

shareable

TRUFFLE FRIES tossed with chopped truffle and parmesan, served with garlic aioli	15 19
CHICKEN WINGS tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper	16 25
BAKED NACHOS gf corn tortillas, jalapeno, red onion, cheese, black beans, house-made salsa, sour cream	19 28
+ GUACAMOLE	6
+ SLOW COOKED BEEF BIRRIA	10
QUESADILLA grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole	19
BAKED BRIE fig jam, honey, served with grilled baguette	24
CRAB CAKES tartar sauce, lemon, local organic greens, Dijon vinaigrette	22 28
MUSSELS white wine, garlic, and parsley or red coconut curry sauce, served with grilled baguette	23 36
CALAMARI 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 red onion, lettuce, tomato, dill pickle, house burger sauce on a potato bun	26
GRILLED BC SALMON BURGER cucumber, alfalfa sprouts, garlic aioli on a potato bun	27
GRILLED CHICKEN & BACON SANDWICH lettuce, tomato, and garlic aioli on toasted sourdough	28
BRAISED SHORT RIB BEEF DIP caramelized onion, Swiss cheese, freshly baked French roll, au jus	32

soup and salad

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

mains

FISH & CHIPS beer-battered cod, french fries, apple cider slaw, tartar sauce	26 36
CAULIFLOWER STEAK gf, df, v lemon garlic hummus, crispy chick peas, herb salad	28
RED CURRY RICE NOODLES gf, df, v stir-fried tofu, vegetables, cashews, rice noodles, Thai coconut curry sauce	28
+ SAUTEED PRAWNS (3PC)	16
RARE-GRILLED AHI TUNA STEAK	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	48
Charbroiled 8oz AAA New York strip, peppercorn sauce, french fries	

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.