

dessert

PINA COLADA <i>d,e</i>	16
Chocolate coconut, coconut mousse, flor de cana, pineapple, mango and passionfruit coulis	
BASQUE CHEESECAKE <i>d,g,e,n</i>	16
Milk chocolate sauce, pistachio, toasted kadayifi	
VANILLA ICE CREAM CHOUX <i>d, e</i>	16
Matcha cremeaux, wild raspberry and rose sauce	
FRENCH MACARON	12
Two Pieces, Chef's Daily Selection	

Please inform your server of any food allergies or restrictions
d dairy *g* gluten *v* vegan *e* egg *n* nuts

snug afters

GRAHAM'S TAWNY <i>10-Year-Old, 2 oz</i>	12
GRAHAM'S TAWNY <i>20-Year-Old, 2 oz</i>	20
MAGLOIRE FINE VS <i>Calvados, 1 oz</i>	15
SONS OF VANCOUVER <i>Amaretto, 1 oz</i>	10
GRAPPA MOSCATO <i>Beniamino Maschio 1 oz</i>	14
COURVOISIER VSOP <i>1 oz</i>	25
REMY VSOP <i>1 oz</i>	14
D'USSÉ VSOP <i>1 oz</i>	20
CHATEAU DE LAUBADE XO <i>Armagnac, 1 oz</i>	20
HENNESSY VS <i>1 oz</i>	20
HENNESSY XO <i>1 oz</i>	50

hot beverages

B52 <i>1.5 oz</i>	15
Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream	
IRISH COFFEE <i>1.5 oz</i>	15
Jameson, Coffee, Whipped Cream	
BLUEBERRY TEA <i>1.5 oz</i>	15
Amaretto, Grand Marnier, Orange Pekoe tea	
MONTE CRISTO <i>1.5 oz</i>	15
Kahlua, Grand Marnier, Coffee, Whipped Cream, Sugar Rim	



THE SNUG
— EST. 1954 —

Good spirits amongst friends.

handcrafted cocktails

GILDED MANHATTAN	25
Cherry and Orange Infused Whisky, Sweet Vermouth, Angostura Bitters, Whisky Infused Cherry & Orange Twist	
VELVET SUNSET	45
Cranberry Infused Patron Silver, Cranberry Juice, Vanilla, Lemon Juice, Egg White	
SMOKED OLD FASHIONED	22
Bourbon, Demerara Syrup, Bitters, Orange Zest Smoked Tableside	
GOLDEN APPLE	25
Apple, Cinnamon and Clove Infused Pere Magloire Brandy, Quadropole Sec, Lemon Juice	
SMOKED CHERRY SOUR	25
Knob Creek Whisky, Sons of Vancouver Amaretto, Black Cherry Juice, Lemon Juice and Egg White	
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
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

	50z	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

	50z	80z	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

	50z	80z	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
JOSEPH DROUHIN <i>Bourgogne, France</i>	27	45	125

rosé

	50z	80z	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
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	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, 50z</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.