

dessert

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|-------------------------------------------------------------------------------------------|----|
| CHOCOLATE CHEESECAKE <i>d,e,n</i> | 16 |
| Baked white chocolate cheesecake, dark chocolate crust, hazelnut chocolate crème anglaise | |
| BREAD PUDDING <i>d,g,e,n</i> | 16 |
| caramelized apple, rum raisins and vanilla ice cream | |
| CRÈME BRULEE <i>d,g,e,n</i> | 16 |
| Baked vanilla bean custard topped with caramelized sugar, fresh fruit and biscotti | |
| FRENCH MACARON <i>d,e,n</i> | 10 |
| Two Pieces from Chef's Daily Selection | |

snug afters

| | |
|-------------------------------------------------|----|
| TAYLOR FLADGATE <i>10 Year Old, 2 oz</i> | 11 |
| TAYLOR FLADGATE <i>20 Year Old, 2 oz</i> | 20 |
| MAGLOIRE FINE VS <i>Calvados, 1 oz</i> | 9 |
| SONS OF VANCOUVER <i>Amaretto, 1 oz</i> | 10 |
| REMY VSOP <i>1 oz</i> | 14 |
| SAINT VIVANT <i>Armagnac, 1 oz</i> | 15 |
| COURVOISIER VSOP <i>1 oz</i> | 13 |
| GRAPPA <i>Cleopatra de Poli 1 oz</i> | 20 |
| REMY MARTIN XO <i>1 oz</i> | 28 |
| HENNESSEY XO <i>1 oz</i> | 35 |

hot beverages

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



THE SNUG
— EST. 1954 —

Good spirits amongst friends.

handcrafted cocktails

| | |
|-----------------------------------------------------------------------------------------|----|
| FOREST WALK | 17 |
| Forest Dweller gin, absinthe, lime juice, simple syrup, egg white | |
| MIDNIGHT HAZE | 17 |
| Arbutus Blue gin, rosemary syrup, lemon juice, pomegranate & raspberry tea, blueberries | |
| STRAWBERRY BLOSSOM | 17 |
| Housemade strawberry-infused tequila, lemon juice, rosemary syrup, egg white | |
| SPRING FLINGS | 17 |
| Zubrowka vodka, lemon juice, raspberry syrup, pomegranate & raspberry tea | |
| OTTER BAY | 17 |
| Cowichan rum, Cynar Amaro, lime juice, orgeat, pineapple bitters | |
| FUZZY PEACH | 17 |
| Housemade peach-infused bourbon, lemon juice, honey syrup, mint leaves, peach bitters | |
| SAILOR DELIGHT | 17 |
| Campari, grapefruit juice, sparkling wine, ginger beer | |
| FEATURE COCKTAIL | 16 |
| Ask your server for this season's feature | |

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

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

| | |
|--------------------|----|
| HORNITOS PLATA | 8 |
| ESPOLON BLANCO | 8 |
| ESPOLON REPOSADO | 10 |
| HERRADURA REPOSADO | 13 |
| PATRON SILVER | 16 |
| PATRON GOLD | 18 |

rum

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

Each includes 1oz alcohol.

single malt whiskey

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

blended whiskey

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

Canadian whiskey

| | |
|--------------------------|----|
| LOT 40 | 11 |
| CROWN ROYAL | 10 |
| FORTY CREEK | 10 |
| JP WISER'S DELUXE | 10 |
| CANADIAN CLUB | 12 |

bourbon

| | |
|----------------------|----|
| BUFFALO TRACE | 10 |
| KNOB CREEK | 12 |
| MAKER'S MARK | 10 |
| BOOKERS | 10 |
| BASIL HAYDEN | 10 |

classic cocktails

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

All cocktails include 2oz alcohol.

Taxes not included.

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

bubbles

MONTELVINI *Semi-Sparkling, On Tap, ITA*
UNSWORTH *Charme de L'Île, BC*

50z 80z btl
11 /
13 65

white

MISSION HILL *Reserve Chardonnay, BC*
RIVERLORE *Sauvignon Blanc, NZ*
MT. BOUCHERIE *Semillon, BC*
SYNCHROMESH *Riesling, BC*
NOBLE RIDGE *Chardonnay, BC*
KETTLE VALLEY *Pinot Gris, BC*
WILLAKENZIE *Pinot Gris, USA*
LITTLE ENGINE *Sauvignon Blanc, BC*

50z 80z btl
11 18 55
10 16 50
10 16 50
11 18 55
11 18 55
12 20 60
14 23 70
16 27 80

red

BLASTED CHURCH *Pinot Noir, BC*
EAU VIVRE *Merlot, BC*
GARDEN OF GRANITE *Malbec, BC*
BARTIER BROS *Syrah, BC*
MISSION HILL *Meritage, BC*
HESTER CREEK *Syrah, BC*
KETTLE VALLEY *Cabernet Sauvignon, BC*
PHANTOM CREEK *Petite Cuvee, BC*

50z 80z btl
11 18 55
11 18 55
11 18 55
12 20 60
12 20 60
13 22 65
14 23 70
16 27 80

rosé

DIRTY LAUNDRY *BC*
MISSION HILL *BC*

50z 80z btl
10 16 50
11 18 55

Ask your server for wine by the bottle list.

draught *A true 20 oz pint*

VANCOUVER ISLAND BREWING *Pilsner* 9
VANCOUVER ISLAND BREWING *Hazy IPA* 9
SMALL GODS BREWING *Promised land Hazy Pale Ale* 9
33 ACRES BREWING *Fluffy Cloud IPA* 9
PHILLIPS *Rotator* 9
DRIFTWOOD *Fat Tug IPA* 9
HOYNE *Vienna Amber Lager* 9
STEAMWORKS *Nitro Stout* 9
SALT SPRING WILD *Apple Cider* 9
MOON UNDER WATER *Uncle Dunkel Dark Munich Lager* 9
SOOKE OCEANSIDE BREWERY *Rotator* 9

bottled + canned

SMALL GODS BREWING *Neverending German Pilsner* 9
KILKENNY *Irish Cream Ale, 500 ml* 8
GUINNESS *Stout, 440 ml* 8
COORS *Light, 341 ml* 8
TRUCK 59 *Semi Dry Apple Cider, 473 ml* 9
OKANAGAN *Peach, Pear or Apple Cider, 355 ml* 7
SOMMERSBY *Apple Cider, 473 ml* 8
PHILLIPS *iOTA Non-Alcoholic Pale Ale or Pilsner* 6

zero-proof

THE BIG GINGER 8
Ginger beer, pineapple juice, grapefruit juice, mint, lime
PINK PALACE 8
Pomegranate & raspberry tea, lemon juice, vanilla syrup, lemon