

## dessert

**FLOURLESS CHOCOLATE CAKE** *gf*  
Dulce de leche, candied hazelnuts

15

**BASQUE CHEESECAKE** *gf*  
Raspberry coulis

15

**STRAWBERRY RHUBARB PIE**  
Almond crumble, vanilla ice cream

15

**FRENCH MACARON** *gf*  
Two Pieces from Chef's Daily Selection

10



**THE SNUG**  
— EST. 1954 —

*Good spirits amongst friends.*

## classic cocktails

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

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

## bubbles

<b>MONTELVINI</b> <i>Semi-Sparkling, On Tap, ITA</i>	5oz	8oz	btl
	11		/

## white

<b>RIVERLORE</b> <i>Sauvignon Blanc, NZ</i>	5oz	8oz	btl
	11	18	55
<b>MT. BOUCHERIE</b> <i>Semillon, BC</i>	11	18	55
<b>OROFINO</b> <i>Pinot Gris, BC</i>	12	20	60
<b>MISSION HILL</b> <i>Reserve Chardonnay, BC</i>	12	20	60

## red

<b>BLASTED CHURCH</b> <i>Pinot Noir, BC</i>	5oz	8oz	btl
	11	18	55
<b>BARTIER BROS</b> <i>Syrah, BC</i>	13	22	65
<b>MISSION HILL</b> <i>Meritage, BC</i>	13	22	65
<b>KETTLE VALLEY</b> <i>Cabernet Merlot, BC</i>	14	23	70

## rosé

<b>MISSION HILL</b> <i>BC</i>	5oz	8oz	btl
	12	20	60

*Ask your server for wine by the bottle list.*

## draught *A true 20 oz pint*

<b>VANCOUVER ISLAND BREWING</b> <i>Pilsner</i>	9
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## bottled + canned

<b>SMALL GODS BREWING</b> <i>Neverending German Pilsner, 473ml</i>	9
<b>GUINNESS</b> <i>Stout, 440 ml</i>	8
<b>SOMMERSBY</b> <i>Apple Cider, 473 ml</i>	8
<b>ATHLETIC</b> <i>Non-Alcoholic Beer - IPA or Blonde</i>	7

## zero-proof

<b>THE BIG GINGER</b>	9
Ginger Beer, Pineapple Juice, Grapefruit Juice, Mint, Lime	