

## 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>MATCHA PAVLOVA</b> <i>d, e</i>	16
Fresh raspberry, matcha crèmeaux, crisp meringue	
<b>FRENCH MACARON</b>	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

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

## hot beverages

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



**THE SNUG**  
— EST. 1954 —

*Good spirits amongst friends.*

## handcrafted cocktails

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

<b>ABERLOUR A'BUNADH</b> <i>Cask Strength</i>	25
<b>ARBEG</b> <i>10 Year</i>	25
<b>BOWMORE</b> <i>12 Year</i>	15
<b>DALWHINNIE</b> <i>15 Year</i>	25
<b>DALMORE</b> <i>12 Year</i>	30
<b>GLENLIVET</b> <i>12 Year</i>	16
<b>GLENFIDDICH</b> <i>12 Year</i>	16
<b>GLENMORANGIE</b> <i>10 Year</i>	16
<b>GLENKINCHIE</b> <i>12 Year</i>	16
<b>GLEN GRANT</b> <i>12 Year</i>	15
<b>GLENFARCLAS</b> <i>17 Year</i>	18
<b>HIGHLAND PARK</b> <i>18 Year</i>	50
<b>LAPHROAIG</b> <i>Quarter Cask</i>	20
<b>OBAN</b> <i>14 Year</i>	25

## blended whisky

<b>CHIVAS REGAL</b>	12
<b>JOHNNIE WALKER</b> <i>Red</i>	10
<b>JOHNNIE WALKER</b> <i>Black</i>	17
<b>JOHNNIE WALKER</b> <i>Blue</i>	45

## Canadian whisky

<b>JP WISER'S DELUXE</b>	10
<b>CROWN ROYAL</b>	10
<b>LOT 40 RYE</b>	11
<b>CANADIAN CLUB</b>	12
<b>FORTY CREEK</b>	13

## bourbon

<b>BEARFACE</b>	10
<b>BUFFALO TRACE</b>	12
<b>MAKER'S MARK</b>	12
<b>RUSSELL'S RESERVE</b>	11
<b>KNOB CREEK</b>	15
<b>BOOKER'S</b>	30

## classic cocktails

<b>NEGRONI</b>	18
Gin, Sweet Vermouth, Campari, Orange Zest	
<b>OLD FASHIONED</b>	18
Bourbon, Demerara Syrup, Bitters, Orange Zest	
<b>MARGARITA</b>	18
Tequila, Triple Sec, Simple Syrup, Lime Juice, Lime Wheel	
<b>APEROL SPRITZ</b>	18
Aperol, Sparkling Wine, Sparkling Water, Orange Wheel	
<b>MOJITO</b>	18
White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water	
<b>WHISKY SOUR</b>	18
Whisky, Lemon Juice, Simple Syrup, Egg White, Bitters <i>Ask for Bourbon Sour if you prefer!</i>	
<b>COSMOPOLITAN</b>	18
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
<b>SHAFT</b>	18
Vodka, Baileys, Coffee Liqueur, Cold Brew Espresso	
<b>MARTINI</b>	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	
<b>MONTELVINI</b> <i>Semi-Sparkling, On Tap, ITA</i>	<b>13</b>	<b>/</b>	
<b>UNSWORTH</b> <i>Charme de L'Île, BC</i>	<b>16</b>	<b>75</b>	
<b>ROAD 13</b> <i>Chenin Blanc, BC</i>	<b>21</b>	<b>100</b>	

## white

	50z	80z	btl
<b>CEDAR CREEK</b> <i>Riesling, BC</i>	<b>14</b>	<b>23</b>	<b>60</b>
<b>MT. BOUCHERIE</b> <i>Semillon, BC</i>	<b>15</b>	<b>24</b>	<b>65</b>
<b>HILLSIDE</b> <i>Unoaked Pinot Gris, BC</i>	<b>15</b>	<b>24</b>	<b>65</b>
<b>MISSION HILL</b> <i>Reserve Chardonnay, BC</i>	<b>16</b>	<b>26</b>	<b>70</b>
<b>ATTEMS</b> <i>Sauvignon Blanc, France</i>	<b>17</b>	<b>28</b>	<b>75</b>
<b>ANTINORI BRAMITO</b> <i>Chardonnay, Italy</i>	<b>20</b>	<b>32</b>	<b>90</b>
<b>SIMONNET-FEBVRE</b> <i>Chablis, France</i>	<b>21</b>	<b>34</b>	<b>100</b>

