

# to start

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

# salads

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

# main course

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

|   |    |
|---|----|
| <b>PINA COLADA</b> <i>(d,e)</i>   | 16 |
| Chocolate coconut, coconut mousse, flor de cana, pineapple, mango and passionfruit coulis |    |
| <b>BASQUE CHEESECAKE</b> <i>(d,g,e,n)</i>   | 16 |
| Milk chocolate sauce, pistachio, toasted kadayifi   |    |
| <b>VANILLA ICE CREAM CHOUX</b> <i>(d,e)</i>   | 16 |
| Matcha cremeaux, wild raspberry and rose sauce  |    |

# snug afters

|  |    |
|--|----|
| <b>MAGLOIRE FINE VS</b> Calvados, 1 oz       | 10 |
| <b>SONS OF VANCOUVER</b> Amaretto, 1 oz      | 10 |
| <b>GRAPPA MOSCATO</b> Beniamino Maschio 1 oz | 12 |
| <b>COURVOISIER</b> VSOP 1 oz                 | 13 |
| <b>REMY</b> VSOP 1 oz                        | 14 |
| <b>D'USSÉ</b> VSOP 1 oz                      | 20 |
| <b>GRAHAM'S TAWNY</b> 20 Year Old, 2 oz      | 20 |
| <b>CHATEAU DE LAUBADE</b> XO Armagnac, 1 oz  | 21 |
| <b>HENNESSY</b> XO 1 oz                      | 35 |

# specialty coffee

|   |    |
|---|----|
| <b>B52 COFFEE</b> 1.5 oz                                | 15 |
| kahlua, baileys, grand marnier, coffee, whipped cream   |    |
| <b>IRISH COFFEE</b> 1.5 oz                              | 15 |
| jameson, coffee, whipped cream                          |    |
| <b>BLUEBERRY TEA</b> 1.5 oz                             | 15 |
| amaretto, grand marnier, orange pekoe tea               |    |
| <b>MONTE CRISTO</b> 1.5 oz                              | 15 |
| kahlua, grand marnier, coffee, whipped cream, sugar rim |    |

# date night

available Monday to Thursday

## FIRST COURSE *select two*

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### 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*

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### 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*

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### PINA COLADA *(d,e)*

Chocolate coconut, coconut mousse, flor de cana,  
pineapple, mango and passionfruit coulis

### BASQUE CHEESECAKE *(d,g,e,n)*

Milk chocolate sauce, pistachio, toasted kadayifi

### VANILLA ICE CREAM CHOUX *(d,e)*

Matcha cremeaux, wild raspberry and rose sauce

## \$179 per couple

Includes choice of a bottle of

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

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