



THE SNUG

— EST. 1954 —

*Good spirits amongst friends.*

# handcrafted cocktails

<b>ISLAND THYME</b>	15
Beefeater Gin, Lemon Juice, Thyme Simple Syrup, Cucumber	
<b>RED SKY AT NIGHT</b>	16
Kraken Black Spiced Rum, Campari, Martini Rosso, Ms. Better's Bitters Pineapple Star Anise Bitters	
<b>BLACK SHEEP</b>	17
Peach-Infused Buffalo Trace Bourbon, Fee Brothers Peach Bitters, Simple Syrup	
<b>TUSCAN BLUE</b>	17
Arbutus Gin, Rosemary Simple Syrup, Lemon Juice, Top Shelf Cherry Blossom Bitters, Egg White	
<b>EMERALD SEA</b>	15
Russo Limoncello, Lemon Juice, Mango Syrup, Basil, Sparkling Wine	
<b>TWIN OTTER</b>	16
Captain Morgan's White Rum, Aperol, Taylor Fladgate 10 Year Port, Lemon Juice, Mint	
<b>SPICY LADY</b>	17
Tito's Vodka, Campari, Lemon Juice, Grapefruit Juice, Jalepeño Simple Syrup	
<b>FEATURE COCKTAIL</b>	15
Ask your server for this week's feature	

*All cocktails include 2oz alcohol.  
Taxes not included.*

# classic cocktails

<b>NEGRONI</b>	12
London Dry Gin, Sweet Vermouth, Campari	
<b>OLD FASHIONED</b>	12
Bulleit Bourbon, Simple Syrup, Bitters, Orange	
<b>MANHATTAN</b>	12
Bulleit Bourbon, Sweet Vermouth, Bitters, Orange	
<b>MARGARITA</b>	12
Tequila Blanco, Cointreau, Simple Syrup, Lime Juice	
<b>MARTINI</b>	14
Vodka or Gin, Dry Vermouth, Olive or Lemon Twist	
<b>APEROL SPRITZ</b>	13
Aperol, Sparkling Wine, Sparkling Water, Orange	
<b>MOJITO</b>	12
White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water	
<b>SIDECAR</b>	14
Cognac, Triple Sec, Lemon Juice	
<b>WHISKEY SOUR</b>	12
Bourbon, Lemon Juice, Simple Syrup, Egg White, Bitters, Orange	
<b>COSMOPOLITAN</b>	12
Vodka, Triple Sec, Cranberry Juice, Lime Juice	

*Craving a specific cocktail? Ask your server and we will do our best to recreate it!*

# bubbles

	5oz	8oz	bitl
<b>MONTELVINI</b> <i>Semi-Sparkling, On Tap, ITA</i>	<b>11</b>		<b>/</b>
<b>UNSWORTH</b> <i>Charme de L'Île, BC</i>	<b>13</b>		<b>65</b>

# white

	5oz	8oz	bitl
<b>MISSION HILL</b> <i>Reserve Chardonnay, BC</i>	<b>11</b>	<b>18</b>	<b>55</b>
<b>RIVERLORE</b> <i>Sauvignon Blanc, NZ</i>	<b>10</b>	<b>16</b>	<b>50</b>
<b>LAKE BREEZE</b> <i>Semillon, BC</i>	<b>10</b>	<b>16</b>	<b>50</b>
<b>SYNCHROMESH</b> <i>Riesling, BC</i>	<b>11</b>	<b>18</b>	<b>55</b>
<b>NOBLE RIDGE</b> <i>Chardonnay, BC</i>	<b>11</b>	<b>18</b>	<b>55</b>
<b>KETTLE VALLEY</b> <i>Pinot Gris, BC</i>	<b>12</b>	<b>20</b>	<b>60</b>
<b>LITTLE ENGINE</b> <i>Sauvignon Blanc, BC</i>	<b>16</b>	<b>27</b>	<b>80</b>

