

dessert

STICKY TOFFEE PUDDING *gf* 15
Butterscotch Sauce, Espresso White Chocolate Mousse,
Candied Walnuts

CRÈME BRÛLÉE 15
Pistachio Almond Biscotti

HAZELNUT CHEESECAKE BOMBE *gf* 15
Salted Caramel, Black Currant Anglaise, Caramel Tuile

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* 12

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

MAGLOIRE FINE VS *Calvados, 1 oz* 15

SONS OF VANCOUVER *Amaretto, 1 oz* 10

GRAPPA MOSCATO *Beniamino Maschio 1 oz* 14

COURVOISIER VSOP *1 oz* 25

REMY VSOP *1 oz* 14

D'USSÉ VSOP *1 oz* 20

CHATEAU DE LAUBADE XO *Armagnac, 1 oz* 20

HENNESSY VS *1 oz* 20

HENNESSY XO *1 oz* 50

hot beverages

B52 *1.5 oz* 15

Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream

IRISH COFFEE *1.5 oz* 15

Jameson, Coffee, Whipped Cream

BLUEBERRY TEA *1.5 oz* 15

Amaretto, Grand Marnier, Orange Pekoe tea

MONTE CRISTO *1.5 oz* 15

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



THE SNUG
— EST. 1954 —

Good spirits amongst friends.

handcrafted cocktails

GILDED MANHATTAN 22

Cherry and Orange Infused Whisky, Sweet Vermouth,
Angostura Bitters, Whisky Infused Cherry & Orange Twist

EMBER AND OAK 20

Dark Rum, Rye, Hazelnut Syrup, Chocolate Bitters,
Orange Zest
Smoked Tableside

SMOKED OLD FASHIONED 22

Bourbon, Demerara Syrup, Bitters, Orange Zest
Smoked Tableside

SWEATER WEATHER 23

Apple Pie Infused Pere Magloire Brandy,
Quadruple Sec, Lemon Juice

TRUE CANADIAN 20

Canadian Club Whisky, Sons of Vancouver Amaretto,
Maple Syrup, Angostura Bitters, Orange Twist & a
Brandied Cherry

SPICY MARGARITA 26

Don Julio Reposado, Grand Marnier, Lime Juice,
Jalapeno syrup, Jalapeno Slice

All cocktails are 2oz pours.

Taxes not included.

vodka

DILLONS VODKA 10

STOLI ELIT 10

SONS OF VANCOUVER 11

KETEL ONE 13

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 20

HERRADURA REPOSADO 20

PATRON SILVER 25

PATRON GOLD 30

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 16

single malt whisky

ABERLOUR A'BUNADH <i>Cask Strength</i>	25
ARBEG <i>10 Year</i>	25
BOWMORE <i>12 Year</i>	15
DALWHINNIE <i>15 Year</i>	25
DALMORE <i>12 Year</i>	30
GLENLIVET <i>12 Year</i>	16
GLENFIDDICH <i>12 Year</i>	16
GLENMORANGIE <i>10 Year</i>	16
GLENMORANGIE <i>"Nectar d'Or"</i>	17
GLENKINCHIE <i>12 Year</i>	16
GLEN GRANT <i>12 Year</i>	15
GLENFARCLAS <i>17 Year</i>	18
HIGHLAND PARK <i>18 Year</i>	50
LAPHROAIG <i>Quarter Cask</i>	20
OBAN <i>14 Year</i>	25

blended whisky

CHIVAS REGAL	12
JOHNNIE WALKER <i>Red</i>	10
JOHNNIE WALKER <i>Black</i>	17
JOHNNIE WALKER <i>Blue</i>	45

Canadian whisky

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

bourbon

BEARFACE	10
BUFFALO TRACE	12
MAKER'S MARK	12
RUSSELL'S RESERVE	11
KNOB CREEK	15
BOOKER'S	30

classic cocktails

NEGRONI	18
Gin, Sweet Vermouth, Campari, Orange Zest	
OLD FASHIONED	18
Bourbon, Demerara Syrup, Bitters, Orange Zest	
MARGARITA	18
Tequila, Triple Sec, Simple Syrup, Lime Juice, Lime Wheel	
APEROL SPRITZ	18
Aperol, Sparkling Wine, Sparkling Water, Orange Wheel	
MOJITO	18
White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water	
WHISKY SOUR	18
Whisky, Lemon Juice, Simple Syrup, Egg White, Bitters	
<i>Ask for Bourbon Sour if you prefer!</i>	
COSMOPOLITAN	18
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
SHAFT	18
Vodka, Baileys, Coffee Liqueur, Cold Brew Espresso	
MARTINI	18
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!

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

bubbles

	5oz	8oz	btl
MONTELVINI <i>Semi-Sparkling, On Tap, ITA</i>	13		/
UNSWORTH <i>Charme de L'Île, BC</i>	16		75
ROAD 13 <i>Chenin Blanc, BC</i>			21
100			

white

	5oz	8oz	btl
CEDAR CREEK <i>Riesling, BC</i>	14	23	60
MT. BOUCHERIE <i>Semillon, BC</i>	15	24	65
HILLSIDE <i>Unoaked Pinot Gris, BC</i>	15	24	65
MISSION HILL <i>Reserve Chardonnay, BC</i>			16
26 70			
ATTEMS <i>Sauvignon Blanc, France</i>	17	28	75
ANTINORI BRAMITO <i>Chardonnay, Italy</i>	20	32	90
SIMONNET-FEBVRE <i>Chablis, France</i>	21	34	100

red

	5oz	8oz	btl
GARDEN OF GRANITE <i>Malbec, BC</i>	14	23	60
SCORCHED EARTH <i>Pinot Noir, BC</i>	16	26	70
KETTLE VALLEY <i>Cabernet Merlot, BC</i>	16	26	70
BARTIER BROS <i>Syrah, BC</i>	17	28	75
MARQUE DU RISCAL <i>Rioja, Spain</i>	19	30	85
MISSION HILL <i>Meritage, BC</i>			20
32 90			
STONESTREET <i>Cabernet, USA</i>	30	50	150

rosé

	5oz	8oz	btl
DIRTY LAUNDRY <i>BC</i>	14	23	60
MISSION HILL <i>BC</i>	15	24	65
FABRE EN PROVENCE <i>France</i>	16	26	70

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 Life Amber Ale</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
SOMMERSBY <i>Apple Cider, 473 ml</i>	9
SMALL GODS BREWING <i>Neverending German Pilsner, 473ml</i>	9

spirit free

PINK NO-JITO	10
Pink Grapefruit Juice, Mint Leaves, Lime Juice, Simple Syrup, Soda	
JASMINE GARDEN	10
Chilled Jasmine Tea, Lemon Juice, Honey Syrup & Simple Syrup	
MIONETTO <i>Non Alcoholic Prosecco, ITA, 5oz</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