

dessert

STICKY TOFFEE PUDDING <i>gf</i> Butterscotch Sauce, Espresso White Chocolate Mousse, Candied Walnuts	15
CRÈME BRÛLÉE Pistachio Almond Biscotti	15
HAZELNUT CHEESECAKE BOMBE <i>gf</i> Salted Caramel, Black Currant Anglaise, Caramel Tuile	15
FRENCH MACARON <i>gf</i> Two Pieces, Chef's Daily Selection	10

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 Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream	15
IRISH COFFEE 1.5 oz Jameson, Coffee, Whipped Cream	15
BLUEBERRY TEA 1.5 oz Amaretto, Grand Marnier, Orange Pekoe tea	15
MONTE CRISTO 1.5 oz Kahlua, Grand Marnier, Coffee, Whipped Cream, Sugar Rim	15



THE SNUG
— EST. 1954 —

Good spirits amongst friends.

handcrafted cocktails

GILDED MANHATTAN Cherry and Orange Infused Whisky, Sweet Vermouth, Angostura Bitters, Whisky Infused Cherry & Orange Twist	22
EMBER AND OAK Dark Rum, Rye, Hazelnut Syrup, Chocolate Bitters, Orange Zest Smoked Tableside	20
SMOKED OLD FASHIONED Bourbon, Demerara Syrup, Bitters, Orange Zest Smoked Tableside	22
SWEATER WEATHER Apple Pie Infused Pere Magloire Brandy, Quadruple Sec, Lemon Juice	23
TRUE CANADIAN Canadian Club Whisky, Sons of Vancouver Amaretto, Maple Syrup, Angostura Bitters, Orange Twist & a Brandied Cherry	20
SPICY MARGARITA Don Julio Reposado, Grand Marnier, Lime Juice, Jalapeno syrup, Jalapeno Slice	26

*All cocktails are 20% 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!

bubbles

MONTELVINI *Semi-Sparkling, On Tap, ITA*
UNSWORTH *Charme de L'Île, BC*
ROAD 13 *Chenin Blanc, BC*

5oz	8oz	btl
13	/	
16	75	
21	100	

white

CEDAR CREEK *Riesling, BC*
MT. BOUCHERIE *Semillon, BC*
HILLSIDE *Unoaked Pinot Gris, BC*
MISSION HILL *Reserve Chardonnay, BC*
ATTEMS *Sauvignon Blanc, France*
ANTINORI BRAMITO *Chardonnay, Italy*
SIMONNET-FEBVRE *Chablis, France*

5oz	8oz	btl
14	23	60
15	24	65
15	24	65
16	26	70
17	28	75
20	32	90
21	34	100

red

GARDEN OF GRANITE *Malbec, BC*
SCORCHED EARTH *Pinot Noir, BC*
KETTLE VALLEY *Cabernet Merlot, BC*
BARTIER BROS *Syrah, BC*
MARQUE DU RISCAL *Rioja, Spain*
MISSION HILL *Meritage, BC*
JOSEPH DROUHIN *Bourgogne, France*

5oz	8oz	btl
14	23	60
16	26	70
16	26	70
17	28	75
19	30	85
20	32	90
27	45	125

rosé

DIRTY LAUNDRY *BC*
MISSION HILL *BC*
FABRE EN PROVENCE *France*

5oz	8oz	btl
14	23	60
15	24	65
16	26	70

draught *a true 20 oz pint*

ROTATING TAPS	10
STEAMWORKS <i>Hazy IPA</i>	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
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 Pink Grapefruit Juice, Mint Leaves, Lime Juice, Simple Syrup, Soda	10
JASMINE GARDEN Chilled Jasmine Tea, Lemon Juice, Honey Syrup & Simple Syrup	10
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

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