# red

	5oz	8oz	bitl
<b>MISSION HILL</b> <i>Estate Cabernet/Merlot, BC</i>	<b>10</b>	<b>16</b>	<b>50</b>
<b>KETTLE VALLEY</b> <i>Syrah, BC</i>	<b>10</b>	<b>16</b>	<b>50</b>
<b>BLASTED CHURCH</b> <i>Pinot Noir, BC</i>	<b>10</b>	<b>16</b>	<b>50</b>
<b>NAGGING DOUBT</b> <i>Merlot, BC</i>	<b>10</b>	<b>16</b>	<b>50</b>
<b>GARDEN OF GRANITE</b> <i>Malbec, BC</i>	<b>11</b>	<b>18</b>	<b>55</b>
<b>HESTER CREEK</b> <i>Syrah, BC</i>	<b>13</b>	<b>22</b>	<b>65</b>
<b>KETTLE VALLEY</b> <i>Cabernet Sauvignon, BC</i>	<b>14</b>	<b>23</b>	<b>70</b>

# rosé

	5oz	8oz	bitl
<b>DIRTY LAUNDRY</b> <i>BC</i>	<b>10</b>	<b>16</b>	<b>50</b>
<b>MISSION HILL</b> <i>BC</i>	<b>11</b>	<b>18</b>	<b>55</b>

*By-the-bottle wine list available, please ask your server.*

# draught *A true 20 oz pint*

<b>SEASONAL ROTATORS</b> <i>Ask your server</i>	9
<b>VANCOUVER ISLAND BREWING</b> <i>Pilsner</i>	9
<b>VANCOUVER ISLAND BREWING</b> <i>Broken Island Hazy IPA</i>	9
<b>PHILLIPS</b> <i>Shortwave Pale Ale</i>	9
<b>DRIFTWOOD</b> <i>Fat Tug IPA</i>	9
<b>MOON UNDER WATER</b> <i>Dunkel</i>	9
<b>HOYNE</b> <i>Vienna Amber Lager</i>	9
<b>POWELL</b> <i>Old Jalopy Pale Ale</i>	9
<b>STEAMWORKS</b> <i>Nitro Stout</i>	9
<b>SALT SPRING WILD</b> <i>Apple Cider</i>	9

## bottled + canned

<b>KILKENNY</b> <i>Irish Cream Ale, 500 ml</i>	8
<b>GUINNESS</b> <i>Stout, 440 ml</i>	8
<b>COORS</b> <i>Light, 341 ml</i>	8
<b>TRUCK 59</b> <i>Semi Dry Apple Cider, 473 ml</i>	9
<b>OKANAGAN</b> <i>Peach, Pear or Apple Cider, 355 ml</i>	7
<b>SOMMERSBY</b> <i>Apple Cider, 473 ml</i>	8
<b>PHILLIPS</b> <i>iOTA Non-Alcoholic Pale Ale</i>	6
<b>PHILLIPS</b> <i>iOTA Non-Alcoholic Pilsner</i>	6

## zero-proof

<b>TIKI TIME</b>	8
Lime Juice, Orgeat, Pineapple Juice, Coconut Milk	
<b>WHITE TOPS</b>	8
Lime juice, Simple Syrup, Cucumber, Mint, Soda	

## single malt whiskey

<b>ABERLOUR A'BUNADH</b> <i>Cask Strength</i>	21
<b>ARDBEG</b> <i>10 Year Old</i>	15
<b>BOWMORE</b> <i>12 Year Old</i>	12
<b>DALMORE "CIGAR MALT"</b>	30
<b>DALWHINNIE</b> <i>15 Year Old</i>	16
<b>GLENLIVET</b> <i>12 Year Old</i>	10
<b>GLENFARCLAS</b> <i>12 Year Old</i>	18
<b>GLENFIDDICH</b> <i>12 Year Old</i>	10
<b>GLENMORANGIE</b> <i>10 Year Old</i>	12
<b>GLENMORANGIE "NECTAR D'OR"</b>	17
<b>GLENKINNCHIE</b> <i>12 Year Old</i>	15
<b>HIGHLAND PARK</b> <i>18 Year Old</i>	25
<b>LAPHROAIG</b> <i>10 Year Old</i>	13
<b>OBAN</b> <i>14 Year Old</i>	20

