



THE SNUG
— EST. 1954 —

TO START

CHOWDER (D,G,S)	21
fresh seafood, applewood smoked bacon and new potatoes served with fresh baked bread	
AHI POKE (G,S,N)	19
yellowfin tuna, taro crisps, toasted cashew, red onion, avocado crema, tamari and sesame	
CHÈVRE BRÛLÉ (D,N)	19
caramelized goat cheese, roast beet, local greens, toasted walnut and beaujolais date vinegar	
LITTLE GEM CAESAR (D,E,G,S)	19
white anchovy, garlic dressing, parmesan and applewood smoked bacon	
LOCAL GREENS	16
shaved radish, fennel, cherry tomato and honey mustard vinaigrette	
FEATURE SOUP (G)	9/12
served with fresh baked bread	

TO SHARE

PLOUGHMAN (D,E,G,N)	36
artisan charcuterie, cheese, accompaniments and fresh baked bread	
MUSSELS (D,G,S)	33
saffron, dijon mustard, white wine and fresh baked bread	
BLUE CORN NACHOS (D)	25
pickled red onion, avocado crema, sour cream, salsa verde, queso fresco and habanero cheddar	
CALAMARI (E,G,S)	21
lemon garlic aioli and agrodolce	
CHICKEN WINGS	21
hot buffalo, teriyaki, maple barbecue or salt & pepper	
TRUFFLE FRIES (D,E)	16
truffle aioli, spring onions and parmesan	

SANDWICHES

*with french fries, feature soup or green salad
substitute caesar salad or yam fries 3, extra side 5*

TEMPURA SALMON BURGER (S,G)	28
crispy battered BC salmon, teriyaki sauce and fennel slaw	
SNUG BURGER (D,E,G)	25
angus chuck patty, bacon jam, garlic aioli, arugula and thick cut onion ring	
GRILLED CHICKEN CLUB (E,G)	24
applewood smoked bacon, little gem lettuce, beefsteak tomato and garlic aioli	
HOUSE MADE FALAFEL WRAP (D,G)	21
little gem lettuce, beefsteak tomato, dill pickle, cucumber, onion and cilantro yogurt	

ADDITIONS

sautéed BC salmon 16 | sautéed prawns 12 | grilled chicken breast 12 | grilled 5oz. angus sirloin steak 19
half avocado 6 | house made falafel 8 | yam fries 7/9 | french fries 6/8 | fresh baked bread 3

D contains dairy | G contains gluten | E contains eggs | S contains fish or shellfish | N contains nuts

FRESH PASTA

SEAFOOD SPAGHETTI (D,E,G,S)	32
sautéed prawns, mussels and clams in garlic, tomato and white wine	
PRAWN TAGLIATELLE (D,E,G,S)	29
wild argentine prawns in nduja cream sauce	
SPAGHETTI CARBONARA (D,E,G)	26
applewood smoked bacon, black pepper, egg yolk, parmesan and broccolini	

MAIN COURSE

SEAFOOD SALAD (S)	35
sautéed BC salmon, prawns, avocado and local greens in miso ginger dressing	
GOCHUJANG GLAZED SIRLOIN STEAK (G)	26
chilled soba noodle and maitake mushroom salad, sesame, miso and ginger dressing	
FISH & CHIPS (E,G,S)	26/32
beer battered pacific ling cod, french fries, fennel slaw and tartar sauce	
HOISIN GLAZED TOFU DONBURI	24
steamed haiga mai rice, avocado, house made kimchi and sesame roasted shimeji mushrooms	
COBB SALAD (D,E)	19
applewood smoked bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled free-range organic hen's egg	

DINNER FEATURES

available after 5pm daily

NEW YORK STRIP (D)	48
grilled 8oz. black angus striploin, roast new potato, market vegetables, red wine jus and balsamic butter	
SAUTÉED BC SALMON (D,S)	36
applewood smoke-brined salmon, warm potato salad, grainy mustard and caper vinaigrette	
BAKED PACIFIC LING COD (D,E,S,G)	36
potato gnocchi, parmesan and prosciutto brodo	
ROAST CHICKEN BREAST (D)	32
woodgate farm free-range chicken, roast new potato, market vegetables and garlic thyme jus	

BRUNCH FEATURES

available weekends from 11am-2pm

SMOKED SALMON EGGS BENEDICT (D,E,S)	26
smoked wild sockeye salmon, poached free-range organic hen's eggs and charred lemon dijon hollandaise on house made hash browns	
OAK BAY EGGS BENEDICT (D,E)	24
thick sliced back bacon, poached free-range organic hen's eggs and charred lemon dijon hollandaise on house made hash browns	