET TACOS</b>	22
two slow roasted beef brisket tacos, house bbq sauce, chipotle aioli, pico de gallo & crispy shallots	

### ADD TO ANY MEAL

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

VG VEGAN V VEGETARIAN GS GLUTEN SENSITIVE

**ROGUE** / noun / adjective

unconventional, spirited & unapologetically different

# ROGUE WETBAR

## HOUSE COCKTAILS

<b>SANGRIA ROJA</b> red wine with natural fruit extracts, served over ice (2oz)	11
<b>PINK LEMONADE</b> vodka, fresh lime juice, raspberry syrup, lemonade, soda water (1oz)	11
<b>VANCOUVER ISLAND ICED TEA</b> long island mix, amaro blend, lemon juice & coca-cola (2oz)	11
<b>ROGUE CAESAR</b> (1oz) 12 (2oz) 14 vodka, classic clamato, house caesar spice mix, roasted garlic pepper rim	
<b>THE MULE</b> vodka, fresh lime juice, ginger beer (1oz)	12
<b>ESPRESSO MARTINI</b> skyy vodka, espresso martini mix, garnished with coffee beans (2oz)	12
<b>APEROL SPRITZ</b> aperol, cinzano prosecco & soda water (2oz)	14
<b>APERITIVO SOUR</b> low proof option, aperol, lemon juice, passionfruit & vegan foamer (2oz)	13
<b>MOJITO</b> flor de caña white rum, lime juice, mint & simple syrup (2oz)	13
<b>THE NEGRONI</b> boodles london dry gin, campari, cinzano rosso, orange peel (3oz)	13

## SIGNATURE COCKTAILS

### ORIGINAL CONCOCTIONS & FRESH RIFFS ON OLD CLASSICS

<b>SIGNATURE MAI TAI</b> appleton signature rum, wray & nephew overproof rum, grand marnier, orgeat, lime juice & aromatic bitters, over crushed ice (2oz)	15
<b>HEMINGWAY DAIQUIRI</b> flor de caña rum, lime juice, grapefruit syrup & maraschino liqueur (2oz)	15
<b>MARTINEZ</b> botanist gin, sweet vermouth, maraschino liqueur & orange bitters blend (2oz)	15
<b>SATURN</b> boodles gin, lemon juice, passionfruit, orgeat & falernum (2oz)	14
<b>BLACK MANHATTAN</b> double barrel forty creek Canadian whiskey, averna amaro, house blend bitters (3oz)	15

## TEQUILA MENU

<b>GRAND MARGARITA</b> espolon blanco tequila, grand marnier, lime juice & simple syrup, salt rim (2oz)	14
<b>STRAWBERRY-GUAVA MARGARITA</b> espolon blanco tequila, aperol, lime juice, strawberry bitters & guava syrup, salt rim (2oz)	15
<b>SPICY PASSIONFRUIT MARGARITA</b> espolon blanco tequila, ancho reyes chili liqueur, lime juice & passionfruit syrup, tajin salt rim (2oz)	15
<b>PALOMA</b> espolon reposado tequila, grapefruit syrup, lime juice, grapefruit bitters & soda water, salt rim (2oz)	14

## COCKTAIL PITCHERS

<b>PINK LEMONADE</b>	(4oz) 25
<b>SANGRIA ROJA</b>	(6oz) 27
<b>MOJITO</b>	(6oz) 31

ALL MENU PRICES ARE LISTED BEFORE TAX

## HAPPY HOUR

### 2 PM TO 6 PM & 9 PM TO CLOSE

<b>GUACAMOLE &amp; CHIPS</b> GS V	<del>15</del>	12
<b>BRUSSELS SPROUTS</b> GS	<del>15</del>	11
<b>SWEET CHILI CAULIFLOWER</b> V	<del>15</del>	11
<b>POUTINE</b>	<del>15</del>	12
<b>MARGHERITA FLATBREAD</b> V GS SUB GLUTEN-FREE CRUST +\$2	<del>18</del>	15
<b>GYOZAS</b> VG	<del>15</del>	12
<b>BRISKET ARANCINI</b>	<del>16</del>	13

### STEAMWORKS BEER

<b>STEAMWORKS LIONS GATE LAGER</b>	<del>7.5</del>	5.5
<b>STEAMWORKS PALE ALE</b>	<del>7.75</del>	5.75
<b>STEAMWORKS WEST COAST IPA</b>	<del>8</del>	6