## blended whiskey

<b>CHIVAS REGAL</b>	11
<b>JOHNNIE WALKER</b> <i>Red</i>	8
<b>JOHNNIE WALKER</b> <i>Black</i>	13
<b>JOHNNIE WALKER</b> <i>Blue</i>	25

## Canadian whiskey

<b>LOT 40</b>	11
<b>CROWN ROYAL</b>	10
<b>FORTY CREEK</b>	10
<b>JP WISER'S DELUXE</b>	10
<b>CANADIAN CLUB</b>	12

## Irish whiskey

<b>JAMESON</b>	8
<b>BUSHMILLS</b> <i>White</i>	9

# vodka

TITO'S	8
SONS OF VANCOUVER	10
BELVEDERE	10
KETTLE ONE	10
ELITE	10
GREY GOOSE	12

# gin

BEEFEATER	8
BOMBAY	10
HENDRICKS	10
SHERINGHAM'S SEASIDE	10
SHERINGHAM'S LEMON GIN LIQUEUR	10

# tequila

ESPOLON BLANCO	8
ESPOLON REPOSADO	10
DON JULIO	12
VOLCAN BLANCO	15
PATRON SILVER	16
PATRON GOLD	18

# rum

MALIBU	8
CAPTAIN MORGAN'S WHITE	8
CAPTAIN MORGAN'S DARK	10
BRUGAL ANEJO	10
KRAKEN	10
ZAYA	13

*Each includes 1 oz alcohol.*

## dessert

<b>EARL GREY CRÈME BRÛLÉE</b> <i>d,g,e,n</i> Chocolate and Hazelnut Biscotti	12
<b>STRAWBERRY CHEESECAKE</b> <i>d,g,e,n</i> Sable Breton, Vanilla Cream Cheese, Strawberry Mousse	12
<b>CHOCOLATE AND COCONUT CROQUANT</b> Araguani 72% Dark Chocolate, Mango and Pineapple Sauce	15
<b>BLOOD ORANGE GRANITE</b> Fresh Fruit	12
<b>FRESH FRUIT &amp; BERRIES</b>	9
<b>FRENCH MACARON</b> <i>d,e,n</i> Two Pieces From Chef's Daily Selection	8

## snug afters

<b>TAYLOR FLADGATE</b> <i>10 Year Old, 2 oz</i>	11
<b>TAYLOR FLADGATE</b> <i>20 Year Old, 2 oz</i>	20
<b>KETTLE VALLEY</b> <i>Caboose, 2 oz</i>	8
<b>MAGLOIRE FINE VS</b> <i>Calvados, 1 oz</i>	9
<b>SONS OF VANCOUVER</b> <i>Amaretto, 1 oz</i>	10
<b>REMY VSOP</b> <i>1 oz</i>	14
<b>SAINT VIVANT</b> <i>Armagnac, 1 oz</i>	15
<b>COURVOISIER VSOP</b> <i>1 oz</i>	13
<b>REMY MARTIN XO</b> <i>1 oz</i>	28
<b>HENNESSEY XO</b> <i>1 oz</i>	35

## hot beverages

<b>B52</b> <i>1.5 oz</i> Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream	12
<b>IRISH COFFEE</b> <i>1.5 oz</i> Jameson, Coffee, Whipped Cream	12
<b>BLUEBERRY TEA</b> <i>1.5 oz</i> Amaretto, Grand Marnier, Orange Pekoe tea	12
<b>MONTE CRISTO</b> <i>1.5 oz</i> Kahlua, Grand Marnier, Coffee, Whipped Cream, Sugar Rim	12

*d contains dairy g contains gluten e contains eggs s contains fish/shellfish n contains nuts  
please inform your server of any food allergies or restrictions.*