

ROGUE KITCHEN

STARTERS

GINGER GARLIC SQUID	18
crispy humboldt squid, ginger, garlic, chilis & cilantro, served with nuoc cham dipping sauce	
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	
GYOZAS PB	15
fresh vegetable filling, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
BRUSSELS SPROUTS GS	15
lemon, crispy bacon, chili oil, freshly shaved parmesan	
HOUSE-MADE MEATBALLS	16
2 large meatballs, marinara, lemon ricotta, basil & grilled foccacia	
ADD MEATBALL +\$5 EACH	
CHICKEN TENDERS	20
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	
ALSO AVAILABLE IN: HOT OR SALT & PEPPER	
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	

SOUP & SALADS

TOMATO BASIL SOUP V	8
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	25
sesame crusted ahi tuna seared rare, grilled vegetables, potatoes, mixed greens, watermelon radish, tomatoes, 6 minute egg & olives, house-made niçoise dressing	
ROGUE SALAD V	15
mixed greens, candied walnuts, goat cheese, tomatoes, watermelon radish, 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	

MAINS & BOWLS

BEER BATTERED FISH & CHIPS	1PC 20	2PC 26
steamworks lions gate lager battered cod, house made tartar, & creamy coleslaw		
SWEET CHILI GRILLED CHICKEN BOWL	23½	
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	26½	
coconut rice, sesame cucumber aioli, cabbage, yams, peppers, 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		
TRUFFLED SPAGHETTI & MEATBALLS	27	
veal, pork & beef meatballs made in house, marinara, truffle cream spaghetti, lemon ricotta & basil		
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		
STEAK FRITES	30	
5oz sterling beef flat iron steak, demi glacé, leafy greens, truffle parmesan fries		
GRILLED SIRLOIN	34	
7oz sterling beef sirloin, yukon gold mashed potatoes, seasonal vegetables, demi glacé, fried onion strings		

PLANT-BASED

GYOZAS PB	15
fresh vegetable filling, pan seared with passionfruit ponzu, topped with korean beet vegan aioli, sesame seeds, green onion & nori	
TOFU BAO PB	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 BURGER PB	22½
plant based patty, pickled red onion, avocado, lettuce, tomato, house-made beet aioli, fresh baked vegan bun, served with fries	
VEGGIE TACOS PB	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 PB	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

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

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

FISH TACOS	21
two beer battered cod tacos, chipotle aioli, pico de gallo, pickled red onion	
KOREAN CHICKEN TACOS	21
two crispy chicken tacos, kimchi aioli, korean chili sauce, pickled red onion	
VEGGIE TACOS PB	17
two tacos with roasted cauliflower, black beans, yam, pico de gallo, bell pepper, vegan beet aioli, crispy shallots	

ADD TO ANY MEAL

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

ROGUE / noun / adjective

unconventional, spirited & unapologetically different

PB PLANT-BASED **V** VEGETARIAN **GS** GLUTEN SENSITIVE

Before you order, please inform your server of any allergies or dietary concerns you may have so we can prepare your meal with extra care.

ROGUE WETBAR

HOUSE COCKTAILS

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

SIGNATURE COCKTAILS

ORIGINAL CONCOCTIONS & FRESH RIFFS ON OLD CLASSICS

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

TEQUILA MENU

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, tajin salt rim (2oz)	15
PALOMA espolon reposado tequila, grapefruit syrup, lime juice, grapefruit bitters & soda water, salt rim (2oz)	14

HOUSE BEERS BY

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

NON-ALCOHOLIC

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

STEAMWORKS N/A BEER

N/A LIONS GATE LAGER 0.3%	7
N/A HAZY IPA 0.3%	7
N/A GRAPEFRUIT RADLER 0.3%	7

VERVE VODKA ICED TEA'S

SINGLE CAN 355ML	5.5% ABV 7
BUCKET OF 4 4 x 355ML	5.5% ABV 24
ASK YOUR SERVER FOR CURRENT FLAVOURS	

COCKTAIL PITCHERS

PINK LEMONADE	(4oz) 25
SANGRIA ROJA	(6oz) 27
MOJITO	(6oz) 31

SURE SHOTS

LEMON DROP vodka, simple syrup, lemon juice, sugar rim (1oz)	7 ½ EA
GREEN TEA jameson, peach schnapps, lime juice, simple syrup, splash of oj (1oz)	7 ½ EA
KING KONG crown royal & banana liqueur (1oz)	7 ½ EA
BURT REYNOLDS spiced rum & butter ripple schnapps (1oz)	7 ½ EA

WINE LIST

WHITES

	6oz	9oz	750ML BTL
JACKSON-TRIGGS CHARDONNAY, BC	9	13¼	
RUFFINO PINOT GRIGIO, VENETO, ITALY	11	16¼	46
SEE YA LATER RIESLING, BC	11	16¼	46
SUNSHINE BAY SAUVIGNON BLANC, MARLBOROUGH, NZ	12	17¾	48
BLASTED CHURCH PINOT GRIS, BC	13	18½	51
DIRTY LAUNDRY CHARDONNAY, BC			49
JOIE FARM A NOBLE BLEND, NARAMATA BENCH, BC			65

REDS

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

ROSÉ

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

SPARKLING

	6oz	9oz	750ML BTL
CINZANO PROSECCO, ITALY	11	16¼	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

WETBAR / noun

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

ALL MENU PRICES ARE LISTED BEFORE TAX

SAVE ROOM FOR DESSERT

ASK YOUR SERVER TO SEE OUR
SEASONAL DESSERT OFFERINGS

ROGUE HAPPY HOUR

2PM - 6PM & 9PM - CLOSE EVERYDAY!