

shareable

TRUFFLE FRIES 15 | 19
tossed with chopped truffle and parmesan, served with garlic aioli

CHICKEN WINGS 16 | 25
tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper

BAKED NACHOS *gf* 19 | 28
corn tortillas, jalapeno, red onion, cheese, black bean, house-made salsa, sour cream

- + HOUSE-MADE GUACAMOLE 6
- + BRAISED ANGUS BEEF SHORT RIB 16

BAKED BRIE 24
fig jam, honey, served with grilled baguette

CRAB CAKES 22 | 28
tartar sauce, lemon, local organic greens, Dijon vinaigrette

MUSSELS 23 | 36
white wine, garlic, and parsley *or* red coconut curry sauce, served with grilled baguette

CALAMARI 24
crispy Humboldt squid, chipotle mayo

handhelds

served with your choice of french fries, feature soup, or green salad

- substitute CAESAR SALAD 2
- substitute TRUFFLE FRIES 3
- + CHEESE (WHITE CHEDDAR, BLUE, OR SWISS) 3
- + DOUBLE SMOKED BACON 5

ANGUS BEEF BURGER 26
red onion, lettuce, tomato, dill pickle, house burger sauce

TEMPURA MUSHROOM BURGER 26
crispy enoki mushrooms, apple cider slaw, chipotle mayo

GRILLED BC SALMON BURGER 27
cucumber, alfalfa sprouts, garlic aioli

GRILLED CHICKEN & BACON SANDWICH 28
lettuce, tomato, and garlic aioli on toasted sourdough

BRAISED SHORT RIB BEEF DIP 32
caramelized onion, Swiss cheese, freshly baked french roll, au jus

soup and salad

FEATURE SOUP *gf, df, v* 7 | 12
seasonally inspired and plant-based, served with grilled baguette

SEAFOOD CHOWDER 21 | 28
fresh fish, smoked bacon, prawns, new potatoes, served with grilled baguette

LOCAL GREENS *gf, df, v* 18 | 23
local organic greens, sliced cucumber, radish, Dijon vinaigrette

CAESAR SALAD 19 | 24
chopped romaine heart, croutons, Parmigiano Reggiano, smoked bacon, house-made garlic dressing

SNUG SALAD *gf* 21 | 28
local organic greens, boiled egg, cucumber, blue cheese, avocado, red onion, cherry tomato, Dijon vinaigrette

- + GRILLED ISLAND CHICKEN BREAST 16
- + SAUTEED BC KING SALMON 16
- + RARE-GRILLED AHI TUNA 16

mains

FISH & CHIPS 26 | 36
beer-battered cod, french fries, apple cider slaw, tartar sauce

CAULIFLOWER STEAK *gf, df, v* 28
lemon garlic hummus, crispy chick peas, herb salad

RED CURRY RICE NOODLES *gf, df, v* 28
stir-fried tofu, vegetables, cashews, rice noodles, Thai coconut curry sauce

- + SAUTEED PRAWNS (3PC) 16

RARE-GRILLED AHI TUNA STEAK *gf, df* 29
warm potato salad, capers, green olive tapenade

SPAGHETTI CARBONARA 29
fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano

STEAK FRITES 36
6oz AAA New York striplion, peppercorn sauce, french fries

HAPPY HOUR

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

Ask your server for details.