

# CURE LOUNGE & PATIO

## DESSERTS

APPLE-RHUBARB CRUMBLE 14 (GF)

crème fraîche ice cream

COCONUT "AFFOGATO" LAVA CAKE 15 (Vg) (GF)

lava cake, chocolate crumble, coconut sorbet

SCHOLZ SUNDAE 14 (GF)

banana, chocolate + salted caramel ice cream scoops,  
chocolate sauce, caramel sauce

HOUSEMADE ICE CREAM 10 (GF)

- ask your server about our rotating ice cream features

HOUSEMADE SORBET 10 (Vg) (GF)

- ask your server about our rotating sorbet features

## AFTER DINNER DRINKS

AFTER 8 - ketel one vodka, crème de cacao, baileys, 18.5  
espresso, peppermint syrup

CHOCOLATE SAZERAC - bulleit rye, st. remy brandy, crème 19  
de cacao, chocolate bitters

### SWEET WINE BY THE GLASS (3 OZ)

- Burrowing Owl, Coruja, BC / 18
- Taylor Fladgate Tawny 10 yr port, PT / 16
- Chateau Petit Verdines, Sauternes, FR / 16

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

Please inform your server of any allergies or dietary restrictions.

NOTE: our kitchen produces items that are not gluten-free.

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