

# oups + salads

- FEATURE SOUP** *df, v* 14  
seasonally inspired and plant-based,  
freshly baked bread
- SEAFOOD CHOWDER** 21  
fresh fish, prawns, smoked bacon, new potatoes,  
freshly baked bread
- LOCAL GREENS** *df, gf, v* 16 HALF /19 FULL  
local organic greens, sliced cucumber, radish,  
balsamic vinaigrette
- CAESAR SALAD** 18 HALF /22 FULL  
romaine hearts, Parmigiano Reggiano,  
smoked bacon, croutons, housemade garlic dressing
- COBB SALAD** *gf* 21 HALF /26 FULL  
local organic greens, boiled egg, blue cheese,  
avocado, cucumber, red onion, cherry tomato,  
balsamic vinaigrette
- RARE-GRILLED AHI TUNA  
& WARM POTATO SALAD** *gf* 24  
arugula, capers, pickled onion, green olive, cherry  
tomato, pesto aioli, Dijon vinaigrette

# andwiches

- served with your choice of fries, feature soup or  
green salad
- +upgrade **CAESAR SALAD** 2  
+upgrade **TRUFFLE FRIES** 3  
+upgrade **GLUTEN-FREE BUN** 4
- CLASSIC BURGER** *df* 26  
beef chuck patty, red onion, lettuce, tomato, pickles,  
house burger sauce
- BACON CHEESE BURGER** 32  
beef chuck patty, applewood smoked bacon,  
crispy onions, aged white cheddar, pickles,  
house burger sauce
- MUSHROOM BURGER** 24  
grilled portobello mushroom, crispy onions, arugula,  
Swiss cheese, pickles, house burger sauce
- CRISPY HALIBUT BURGER** *df* 34  
beer battered pacific halibut, coleslaw, tartar sauce
- GRILLED CHICKEN CIABATTA** 26  
charbroiled Island Farmhouse chicken breast,  
tomato, arugula, pesto aioli
- BEEF DIP AU JUS** 32  
braised angus short rib, caramelized onions,  
Swiss cheese, on freshly baked ciabatta
- SALMON BURGER** 28  
Tandoori grilled BC salmon, arugula, pickled onion,  
sliced cucumber, yogurt coriander chutney

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

Menu subject to change due to availability of ingredients.  
An 18% gratuity will be automatically charged on tables of 6 guests  
or more.

# nug classics

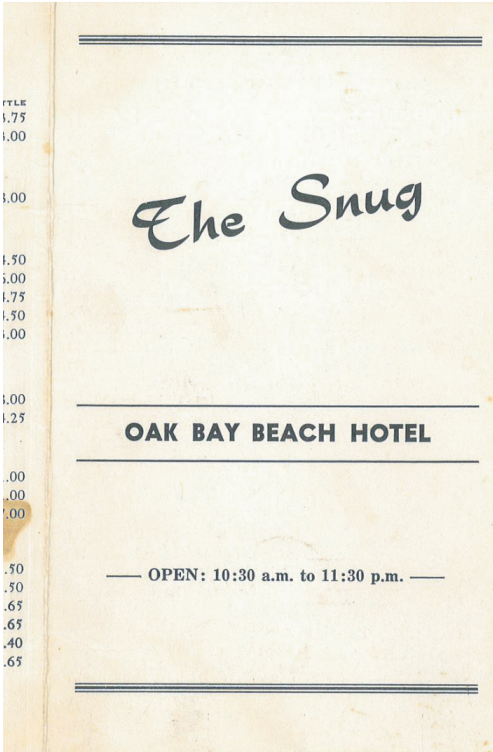
- TRUFFLE FRIES** 12 HALF /18 FULL  
garlic and truffle aioli, parmesan, spring onion
- BAKED NACHOS** *gf* 18 HALF /26 FULL  
corn tortilla chips, shredded habanero cheddar, queso  
fresco, pickled onion, black beans, red salsa, jalapeño,  
sour cream  
+ DICED HALF AVOCADO 6  
+ BRAISED ANGUS BEEF SHORT RIB 16
- CHICKEN LIVER PARFAIT** 24  
handcrafted by The Whole Beast, served with  
cornichon pickles, preserves, freshly baked bread
- BAKED BRIE** 24  
fig jam, toasted hazelnuts, honey, freshly baked bread
- SMOKED SALMON DIP** 25  
hot smoked BC salmon, chives, crispy potato chips
- CRAB CAKES** 21 1 PCE /26 2 PCE  
tartar sauce, lemon, local organic greens,  
Dijon vinaigrette
- CALAMARI** 25  
old bay seasoning, lemon, cilantro chili yogurt sauce
- CHICKEN WINGS** 14 1/2 DOZEN /24 DOZEN  
tossed with classic buffalo, barbecue or salt & pepper
- FISH & CHIPS** 24 1 PCE /36 2 PCE  
beer-battered ling cod, french fries, coleslaw,  
tartar sauce
- CAULIFLOWER STEAK** *df, v* 25  
coconut cashew curry sauce, pickled onion, jalapeño,  
crispy chickpeas
- CARBONARA** 28  
fresh spaghetti, parmesan, butter, egg yolk,  
black pepper, bacon, parsley
- MUSSELS** SEASONAL 21 1/2 LBS /35 1 LBS  
sautéed in white wine, garlic, parsley,  
freshly baked bread
- STEAK FRITES** 58  
charbroiled 8oz. New York strip, peppercorn sauce,  
French fries

+ FRESHLY BAKED BREAD	4
+ HALF AVOCADO	6
+ SIDE OF FRIES, SOUP, OR GREEN SALAD	6
+ APPLEWOOD SMOKED BACON 2 SLICES	6
+ SIDE CAESAR SALAD	8
+ PEPPERCORN SAUCE 3oz	10
+ RARE-GRILLED AHI TUNA	15
+ GRILLED BC SALMON 4oz	19
+ SAUTÉED GARLIC PRAWNS	16 3 PCE /28 6 PCE
+ CHARBROILED ISLAND FARMHOUSE CHICKEN BREAST	18

## HAPPY HOUR

Monday to Friday, 2:00 pm - 4:00 pm

Ask your server for details.



# THE SNUG

EST. 1954

*Good spirits amongst friends.*

## Oak Bay Beach Hotel

We are fortunate! We started with many advantages - a charming, old world hotel built in 1928, in a unique seashore location, but we like to think that we have made the most of our good fortune. We have taken great pains to preserve that old world charm, but our service and accommodation is as modern as tomorrow. Our good fortune is yours too. Come and share it with us.



The Snug, a cozy hideaway reminiscent of an English Inn.

An icon and an institution in Victoria dating back to 1954, The Snug Pub is the city's first neighbourhood pub. With floor-to-ceiling ocean views and an inviting atmosphere, The Snug Pub pays homage to good food, good spirits, and lifelong friends.

In 2006, when the public heard of plans to rebuild the Oak Bay Beach Hotel, a common response was, *"Do whatever you need to do to the hotel, but don't touch The Snug!"*

While we inevitably did have to "touch" it, you will notice the door and stained glass window, all of the hand-hewn beams, the bricks, the light fixtures were all saved from the original pub.

Our guests love The Snug, and our amazing local community continues to flock to this legendary watering hole.

*Images of the original Snug, circa 1940.*

