



LOUNGE MENU

Rogue Wings* GF | \$20

Honey and red chili brined then fried crisp.
Choice of naked, sweet garlic chili, buffalo or nitro.

Flat Bread | \$15

Pesto, peppers, onion, heirloom tomatoes, spinach,
Monterey Jack and aged Parmesan cheese.

Add chicken* or chilled shrimp* \$6

Jalapeño Onion Straws | \$9

Served with chipotle dipping sauce.

Rogue Salad GF | \$6

Crisp greens, cucumbers, tomatoes, rainbow carrots
and shaved red onion. Choice of dressing.

Classic Caesar Salad | \$11

Crisp Romaine with house croutons and
shaved aged Parmesan.

Clam Chowder with Green Chiles

Crispy tortilla strips.

Cup \$6 / Bowl \$9

Lemony or Classic Shrimp* GF | \$17

Tossed in a light lemon vinaigrette or with cocktail
sauce and wedge of lemon.

Rogue Burger* | \$18

Brioche bun, lettuce, tomato and onion with chipotle
aioli.

Black Bean Burger | \$14

Pico de Gallo, Cheddar cheese, spinach, with avocado
ranch.

Smoked French Dip* | \$24

Thinly sliced on a French roll, Swiss cheese, spicy
onion straws with BBQ au jus.

Grilled or Crispy Chicken Club* | \$18

Brioche bun, pepper bacon, tomato, lettuce with
avocado ranch.

Beer Battered Cod or Halibut*

Served with tartar sauce and coleslaw.

Cod* \$20 / Halibut* \$35

Please inform your server of any allergies or dietary restrictions prior to ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.