

# shareable

<b>TRUFFLE FRIES</b> tossed with chopped truffle and parmesan, served with garlic aioli	15   19
<b>CHICKEN WINGS</b> tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper	16   25
<b>BAKED NACHOS <i>gf</i></b> corn tortillas, jalapeno, red onion, cheese, black beans, house-made salsa, sour cream	19   28
<b>+ GUACAMOLE</b>	6
<b>+ SLOW COOKED BEEF BIRRIA</b>	10
<b>QUESADILLA</b> grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole	19
<b>BAKED BRIE</b> fig jam, honey, served with grilled baguette	24
<b>CRAB CAKES</b> tartar sauce, lemon, local organic greens, Dijon vinaigrette	22   28
<b>MUSSELS</b> white wine, garlic, and parsley or red coconut curry sauce, served with grilled baguette	23   36
<b>CALAMARI</b> crispy Humboldt squid, chipotle mayo	24

# 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 on a potato bun	
GRILLED BC SALMON BURGER	27
cucumber, alfalfa sprouts, garlic aioli on a potato bun	
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

<b>FEATURE SOUP</b>	<b>7   12</b>
seasonally inspired and plant-based, served with grilled baguette	
<b>SEAFOOD CHOWDER</b>	<b>21   28</b>
fresh fish, smoked bacon, prawns, new potatoes, served with grilled baguette	
<b>LOCAL GREENS</b> <i>gf, df, v</i>	<b>18   23</b>
Saanich grown organic baby lettuce, sliced cucumber, radish, Dijon vinaigrette	
<b>CAESAR SALAD</b>	<b>19   24</b>
chopped romaine, croutons, Parmigiano Reggiano, double smoked bacon, house- made garlic dressing	
<b>SNUG SALAD</b> <i>gf</i>	<b>21   28</b>
Saanich grown organic baby lettuce, boiled egg, cucumber, blue cheese, avocado, red onion, cherry tomato, Dijon vinaigrette	
<b>+ GRILLED ISLAND CHICKEN BREAST</b>	<b>16</b>
<b>+ SAUTEED BC KING SALMON</b>	<b>16</b>
<b>+ RARE-GRILLED AHI TUNA</b>	<b>16</b>

mains

<b>FISH &amp; CHIPS</b> beer-battered cod, french fries, apple cider slaw, tartar sauce	<b>26   36</b>
<b>CAULIFLOWER STEAK</b> <i>gf, df, v</i> lemon garlic hummus, crispy chick peas, herb salad	<b>28</b>
<b>RED CURRY RICE NOODLES</b> <i>gf, df, v</i> stir-fried tofu, vegetables, cashews, rice noodles, Thai coconut curry sauce	<b>28</b>
<b>+ SAUTEED PRAWNS (3PC)</b>	<b>16</b>
<b>RARE-GRILLED AHI TUNA STEAK</b> warm potato salad, capers, green olive tapenade	<b>29</b>
<b>SPAGHETTI CARBONARA</b> fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano	<b>29</b>
<b>STEAK FRITES</b> peppercorn sauce, french fries 5oz AAA Black Angus sirloin 8oz AAA New York strip	<b>28</b> <b>48</b>

*HAPPY HOUR*

*Monday to Friday / 3:00pm - 5:00pm*

*Ask your server for details.*

Please inform your server of any dietary restrictions: **df** dairy-free | **gf** made without the addition of gluten | **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.

*We're happy to offer split plating for an additional \$5 charge per item.*



THE SNUG

— EST. 1954 —

*Good spirits amongst friends.*