## red

	50z	80z	btl
<b>GARDEN OF GRANITE</b> <i>Malbec, BC</i>	<b>14</b>	<b>23</b>	<b>60</b>
<b>SCORCHED EARTH</b> <i>Pinot Noir, BC</i>	<b>16</b>	<b>26</b>	<b>70</b>
<b>KETTLE VALLEY</b> <i>Cabernet Merlot, BC</i>	<b>16</b>	<b>26</b>	<b>70</b>
<b>BARTIER BROS</b> <i>Syrah, BC</i>	<b>17</b>	<b>28</b>	<b>75</b>
<b>MARQUE DU RISCAL</b> <i>Rioja, Spain</i>	<b>19</b>	<b>30</b>	<b>85</b>
<b>MISSION HILL</b> <i>Meritage, BC</i>	<b>20</b>	<b>32</b>	<b>90</b>
<b>JOSEPH DROUHIN</b> <i>Bourgogne, France</i>	<b>27</b>	<b>45</b>	<b>125</b>

## rosé

	50z	80z	btl
<b>DIRTY LAUNDRY</b> <i>BC</i>	<b>14</b>	<b>23</b>	<b>60</b>
<b>MISSION HILL</b> <i>BC</i>	<b>15</b>	<b>24</b>	<b>65</b>
<b>FABRE EN PROVENCE</b> <i>France</i>	<b>16</b>	<b>26</b>	<b>70</b>

## draught *a true 20 oz pint*

<b>ROTATING TAPS</b>	<b>10</b>
<b>STEAMWORKS</b> <i>Hazy IPA</i>	<b>10</b>
<b>VANCOUVER ISLAND BREWING</b> <i>Pilsner</i>	<b>10</b>
<b>SMALL GODS BREWING</b> <i>Promised Land Hazy Pale Ale</i>	<b>10</b>
<b>33 ACRES</b> <i>of Life Amber Ale</i>	<b>10</b>
<b>DRIFTWOOD</b> <i>Fat Tug IPA</i>	<b>10</b>
<b>HOYNE</b> <i>Svec Czech Half Dark Lager</i>	<b>10</b>
<b>SALT SPRING WILD</b> <i>Apple Cider</i>	<b>10</b>
<b>LIGHTHOUSE BREWING</b> <i>Pacific Pale Ale</i>	<b>10</b>
<b>GUINNESS</b> <i>Irish Stout</i>	<b>11</b>

## bottled + canned

<b>OKANAGAN</b> <i>Peach, Pear or Apple Cider, 355 ml</i>	<b>8</b>
<b>KILKENNY</b> <i>Irish Cream Ale, 500 ml</i>	<b>9</b>
<b>SOMMERSBY</b> <i>Apple Cider, 473 ml</i>	<b>9</b>
<b>SMALL GODS BREWING</b> <i>Neverending German Pilsner, 473ml</i>	<b>9</b>

## spirit free

<b>PINK NO-JITO</b>	<b>10</b>
Pink Grapefruit Juice, Mint Leaves, Lime Juice, Simple Syrup, Soda	
<b>JASMINE GARDEN</b>	<b>10</b>
Chilled Jasmine Tea, Lemon Juice, Honey Syrup & Simple Syrup	
<b>MIONETTO</b> <i>Non-Alcoholic Prosecco, ITA, 50z</i>	<b>14</b>
<b>PHILIPS IOTA</b> <i>Non-Alcoholic Beer - Pilsner, Pale Ale, Hazy IPA, 355ml</i>	<b>8</b>
<b>ATHLETIC</b> <i>Non-Alcoholic Beer - IPA, 355ml</i>	<b>8</b>

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