

# CURE LOUNGE & PATIO

## LATE NIGHT MENU

Available from 9:00 - 10:45 pm, daily

\*make your flatbread vegan with our house-made nut free cheese.

<b>WARM OLIVES</b> (V) (GF)	10
mixed warm olives with herbs, chilies, orange zest and fennel	
<b>TRUFFLED MUSHROOM &amp; PEAR FLATBREAD</b> (V)	26
truffled alfredo, roasted mushroom, poached pear, gruyère, truffled honey, crispy sage	
<b>TOMATO BURRATA FLATBREAD</b> (V)	26
roasted tomatoes, burrata, fresh basil	
<b>NITA LAKE CHARCUTERIE AND CHEESE BOARD</b>	32
3 types of BC made meats and cheeses (ask your server for todays selection) with housemade pickles, chutney, olives & selection of breads and crackers	
<b>NITA NACHOS</b> (V)	28
corn chips, Monterey Jack and cheddar, jalapeños, olives, tomatoes, scallions, blackbeans, guacamole, tomato salsa, sour cream, cilantro *ask to make your nachos vegan	
<b>CAESAR SALAD</b>	21
romaine hearts, lardons, focaccia croutons, grana padano, roasted garlic dressing, charred lemon	
<b>THE PRAWN COCKTAIL</b> (GF)	24
smashed avocado, tomato jam, pumpkin seeds, fresh horseradish, lime, tortilla shreds	
<b>VEGAN RIGATONI BOLOGNESE</b> (Vg)	32
du puy lentils, roasted mushrooms, cherry tomatoes, crispy kale, basil, sunflower ricotta, pinenuts	
<b>FLAT IRON STEAK</b>	42
8 oz 63 Acres flat iron steak with roasted veggies and red wine jus	

(Vg) = VEGAN (V) = VEGETARIAN (GF) = GLUTEN FREE

Please inform your server of any allergies or dietary restrictions.

Groups of six or more may be subject to an 18% auto gratuity.