

shareable

TRUFFLE FRIES <i>(d,e)</i> tossed with chopped truffle and parmesan, served with garlic aioli	21
CHICKEN WINGS one dozen wings tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper	26
split with two flavours	6
BAKED NACHOS <i>(d)</i> corn tortillas, jalapeno, red onion, cheese, black beans, house-made salsa, sour cream	29
+ GUACAMOLE	6
+ SLOW COOKED BEEF BIRRIA	12
QUESADILLA <i>(d,g)</i> grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole	24
BAKED BRIE <i>(d)</i> fig jam, honey, served with grilled baguette <i>(g)</i>	28
MUSSELS <i>(d,s)</i> white wine, garlic, parsley, grilled baguette <i>(g)</i>	36
CALAMARI <i>(d,g,e,s)</i> crispy Humboldt squid, chipotle mayo	26
CRAB CAKES <i>(d,g,e,s)</i> tartar sauce, lemon, local organic greens, Dijon vinaigrette	24 28

handhelds

served with your choice of french fries, feature soup, or green salad

substitute CAESAR SALAD <i>(d,g,e)</i>	5
substitute TRUFFLE FRIES <i>(d,e)</i>	6
substitute GLUTEN FREE BUN	5
+ CHEESE WHITE CHEDDAR, BLUE, OR SWISS <i>(d)</i>	3
+ DOUBLE SMOKED BACON	5
ANGUS BEEF BURGER <i>(g,e)</i> charbroiled Angus chuck patty, red onion, lettuce, tomato, dill pickle, house burger sauce on a potato bun	29
SNUG BURGER <i>(d,g,e)</i> charbroiled Angus chuck patty, brie cheese, crispy onions, portobello mushrooms, garlic aioli on a potato bun	32
GRILLED BC SALMON BURGER <i>(d,g,e,s)</i> cucumber, alfalfa sprouts, garlic aioli on a potato bun	32
GRILLED CHICKEN & BACON CLUB <i>(g,e)</i> lettuce, tomato, garlic aioli on toasted sourdough	29
BRAISED SHORT RIB BEEF DIP <i>(d,g,e)</i> caramelized onion, Swiss cheese, freshly baked French roll, au jus	36

soup and salad

FEATURE SOUP seasonally inspired and plant-based, served with grilled baguette <i>(g)</i>	8 12
SEAFOOD CHOWDER <i>(d,g,s)</i> fresh fish, mussels, clams, smoked bacon, prawns and new potatoes, served with grilled baguette	29
LOCAL GREENS Saanich grown organic baby lettuce, sliced cucumber, radish, Dijon vinaigrette	19 24
CAESAR SALAD <i>(d,g,e)</i> chopped romaine, croutons, Parmigiano Reggiano, double smoked bacon, house-made garlic dressing	21 26
SNUG SALAD <i>(d,e)</i> Saanich grown organic baby lettuce, boiled egg, cucumber, blue cheese, avocado, red onion, cherry tomato, Dijon vinaigrette	22 29
+ GRILLED ISLAND CHICKEN BREAST	16
+ SAUTEED BC KING SALMON	16
+ RARE-GRILLED AHI TUNA	16

mains

FISH & CHIPS <i>(g,e,s)</i> beer-battered cod, french fries, apple cider slaw, tartar sauce	28 38
CAULIFLOWER STEAK lemon garlic hummus, crispy chick peas, herb salad	29
RARE-GRILLED AHI TUNA STEAK <i>(s)</i> warm potato salad, capers, green olive tapenade	32
SPAGHETTI CARBONARA <i>(d,g,e)</i> fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano	33
STEAK FRITES <i>(d)</i> charbroiled Canadian Angus beef, peppercorn sauce, french fries	
8 oz. New York Strip	56
6 oz. sirloin steak	48

brunch

available from 11am to 2pm on weekends

EGGS BENEDICT <i>(d,e)</i> two poached eggs on grilled cheddar cornbread, maple bacon jam and lemon hollandaise	29
CRAB BENEDICT <i>(d,g,e,s)</i> two poached eggs on pan-fried crab cakes and lemon hollandaise	32
FRENCH TOAST <i>(d,g,e,n)</i> thick-sliced sourdough, whipped dulce de leche, candied walnuts and sea salt	26

We use ingredients containing gluten, dairy, eggs, nuts, seafood and other allergens in our kitchen. **Deep-fried** items 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 automatically 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



THE SNUG

— EST. 1954 —

Good spirits amongst friends.