

to start

FEATURE SOUP	8 12
seasonally inspired and plant-based, served with grilled baguette (<i>g</i>)	
SEAFOOD CHOWDER (<i>d,s</i>)	29
fresh fish, mussels, clams, smoked bacon, prawns and new potatoes, served with grilled baguette (<i>g</i>)	
TRUFFLE FRIES (<i>d,e</i>)	21
tossed with chopped truffle and parmesan, served with garlic aioli	
MUSHROOM TEMPURA (<i>d</i>)	24
locally cultivated mushrooms, smoked buttermilk ranch	
BAKED BRIE (<i>d</i>)	28
fig jam, honey, served with grilled baguette (<i>g</i>)	
CRAB CAKES (<i>d,g,e,s</i>)	24 28
tartar sauce, lemon, local organic greens, Dijon vinaigrette	
MUSSELS (<i>d,s</i>)	36
white wine, garlic, parsley, grilled baguette (<i>g</i>)	
CALAMARI (<i>d,g,e,s</i>)	26
crispy Humboldt squid, chipotle mayo	

salads

LOCAL GREENS	19 24
Saanich grown organic baby lettuce, sliced cucumber, radish, Dijon vinaigrette	
CAESAR SALAD (<i>d,g,e</i>)	21 26
chopped romaine, croutons, Parmigiano Reggiano, double smoked bacon, house-made garlic dressing	
SNUG SALAD (<i>d,e</i>)	22 29
Saanich grown organic baby lettuce, boiled egg, cucumber, blue cheese, avocado, red onion, cherry tomato, Dijon vinaigrette	
+ GRILLED ISLAND CHICKEN BREAST	16
+ SAUTEED BC KING SALMON	16
+ RARE-GRILLED AHI TUNA	16

main course

ANGUS BEEF BURGER (g,e)	29
red onion, lettuce, tomato, dill pickle, house burger sauce, potato bun, choice of french fries or greens	
SNUG BURGER (d,g,e)	32
charbroiled angus chuck patty, red wine onion jam, melted brie, garlic aioli and crispy shallots, potato bun, choice of french fries or greens	
CAULIFLOWER STEAK	28
lemon garlic hummus, crispy chick peas, herb salad	
SPAGHETTI CARBONARA (d,g,e)	33
fresh pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano	
SEAFOOD PASTA (d,g,s)	36
fresh spaghetti, prawns, mussels and clams in white wine, garlic, parsley and tomato	
ROAST ISLAND CHICKEN BREAST (d)	38
garlic whipped potatoes, broccolini, white wine and mushroom sauce	
PAN ROAST KING SALMON (d,s)	42
new potatoes, apple cider mustard cream sauce	
RARE-GRILLED AHI TUNA STEAK (s)	36
warm potato salad, capers and green olive tapenade	
PAN SEARED PACIFIC HALIBUT (s)	58
white bean cassoulet, chorizo vinaigrette	
STEAK FRITES (d)	56
charbroiled 8oz. New York strip, peppercorn sauce and french fries	
FILET MIGNON (d)	72
charbroiled 6oz Angus beef tenderloin, local mushrooms, whipped potatoes and red wine jus	

We use ingredients containing gluten, dairy, eggs, nuts, seafood and other allergens in our kitchen. **Deep-fried** items will contain traces of **gluten, seafood, egg** and other allergens. Please inform your server of any dietary restrictions. Menu subject to change. A 20% gratuity will be charged on tables of 6 guests or more.

We're happy to offer split plating for an additional \$6 charge per item.

(g) = contains gluten, (d) = contains dairy, (e) = contains egg, (n) = contains nuts, (s) = contains seafood

dessert

STICKY TOFFEE PUDDING <i>(d,e,n)</i>	16
butterscotch sauce, espresso white chocolate mousse, candied walnuts	
HAZELNUT CHEESECAKE BOMBE <i>(d,e,n)</i>	16
salted caramel, black current anglaise	
CRÈME BRÛLÉE <i>(d,e)</i>	16
served with a pistachio almond biscotti <i>(n)</i>	

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 coffee

B52 COFFEE 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	

date night

available Monday to Thursday

FIRST COURSE *select two*

LOCAL GREENS

Saanich grown organic baby lettuce, sliced
cucumber, radish, Dijon vinaigrette

CAESAR SALAD *(d,g,e)*

chopped romaine, croutons, Parmigiano Reggiano,
double smoked bacon, house-made garlic dressing

MUSHROOM TEMPURA *(d)*

locally cultivated mushrooms, smoked
buttermilk ranch

SECOND COURSE *select two*

ANGUS BEEF BURGER *(g,e)*

red onion, lettuce, tomato, dill pickle, house burger sauce,
potato bun, choice of french fries or greens

CAULIFLOWER STEAK

lemon garlic hummus, crispy chick peas, herb salad

RARE-GRILLED AHI TUNA STEAK *(s)*

warm potato salad, capers and green olive tapenade

DESSERT *select one to share*

STICKY TOFFEE PUDDING *(d,e,n)*

butterscotch sauce, espresso white chocolate mousse,
candied walnuts

HAZELNUT CHEESECAKE BOMBE *(d,e,n)*

salted caramel, black current anglaise

CRÈME BRÛLÉE *(d,e)*

served with a pistachio almond biscotti *(n)*

\$179 per couple

Includes choice of a bottle of

Liquidity *Chardonnay, BC* or *Canter Rouge Red Blend, BC*

We use ingredients containing gluten, dairy, eggs, nuts, seafood and other allergens in our kitchen. **Deep-fried** items will contain traces of **gluten, seafood, egg** and other allergens. Please inform your server of any dietary restrictions. Menu subject to change.

g) = contains gluten, (d) = contains dairy, (e) = contains egg, (n) = contains nuts, (s) = contains seafood