

dessert

FLOURLESS CHOCOLATE CAKE <i>gf</i> Dulce de leche, candied hazelnuts	15
BASQUE CHEESECAKE <i>gf</i> Raspberry coulis	15
STRAWBERRY RHUBARB PIE Almond crumble, vanilla ice cream	15
FRENCH MACARON <i>gf</i> Two Pieces from Chef's Daily Selection	10

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>Cabvados, 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> Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream	13
IRISH COFFEE <i>1.5 oz</i> Jameson, Coffee, Whipped Cream	13
BLUEBERRY TEA <i>1.5 oz</i> Amaretto, Grand Marnier, Orange Pekoe tea	13
MONTE CRISTO <i>1.5 oz</i> Kahlua, Grand Marnier, Coffee, Whipped Cream, Sugar Rim	13

Please inform your server of any food allergies or restrictions

df dairy free *gf* gluten free *v* vegan



THE SNUG
— EST. 1954 —

Good spirits amongst friends.

handcrafted cocktails

MIDNIGHT OIL <i>spirit-forward - mocha - smokey</i>	18
Glenlivet 12yr Single Malt Scotch, Sheringham Coffee Liqueur, Aztec Chocolate Bitters	
OAK BOMBAY <i>refreshing - herbaceous - oaky</i>	17
Bombay Sapphire Gin, Oaked Chardonnay, Elderflower Liqueur, Soda, Aromatic Garnish	
MEZCAL PALOMA <i>citrusy - smokey - refreshing</i>	17
Mezcal, Elderflower Liqueur, Lime Juice, Grapefruit Juice, Soda	
STRAWBERRY BLOSSOM <i>sweet - creamy - sour</i>	17
House Made Strawberry-Infused Tequila, Lemon Juice, Rosemary Syrup, Egg White	
BRAMBLE <i>earthy - fruity - sweet</i>	17
Arbutus Blue Gin, Lemon Juice, Berry Syrup, Crème de Cassis	
ORANGE CREAMSICLE <i>citrusy - sweet - creamy</i>	17
Stolichnaya Vodka, Aperol, Orange Juice, Galliano, Egg White	
FEATURE COCKTAIL	16
Ask your server for this season's feature	

*All Cocktails Are 2oz Pours
Taxes not included.*

vodka

TITO'S	8
SONS OF VANCOUVER	10
BELVEDERE	10
KETLE ONE	10
STOLI ELIT	10
GREY GOOSE	12

gin

TANQUERAY	10
BOMBAY	10
HENDRICK'S	10
SHERINGHAM'S SEASIDE	10
SHERINGHAM'S LEMON	10

tequila

HORNITOS PLATA	8
ESPOLON BLANCO	8
HERRADURA REPOSADO	13
PATRON SILVER	16
PATRON GOLD	18
DON JULIO ANEJO	20

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
DALWHINNIE <i>15 Year Old</i>	16
GLENLIVET <i>12 Year Old</i>	10
GLENFIDDICH <i>12 Year Old</i>	10
GLENMORANGIE <i>10 Year Old</i>	12
GLENMORANGIE "NECTAR D'OR"	17
GLENKINCHIE <i>12 Year Old</i>	15
GLENGRANT <i>12 Year Old</i>	15
GLENFARCLAS <i>17 Year Old</i>	18
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

JP WISER'S DELUXE	10
CROWN ROYAL	10
LOT 40	11
CANADIAN CLUB	12
FORTY CREEK	13

bourbon

BUFFALO TRACE	10
RUSSELL'S RESERVE	11
KNOB CREEK	12
MAKER'S MARK	10
BOOKERS	12

classic cocktails

NEGRONI	13
Gin, Sweet Vermouth, Campari, Orange Zest	
OLD FASHIONED	13
Bourbon, Old Fashioned Syrup, Bitters, Orange Zest	
MARGARITA	13
Tequila, Triple Sec, Simple Syrup, Lime Juice, Dehydrated Lime Wheel	
APEROL SPRITZ	13
Aperol, Sparkling Wine, Sparkling Water, Orange Wheel	
MOJITO	13
White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water	
WHISKEY SOUR	13
Whiskey, Lemon Juice, Simple Syrup, Egg White, Bitters, Orange <i>Ask for Bourbon Sour if you prefer!</i>	
COSMOPOLITAN	13
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
SHAFT	13
Vodka, Baileys, Coffee Liqueur, Cold Brew	
MARTINI	14
Vodka or Gin, Dry Vermouth, Olive or Lemon Twist	

