

to start

FEATURE SOUP (gf, df, v)	7 12
seasonally inspired and plant-based, served with grilled baguette	
SEAFOOD CHOWDER	21 28
fresh fish, prawns, smoked bacon, new potatoes, served with grilled baguette	
TRUFFLE FRIES	12 19
tossed with chopped truffle and parmesan, served with garlic aioli	
MUSHROOM TEMPURA	18
locally cultivated mushrooms, smoked buttermilk ranch	
BAKED BRIE	24
fig jam, honey, served with grilled baguette	
CRAB CAKES	22 28
tartar sauce, lemon, local organic greens, Dijon vinaigrette	
ARGENTINE PRAWN CEVICHE (gf, df)	23
leche de tigre, tomato, red onion, cilantro, crispy corn tortilla	
MUSSELS	23 36
white wine, garlic and parsley <i>or</i> red coconut curry sauce, served with grilled baguette	
CALAMARI	24
crispy Humboldt squid, chipotle mayo	
LOCAL GREENS (gf, df, v)	18 23
local organic greens, sliced cucumber, radish, Dijon vinaigrette	
CAESAR SALAD	19 24
chopped romaine heart, Parmigiano Reggiano, croutons, smoked bacon, house-made garlic dressing	
SNUG SALAD (gf)	21 28
local organic greens, boiled egg, blue cheese, avocado, cucumber, red onion, tomato, Dijon vinaigrette	
ADD GRILLED CHICKEN BREAST	16
ADD GRILLED BC SALMON	16
ADD SAUTEED PRAWNS	16

Please inform your server of any food allergies or restrictions

df - dairy-free | **gf** - gluten-free | **v** – vegan

mains

ANGUS BEEF BURGER	26
red onion, lettuce, tomato, dill pickle, house burger sauce; served with your choice of french fries, feature soup, or green salad	
ADD WHITE CHEDDAR, BLUE, OR SWISS CHEESE	3
ADD DOUBLE SMOKED BACON	5
CAULIFLOWER STEAK (gf, df, v)	28
lemon garlic hummus, crispy chickpeas, herb salad	
RED CURRY RICE NOODLES (gf, df, v)	28
stir-fried tofu, vegetables, cashews, rice noodles, Thai coconut curry sauce	
SPAGHETTI CARBONARA	29
fresh locally made pasta, egg yolk, parmesan, smoked bacon, black pepper, broccolini, parsley	
CHICKEN MARSALA (gf)	32
pan-roast chicken breast, garlic whipped potatoes, mushroom, and marsala sauce	
SEAFOOD PASTA	28
prawns, mussels, manilla clams, garlic, white wine, parsley, tomato, fresh locally made spaghetti	
RARE-GRILLED AHI TUNA STEAK (gf, df)	29
warm potato salad, capers, green olive tapanade	
CEDAR ROAST SALMON (gf)	36
new potatoes, apple cider mustard cream	
PAN SEARED HALIBUT (gf)	36
white bean cassoulet, chorizo vinaigrette	
STEAK FRITES	
peppercorn sauce, french fries	
5oz AAA Black Angus sirloin	28
8oz AAA New York strip	48
FILET MIGNON (gf)	65
charbroiled 5oz Angus beef tenderloin, broccolini, garlic whipped potatoes, red wine jus	

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dessert

FRENCH MACARON (gf)	10
two pieces, Chef's daily selection	
STICKY TOFFEE PUDDING (gf)	15
butterscotch sauce, espresso white chocolate mousse, candied walnuts	
HAZELNUT CHEESECAKE BOMBE (gf)	15
salted caramel, black current anglaise, caramel tuille	
CRÈME BRÛLÉE	15
served with a pistachio almond biscotti	

snug afters

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
GRAHAM'S TAWNY 20 Year Old, 2 oz	20
CHATEAU DE LAUBADE XO Armagnac, 1 oz	21
HENNESSY XO 1 oz	35

specialty coffees

B52 COFFEE 1.5 oz	13
kahlua, baileys, grand marnier, coffee, whipped cream	
IRISH COFFEE 1.5 oz	13
jameson, coffee, whipped cream	
BLUEBERRY TEA 1.5 oz	13
amaretto, grand marnier, orange pekoe tea	
MONTE CRISTO 1.5 oz	13
kahlua, grand marnier, coffee, whipped cream, sugar rim	

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