

## oups + salads

- FEATURE SOUP** *V,g* 18  
seasonally inspired, plant-based, served with freshly baked bread
- CHOWDER** *d,g,s* 26  
fresh fish, mussels, prawns, scallops, double smoked bacon, new potatoes, served with freshly baked bread
- CAESAR SALAD** *d,g,e,s* 26  
little gem lettuce wedges, double smoked bacon, parmesan, croutons, creamy garlic dressing
- LOCAL GREENS** 21  
locally grown organic baby lettuces, shaved cucumber, fennel, radish, avocado green goddess dressing
- COBB SALAD** *d,e* 29  
little gem lettuce wedges, boiled free range hen's egg, double smoked bacon, blue cheese, avocado, tomato, avocado green goddess dressing
- SEAFOOD SALAD** *d,s* 38  
grilled wild Argentine prawns and BC Salmon, locally grown organic baby lettuces, shaved cucumber, fennel, radish, avocado green goddess dressing

## andwiches

served with your choice of fries, feature soup or green salad

- SNUG BURGER** *d,g,e* 34  
beef chuck patty, double smoked bacon, beer and habanero cheddar, bread and butter pickles, shredded lettuce, tomato jam, mayonnaise, on a brioche bun
- BEEF BURGER** *d,g,e* 29  
beef chuck patty, bread and butter pickles, shredded lettuce, tomato jam, mayonnaise, on a brioche bun
- VEGGIE BURGER** *d,g,e* 29  
plant-based bean patty, bread and butter pickles, shredded lettuce, tomato jam, mayonnaise, on a brioche bun
- CRISPY HALIBUT BURGER** *d,g,e,s* 36  
beer battered wild pacific halibut, shredded lettuce, bread and butter pickles, caper dill aioli, on a brioche bun
- CHICKEN CLUB** *d,g,e* 29  
charbroiled Island Farmhouse chicken breast, beefsteak tomato, double smoked bacon, shredded lettuce, mayonnaise, on toasted sourdough
- SALMON SANDWICH** *d,g,e,s* 32  
grilled fillet of BC salmon, alfalfa sprouts, pickled onion, cucumber, caper dill aioli, on a brioche bun
- BLT** *d,g,e* 28  
double smoked bacon, shredded lettuce, beefsteak tomato, mayonnaise, on toasted sourdough
- GRILLED CHEESE** *d,g* 26  
beer and habanero cheddar, onion thyme jam, on toasted sourdough

## nug classics

- TRUFFLE FRIES** *d,e* 21  
garlic and truffle aioli, parmesan, spring onion
- SPICY NACHOS** *d* 24  
habanero cheddar beer sauce, queso fresco, pickled onion, pico de gallo
- PLOUGHMAN** *d,g,e,n* 26  
locally crafted smoked sausage, artisan cheddar, boiled free range hen's egg, apple, pickles, freshly baked bread
- CRAB CAKES** *d,g,e,s* 28  
caper dill aioli, lemon, local greens
- PRAWN COCKTAIL** *s* 26  
poached wild Argentine prawns, little gem lettuce, classic cocktail sauce, lemon
- CALAMARI** *g,e,s* 24  
crispy fried squid, salt, pepper, pico de gallo, caper dill aioli
- CHICKEN WINGS** *d* 24  
tossed with classic buffalo, maple barbecue or salt & pepper
- MUSSELS** *d,g,s* 32  
steamed with white wine and garlic, served with freshly baked bread
- FISH & CHIPS** *d,g,e,s* 36  
beer battered wild halibut, french fries, mushy peas, caper dill aioli
- CAULIFLOWER STEAK** *V,n* 28  
coconut cashew tikka curry sauce, cilantro, pickled onion, jalapeno, crispy chickpeas
- MAC & CHEESE** *d,g,n* 26  
fresh locally made pasta, broccolini, habanero cheddar beer sauce, topped with crushed hazelnut
- STEAK AU POIVRE** *d* 55  
charbroiled 8oz. New York strip, broccolini, brandy peppercorn sauce

add <b>FRESHLY BAKED BREAD</b> <i>g</i>	6
add <b>HALF AVOCADO</b>	8
add <b>SIDE OF FRIES, SOUP, OR GREEN SALAD</b>	8
add <b>SAUTÉED GARLIC PRAWNS</b> <i>d,s</i>	16
add <b>GRILLED BC SALMON 4oz</b> <i>d,s</i>	21
add <b>CHARBROILED ISLAND FARMHOUSE CHICKEN BREAST</b>	18

Please inform your server of any food allergies or restrictions:

*V* vegan *d* contains dairy  
*g* contains gluten *e* contains eggs  
*s* contains fish/shellfish *n* contains nuts

Consuming raw or undercooked foods may increase your risk of food-borne illness.

Menu subject to change due to availability of ingredients.

An 18% gratuity will be automatically charged on tables of 6 guests or more.



THE SNUG

— EST. 1954 —

*Good spirits amongst friends.*