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

	50z	80z	btl
MONTELVINI <i>Semi-Sparkling, On Tap, ITA</i>	11		/
UNSWORTH <i>Charme de L'Île, BC</i>	13		65

white

	50z	80z	btl
MT. BOUCHERIE <i>Semillon, BC</i>	11	18	55
MONTE CREEK <i>Chardonnay, BC</i>	11	18	55
SYNCHROMESH <i>Riesling, BC</i>	12	20	60
ANGELINE <i>Sauvignon Blanc, USA</i>	12	20	60
MISSION HILL <i>Reserve Chardonnay, BC</i>	12	20	60
OROFINO <i>Pinot Gris, BC</i>	13	22	65
LITTLE ENGINE <i>Sauvignon Blanc, BC</i>	16	27	80

red

	50z	80z	btl
GARDEN OF GRANITE <i>Malbec, BC</i>	11	18	55
NAGGING DOUBT <i>Merlot, BC</i>	12	20	60
BLASTED CHURCH <i>Pinot Noir, BC</i>	13	22	65
BARTIER BROS <i>Syrah, BC</i>	13	22	65
MISSION HILL <i>Meritage, BC</i>	13	22	65
SILVER PALM <i>Cabernet Sauvignon, USA</i>	13	22	65
KETTLE VALLEY <i>Cabernet Merlot, BC</i>	14	23	70
PHANTOM CREEK <i>Petite Cuvee, BC</i>	16	27	80

rosé

	50z	80z	btl
DIRTY LAUNDRY <i>BC</i>	10	16	50
MISSION HILL <i>BC</i>	12	20	60
FABRE EN PROVENCE <i>France</i>	12	20	60

Ask your server for wine by the bottle list.

draught *A true 20 oz pint*

ROTATING TAP	9
VANCOUVER ISLAND BREWING <i>Lager</i>	9
VANCOUVER ISLAND BREWING <i>Lighter Side Lager</i>	9
SMALL GODS BREWING <i>Promised Land Hazy Pale Ale</i>	9
33 ACRES <i>Of Sunshine French Blanche</i>	9
DRIFTWOOD <i>Fat Tug IPA</i>	9
HOYNE <i>Svec Czech Half Dark Lager</i>	9
SALT SPRING WILD <i>Apple Cider</i>	9
MOON UNDER WATER <i>Uncle Dunkel Dark Munich Lager</i>	9
POWELL BREWERY <i>Old Jalopy American Pale Ale</i>	9
GUINNESS <i>Irish Stout</i>	10

bottled + canned

OKANAGAN <i>Peach, Pear or Apple Cider, 355 ml</i>	7
KILKENNY <i>Irish Cream Ale, 500 ml</i>	8
GUINNESS <i>Stout, 440 ml</i>	8
SOMMERSBY <i>Apple Cider, 473 ml</i>	8
SMALL GODS BREWING <i>Neverending German Pilsner, 473ml</i>	9
ATHLETIC <i>Non-Alcoholic Beer - IPA or Blonde</i>	7

zero-proof

THE BIG GINGER	9
Ginger Beer, Pineapple Juice, Grapefruit Juice, Mint, Lime	
JASMINE GARDEN	9
Chilled Jasmine Tea, Lemon Juice, Honey Syrup & Simple syrup	
JUICE	5
Orange, Grapefruit, Cranberry or Pineapple	
VIRGIN CAESAR/MARY/MOJITO	8
SHIRLEY TEMPLE	6
ARNOLD PALMER	5