

oups + salads

- FEATURE SOUP** *v, df* 12
seasonally inspired, plant-based, served with freshly baked bread
- CHOWDER** 21
fresh fish, prawns, scallops, double smoked bacon, new potatoes, served with freshly baked bread
- CAESAR SALAD** 21
little gem lettuce wedges, double smoked bacon, parmesan, croutons, creamy garlic dressing
- LOCAL GREENS** *df, gf, v* 18
locally grown organic baby lettuces, shaved cucumber, fennel, radish, avocado green goddess dressing
- COBB SALAD** *gf* 24
little gem lettuce wedges, boiled egg, double smoked bacon, blue cheese, avocado, tomato, avocado green goddess dressing
- SEAFOOD SALAD** *gf* 29
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 +upgrade **TRUFFLE FRIES** 3

- SNUG BURGER** 29
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** 24
beef chuck patty, bread and butter pickles, shredded lettuce, tomato jam, mayonnaise, on a brioche bun
- VEGGIE BURGER** 22
plant-based patty, bread and butter pickles, shredded lettuce, tomato jam, mayonnaise, on a brioche bun
- CRISPY HALIBUT BURGER** 29
beer battered wild pacific halibut, shredded lettuce, bread and butter pickles, caper dill aioli, on a brioche bun
- CHICKEN CLUB** 26
charbroiled Island Farmhouse chicken breast, beefsteak tomato, double smoked bacon, shredded lettuce, mayonnaise, on a brioche bun
- SALMON SANDWICH** 29
grilled fillet of BC salmon, alfalfa sprouts, pickled onion, cucumber, caper dill aioli, on a brioche bun

Please inform your server of any food allergies or restrictions:
df dairy free *gf* gluten free *v* vegan

nug classics

- TRUFFLE FRIES** 18
garlic and truffle aioli, parmesan, spring onion
- SPICY NACHOS** 21
habanero cheddar beer sauce, queso fresco, crushed avocado, pickled onion, pico de gallo
- PLOUGHMAN** 26
locally crafted charcuterie, artisan cheese, pickles, preserves, freshly baked bread
- CRAB CAKES** 24
caper dill aioli, lemon, local greens
- PRAWN COCKTAIL** *df, gf* 22
poached wild Argentine prawns, little gem lettuce, classic cocktail sauce, lemon
- CALAMARI** *df* 21
crispy fried squid, salt, pepper, pico de gallo, caper dill aioli
- CHICKEN WINGS** 21
tossed with classic buffalo, maple barbecue or salt & pepper
- FISH & CHIPS** 24/29
beer battered wild ling cod, french fries, mushy peas, caper dill aioli
- CAULIFLOWER STEAK** *df, v* 24
coconut cashew tikka curry sauce, cilantro, pickled onion, jalapeno, crispy chickpeas
- MAC & CHEESE** 24
fresh locally made pasta, broccolini, habanero cheddar beer sauce, topped with crushed hazelnut
- STEAK AU POIVRE** *gf* 49
charbroiled 8oz. New York strip, broccolini, brandy peppercorn sauce

- add **FRESHLY BAKED BREAD** 5
add **HALF AVOCADO** 6
add **SIDE OF FRIES, SOUP, OR GREEN SALAD** 6
add **SAUTÉED GARLIC PRAWNS** 12
add **GRILLED BC SALMON 4oz** 18
add **CHARBROILED ISLAND FARMHOUSE CHICKEN BREAST** 12

HAPPY HOUR

Monday to Friday, 2:00 pm - 4:00 pm
Ask your server for details.

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.