

# to start

<b>FEATURE SOUP</b>	<b>8   12</b>
seasonally inspired and plant-based, served with grilled baguette ( <i>g</i> )	
<b>SEAFOOD CHOWDER</b> ( <i>d,s</i> )	<b>29</b>
fresh fish, mussels, clams, smoked bacon, prawns and new potatoes, served with grilled baguette ( <i>g</i> )	
<b>TRUFFLE FRIES</b> ( <i>d,e</i> )	<b>21</b>
tossed with chopped truffle and parmesan, served with garlic aioli	
<b>MUSHROOM TEMPURA</b> ( <i>d</i> )	<b>24</b>
locally cultivated mushrooms, smoked 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, 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 cucumber, radish, Dijon vinaigrette	
<b>CAESAR SALAD</b> ( <i>d,g,e</i> )	<b>21   26</b>
chopped romaine, croutons, Parmigiano Reggiano, double smoked bacon, house-made garlic dressing	
<b>SNUG SALAD</b> ( <i>d,e</i> )	<b>22   29</b>
Saanich grown organic baby lettuce, boiled egg, cucumber, blue cheese, avocado, 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>MATCHA PAVLOVA</b> <i>(d,e)</i>	16
Fresh raspberry, matcha cremeaux, crisp meringue	

# 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 VSOP</b> 1 oz	13
<b>REMY VSOP</b> 1 oz	14
<b>D'USSÉ VSOP</b> 1 oz	20
<b>GRAHAM'S TAWNY</b> 20 Year Old, 2 oz	20
<b>CHATEAU DE LAUBADE XO</b> Armagnac, 1 oz	21
<b>HENNESSY XO</b> 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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