

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 | \$12

Crisp Romaine with house croutons and shaved aged Parmesan.

House Signature Clam Chowder

Cup **\$6** / Bowl **\$11**

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 | \$16

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**