### WINE

\$2 OFF 6oz GLASSES OF WINE

\$3 OFF 9oz GLASSES OF WINE

### COCKTAILS ETC.

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

\$3 OFF COCKTAIL PITCHERS

### NON ALCOHOLIC

<b>HISBISCUS SPRITZ</b>	<del>8</del>	6.5
<b>NON-ALC PALOMA</b>	<del>8</del>	6.5
<b>STEAMWORKS N/A BEERS</b>	<del>7</del>	5

## NON-ALCOHOLIC

<b>HIBISCUS SPRITZ</b> hibiscus tea, orange juice, lemon juice, raspberry syrup, soda water	8
<b>NON-ALC SATURN</b> lemon juice, passionfruit, orgeat & falernum	8
<b>NON-ALC PALOMA</b> grapefruit syrup, lime juice, grapefruit bitters & soda water, salt rim	8
<b>NON-ALC MOJITO</b> fresh mint, lime juice, simple syrup, soda water	8½
<b>SOFT DRINKS BY</b> <i>Coca-Cola</i> Coca-Cola / Coca-Cola Zero / Ginger Ale Sprite / Fuze Iced Tea / Minute Maid Lemonade	4¼

### STEAMWORKS N/A BEER

<b>N/A LIONS GATE LAGER</b> 0.3%	7
<b>N/A HAZY IPA</b> 0.3%	7

## WETBAR / noun

a cocktail station with a sink and all the essentials for crafting fresh, well balanced drinks

## HOUSE BEERS BY



<b>LIONS GATE LAGER</b> VANCOUVER, BC   5% ABV   15 IBU	SLV 7.5
<b>PALE ALE</b> VANCOUVER, BC   5.2% ABV   40 IBU	SLV 7.75
<b>WEST COAST IPA</b> VANCOUVER, BC   6.4% ABV   50 IBU	SLV 8

## WINE LIST

WHITES	6oz	9oz	750ML BTL
<b>JACKSON-TRIGGS</b> CHARDONNAY, BC	9	13¼	
<b>RUFFINO</b> PINOT GRIGIO, VENETO, ITALY	11	16¼	46
<b>SEE YA LATER</b> RIESLING, BC	11	16¼	46
<b>SUNSHINE BAY</b> SAUVIGNON BLANC, MARLBOROUGH, NZ	12	17¾	48
<b>BLASTED CHURCH</b> PINOT GRIS, BC	13	18½	51
<b>NK'MIP CELLARS</b> CHARDONNAY, BC			53
<b>JOIE FARM</b> A NOBLE BLEND, NARAMATA BENCH, BC			65

REDS	6oz	9oz	750ML BTL
<b>JACKSON-TRIGGS</b> MERLOT BC	9	13¼	
<b>BLACK SAGE</b> CABERNET SAUVIGNON, BC	14½	20	60
<b>MONTE CREEK *ORGANIC</b> LIVING LAND, PINOT NOIR, BC	14	19¾	56
<b>ALAMOS</b> MALBEC, MENDOZA, ARG	11	16¼	46
<b>BLASTED CHURCH 'BIG BANG'</b> RED BLEND, BC			54
<b>HILLSIDE</b> MERLOT, BC			55
<b>GRAN APPASSO</b> RED BLEND, PUGLIA, ITALY			55
<b>PIRRAMIMMA</b> PETIT VERDOT, MCLAREN VALE, AUS			65

ROSÉ	6oz	9oz	750ML BTL
<b>DIRTY LAUNDRY 'HUSH'</b> ROSÉ, BC	12	17¾	48

SPARKLING	6oz	9oz	750ML BTL
<b>CINZANO</b> PROSECCO, ITALY	11	16¼	46
<b>MIONETTO (200ML MINI BOTTLE)</b> PROSECCO, ITALY			15
<b>SUMAC RIDGE 'STELLER'S JAY'</b> BRUT, BC			55
<b>VEUVE CLICQUOT</b> BRUT, CHAMPAGNE, FRANCE			140
<b>DOM PÉRIGNON</b> BRUT, CHAMPAGNE, FRANCE			400

## SURE SHOTS

<b>LEMON DROP</b>	(1oz) 7 ½
<b>GREEN TEA</b>	(1oz) 7 ½
<b>KING KONG</b>	(1oz) 7 ½
<b>BURT REYNOLDS</b>	(1oz) 7 ½