



**THE SNUG**

— EST. 1954 —

## Appys

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**Saffron Mussels 21 {GF}**

Dijon mustard, garlic and white wine

**Fanny Bay Clams 21 {GF}**

chorizo, garlic, white wine and tomato

**Pulled Chicken Nachos 21 {GF}**

hot peppers, tomato, olive, cheddar and Monterey Jack

**Wings 17 {GF}**

buffalo hot sauce or maple whiskey glaze

**Po' Boy Sliders 16**

Fanny Bay oysters, spicy remoulade and sweet pickles

**Crispy Calamari 16**

sumac dust, caper aioli and lemon

**Beer Battered Prawns 16**

classic cocktail sauce and lemon

**Poutine 15**

local cheese curds and Dark Matter gravy

**Truffle Chips 14 {GF}**

garlic aioli, truffle oil and shaved parmesan

**Chowder 11 {GF}**

wild ling cod, salmon, clams and smoked bacon

**Feature Soup 9**

chef's daily creation

## Ploughman's

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**Full Monty 22**

cured meat, artisan cheese, bread, pickles and chutney

**Cheddar Gorge 22**

artisan cheese, bread, pickles and chutney

{GF} *Indicates gluten friendly item*



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## Greens

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### **Cobb Salad 17 {GF}**

market lettuce, smoked bacon, avocado, blue cheese, boiled egg and balsamic vinaigrette

### **Roast Beet & Arugula 16 {GF}**

goat cheese, walnut, grapefruit and orange dressing

### **Caesar 15**

Tree Island yogurt dressing, shaved parmesan, smoked bacon and croutons

### **Saanich Greens 14 {GF}**

market lettuce and vegetables, dried cranberries, toasted almonds and balsamic vinaigrette

*add grilled garlic prawns, salmon or chicken breast 7*

## Flatbread Pizza

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### **Prosciutto Mushroom 18**

pesto, cherry tomato, onion, goat cheese and arugula

### **Chorizo 17**

tomato, onion, mozzarella, sweet peppers and basil

### **Chicken Pesto 17**

cherry tomato, onion, goat cheese and arugula

### **Margherita 16**

tomato, mozzarella and basil

## Snacks

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Roasted Mixed Nuts & Dried Fruit **6 {GF}**

Marinated Olives & Pickles **5 {GF}**



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

{GF} *Indicates gluten friendly item*



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## Baps

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*choice of chips, feature soup or green salad*

### **Salmon Burger 17**

arugula, onion, avocado and green goddess dressing

### **Angus Burger 16**

Monterey Jack, spicy onions and sweet pickles  
*add hardwood smoked bacon 2*

### **Chicken Club 16**

grilled chicken, bacon, lettuce, tomato and garlic mayo

### **Grilled Cheese 15**

bacon-onion jam, smoked cheddar and Monterey Jack

### **Black Bean & Avocado Wrap 15**

sweet potato, tomato, arugula and red onion

## Mains

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### **Cioppino 35 {GF}**

daily catch in rich white wine and tomato stew

### **Steak & Chips 32 {GF}**

8oz. Angus NY strip and peppercorn sauce

### **Seafood Spaghetti 25**

clams, mussels, prawns, garlic and tomato

### **Penne Alfredo 23**

chicken, parmesan cheese, asparagus and mushroom

### **Fish & Chips 21**

beer battered pacific ling cod and tartar sauce

### **Cottage Pie 21**

pulled brisket, potato-cheddar gratin and greens

### **Spinach Quiche 16**

Little Qualicum gruyere and Saanich greens

{GF} *Indicates gluten friendly item*



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## Afters

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### Sticky Toffee Pudding 10

vanilla bean ice cream

### Potted Chocolate Trifle 10 {GF}

chocolate brownie, Bailey's cream and caramel

### Espresso Crème Brulée 10

chocolate and almond biscotti

### Okanagan Peach Tart 10

maple walnut ice cream

### Apple Crumble Cheesecake 10

salted caramel

## Tipples

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### Port

Taylor Fladgate 10 years	11
Taylor Fladgate 20 years	19
Penfold's Grandfather	25

### Cognac

Courvoisier VS	8
Hennessy VS	10
Remy Martin VSOP	14

### Dessert Wine

Elephant Island Framboise	10
8 <sup>th</sup> Generation Late Harvest Chardonnay	13
Venturi Schulze, Brandenburg #3	14

Specialty Coffee	7
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{GF} *Indicates gluten friendly item*