

dessert

STRAWBERRY RHUBARB PAVLOVA *gf* 15
White Chocolate Ganache

CHOCOLATE ESPRESSO CHEESECAKE BOMBE *gf* 15
Hazelnuts and Brown Butter Anglaise

WARM BLUEBERRY PIE 15
Lemon Curd and Vanilla Ice Cream

FRENCH MACARON *gf* 10
Two Pieces, Chef's Daily Selection

Please inform your server of any food allergies or restrictions

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

snug afters

GRAHAM'S TAWNY *10-Year-Old, 2 oz* 11

GRAHAM'S TAWNY *20-Year-Old, 2 oz* 20

MAGLOIRE FINE VS *Calvados, 1 oz* 10

SONS OF VANCOUVER *Amaretto, 1 oz* 10

GRAPPA MOSCATO *Beniamino Maschio 1 oz* 12

COURVOISIER VSOP *1 oz* 13

REMY VSOP *1 oz* 14

D'USSÉ VSOP *1 oz* 20

CHATEAU DE LAUBADE XO *Armagnac, 1 oz* 21

HENNESSY XO *1 oz* 35

hot beverages

B52 *1.5 oz* 14

Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream

IRISH COFFEE *1.5 oz* 14

Jameson, Coffee, Whipped Cream

BLUEBERRY TEA *1.5 oz* 14

Amaretto, Grand Marnier, Orange Pekoe tea

MONTE CRISTO *1.5 oz* 14

Kahlua, Grand Marnier, Coffee, Whipped Cream, Sugar Rim



THE SNUG
— EST. 1954 —

Good spirits amongst friends.

handcrafted cocktails

YUZU MARGARITA *citrusy, tart, sweet* 18
Herradura Reposado Tequila, Yuzu Concentrate,
Agave Syrup, Lemon & Lime Wheel

OAXACA OLD FASHIONED *spirit-forward, smooth, smokey* 17
Herradura Reposado Tequila, Fandango Mezcal,
Agave Syrup, Angostura Bitters, Orange Twist

AVIATION *herbaceous, sweet, tart* 17
Sheringham Seaside Gin, Luxardo Maraschino Liqueur,
Crème de Violette, Lemon Juice, Lavendar Syrup,
Lemon Twist, Brandied Cherry

TRUE CANADIAN *smooth, sweet, spirit-forward* 17
Canadian Club Whisky, Sons of Vancouver Amaretto,
Maple Syrup, Angostura Bitters, Orange Twist,
Brandied Cherry

BEE'S KNEES *tart, sweet, smooth* 17
Sheringham Seaside Gin, Lemon Juice, Honey Syrup,
Egg White, Lemon Twist, Bee Pollen

FEATURE COCKTAIL 16
Ask your server for this season's feature

All cocktails are 2oz pours. Taxes not included.

vodka

DILLONS VODKA 10
STOLI ELIT 10
SONS OF VANCOUVER 11
KETEL ONE 11
BELVEDERE 13
GREY GOOSE 13

gin

DILLONS GIN 10
TANQUERAY 11
BOMBAY SAPPHIRE 11
SHERINGHAM SEASIDE 11
HENDRICK'S 12

tequila

TROMBA BLANCO 10
ESPOLON BLANCO 10
DON JULIO REPOSADO 12
HERRADURA REPOSADO 13
PATRON SILVER 16
PATRON GOLD 18
CLASE AZUL REPOSADO 50

rum

FLOR DE CAÑA WHITE 10
FLOR DE CAÑA DARK 10
FLOR DE CAÑA ANEJO 12YR 14
CAPTAIN MORGAN'S SPICED 10
HAVANA ANEJO 11
KRAKEN DARK SPICED 11
BRUGAL AÑEJO 12
ZAYA 14

single malt whisky

ABERLOUR A'BUNADH <i>Cask Strength</i>	21
ARBEG <i>10 Year</i>	15
BOWMORE <i>12 Year</i>	12
DALWHINNIE <i>15 Year</i>	16
DALMORE <i>12 Year</i>	25
GLENLIVET <i>12 Year</i>	10
GLENFIDDICH <i>12 Year</i>	10
GLENMORANGIE <i>10 Year</i>	12
GLENMORANGIE <i>"Nectar d'Or"</i>	17
GLENKINCHIE <i>12 Year</i>	15
GLEN GRANT <i>12 Year</i>	15
GLENFARCLAS <i>17 Year</i>	18
HIGHLAND PARK <i>18 Year</i>	25
LAPHROAIG <i>Quarter Cask</i>	13
OBAN <i>14 Year</i>	20

blended whisky

CHIVAS REGAL	11
JOHNNIE WALKER <i>Red</i>	10
JOHNNIE WALKER <i>Black</i>	13
JOHNNIE WALKER <i>Blue</i>	25

Canadian whisky

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

bourbon

BEARFACE	10
BUFFALO TRACE	10
MAKER'S MARK	10
RUSSELL'S RESERVE	11
KNOB CREEK	12
BOOKER'S	13

classic cocktails

NEGRONI Gin, Sweet Vermouth, Campari, Orange Zest	15
OLD FASHIONED Bourbon, Old Fashioned Syrup, Bitters, Orange Zest	15
MARGARITA Tequila, Triple Sec, Simple Syrup, Lime Juice, Lime Wheel	15
APEROL SPRITZ Aperol, Sparkling Wine, Sparkling Water, Orange Wheel	15
MOJITO White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water	15
WHISKEY SOUR Whiskey, Lemon Juice, Simple Syrup, Egg White, Bitters <i>Ask for Bourbon Sour if you prefer!</i>	15
COSMOPOLITAN Vodka, Triple Sec, Cranberry Juice, Lime Juice	15
SHAFT Vodka, Baileys, Coffee Liqueur, Cold Brew Espresso	15
MARTINI Vodka or Gin, Dry Vermouth, Olive or Lemon Twist	15

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

MONTELVINI *Semi-Sparkling, On Tap, ITA*
ROAD 13 *Chenin Blanc, BC*

5oz	8oz	btl
12	/	
16		85

white

MT. BOUCHERIE *Semillon, BC*
ATTEMPS *Sauvignon Blanc, ITA*
MISSION HILL *Reserve Chardonnay, BC*
CEDAR CREEK *Riesling, BC*
HILLSIDE *Unoaked Pinot Gris, BC*
ANTINORI BRAMITO *Chardonnay, ITA*
SIMONNET-FEBVRE *Chablis, FR*

5oz	8oz	btl
13	21	60
13	21	60
13	21	60
13	21	60
14	23	65
17	28	80
18	29	85

red

GARDEN OF GRANITE *Malbec, BC*
BLASTED CHURCH *Pinot Noir, BC*
BARTIER BROS *Syrah, BC*
KETTLE VALLEY *Cabernet Merlot, BC*
MISSION HILL *Meritage, BC*
LIQUIDITY *Estate Merlot, BC*
PHANTOM CREEK *Petite Cuvee, BC*

5oz	8oz	btl
12	19	55
14	23	65
14	23	65
15	24	70
16	26	75
16	27	80
17	28	80

rosé

DIRTY LAUNDRY *BC*
MISSION HILL *BC*
FABRE EN PROVENCE *France*

5oz	8oz	btl
13	21	60
13	21	60
15	24	70

Ask your server for the full list of wine by the bottle.

draught *a true 20 oz pint*

ROTATING TAPS	10
VANCOUVER ISLAND BREWING <i>Pilsner</i>	10
SMALL GODS BREWING <i>Promised Land Hazy Pale Ale</i>	10
33 ACRES <i>Of Sunshine French Blanche</i>	10
DRIFTWOOD <i>Fat Tug IPA</i>	10
HOYNE <i>Svec Czech Half Dark Lager</i>	10
SALT SPRING WILD <i>Apple Cider</i>	10
REWIND BREWING <i>Tropical Sour</i>	10
LIGHTHOUSE BREWING <i>Pacific Pale Ale</i>	10
GUINNESS <i>Irish Stout</i>	11

bottled + canned

OKANAGAN <i>Peach, Pear or Apple Cider, 355 ml</i>	8
KILKENNY <i>Irish Cream Ale, 500 ml</i>	9
GUINNESS <i>Stout, 440 ml</i>	9
SOMMERSBY <i>Apple Cider, 473 ml</i>	9
SMALL GODS BREWING <i>Neverending German Pilsner, 473ml</i>	9

spirit free

NO-NO NEGRONI	15
Rosemary Infused Lumette Alt Gin, Undone Sweet Vermouth, Lucano Amaro	
NA-APEROL SPRITZ	15
Martini Aperitivo, NA Prosecco, Sparkling Water, Orange Wheel	
JASMINE GARDEN	10
Chilled Jasmine Tea, Lemon Juice, Honey Syrup & Simple syrup	
LEITZ <i>Alcohol Removed Rose, GER</i>	14
PHILIPS IOTA <i>Non-Alcoholic Beer - Pilsner, Pale Ale, Hazy IPA, 355ml</i>	8
ATHLETIC <i>Non-Alcoholic Beer - IPA, 355ml</i>	8