CURE LOUNGE & PATIO

SMALL/SHARE

WARM OLIVES (Vg) (GF) — 12
mediterranean mixed olives

TRUFFLE FRIES (V) (GF) — 16
white truffle oil, parmesan, parsley

CURE POUTINE (V) (GF) — 18
poutine gravy, cheese curds

PARMESAN POUTINE (V) (GF) — 18
parmesan mornay sauce, cheese curds

BRUSSELS SPROUTS (Vg) (GF) — 18
garlic dressing, quince mustard, sorghum

CHICKEN WINGS (GF) — 28
hot honey / spicy thai / sweet bbq / ginger soy / salt and pepper

NITA LAKE NACHOS (V) (GF) — 36
shredded cheese, jalapeños, black beans, black olives, tomatoes, el jefe salsas, sour cream + guacamole — +4

CHARCUTERIE AND CHEESE BOARD — 38
artisanal cheeses + charcuterie, chutneys, north arm farm pickled veggies, flatbreads

SOUP + SALAD

VEGAN TOMATO SOUP (Vg) / **DAILY SOUP** — 10/13
served with baguette

CURE SALAD (V) (GF) — 24
living lettuce, kale, cucumber, spiced yams, cherry tomatoes, feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing

CAESAR SALAD — 21
romaine lettuce, focaccia croutons, crispy capers, pancetta lardons, parmesan (vegetarian / gf options available)

NORTH ARM FARM BEET SALAD (V) (GF) — 26
fried goat cheese, roasted beets, radicchio, mulled wine pears, cranberry vinaigrette

SEARED ALBACORE TUNA SALAD (GF) — 28
sesame tuna, sweet soy, frisée, scallions, shiitakes, black garlic aioli, taro crisps

ADD-ON PROTEINS

+ sweet chili tofu	6
+ halloumi cheese	9
+ roasted chicken breast	9
+ seared albacore tuna	12
+ seared salmon	10

BURGERS

BACON CHEESE SMASH BURGER — 26
two beef patties, smoked bacon, american cheese, lettuce, tomato, pickles, secret sauce, brioche bun

CURE BURGER — 29
8oz bison patty, bacon jam, chipotle honey, blue cheese, garlic aioli, onion ring, house-made "everything" bun

NITA FRIED CHICKEN SANDWICH — 28
hot honey sauce, pickles, creamy coleslaw, mayo, brioche bun

QUINOA AND SPINACH BURGER (Vg) — 24
cucumber, tomato, pickled onions, lettuce, lemon dill aioli, focaccia

BURGERS ARE SERVED WITH FRIES OR SALAD
sub caesar salad, truffle fries, poutine, vegan tomato soup, daily soup — +4

FLATBREADS

TOMATOES + FIOR DI LATTE (V) — 24
pomodoro sauce, roasted tomatoes, basil

HOUSE SAUSAGE AND ROASTED PEPPERS — 25
pomodoro sauce, spinach, goat cheese

TRUFFLED MUSHROOM + PEAR (V) — 26
truffled mornay, pickled pear, gruyère, truffled honey

ROASTED SQUASH AND GOAT CHEESE (V) — 26
parmesan mornay, caramelized onions, crispy sage

LARGE/MAINS

BAKED MAC AND CHEESE (V) — 26
cheese curds, smoked cheddar cheese, focaccia crumble

BRAISED 48HR SHORT RIB — 36
mashed potatoes, onion rings and gravy

(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.

CURE LOUNGE & PATIO

BEER & CIDER

	16oz	20oz
BEER ON TAP	9.50	10.75
Howe Sound Brewing – sky pilot pale ale, Squamish		
Lillooet Brewing – mule deer lager, Lillooet		
Coast Mountain Brewing – hope you're happy IPA, Whistler		
Backcountry Brewing – widowmaker IPA, Squamish		
Steamworks Brewing – pilsner, Vancouver		
Steamworks Brewing – heroica red ale, Vancouver		
Pemberton Brewing Co. – creampuff hazy pale ale, Pemberton		
The Beer Farmers – farmers daughter blonde ale, Pemberton		
Fernie Brewing Co. – straight line white		
Two local Rotating taps – ask your server for details		
Nonny – pale ale, non-alcoholic		
CIDER ON TAP	9.75	11.75
Geo Cider – peach cider, Squamish		
Orchard Hill Estate Cidery – red roof apple cider, Okanagan		

BEER IN THE CAN

Howe Sound Brewing – rail ale nut brown	9.75
Coast Mtn. Brewing x Nita Lake Lodge – creekside pilsner	9.75
Lillooet Brewing Co. – mountain bluebird belgian wit	9.75
Steamworks Brewing – lions gate lager	9.75
Twin Sails Brewing – would crush raspberry wheat ale	9.75
Whistler Brewing Co. – forager pale ale (gf)	8.25
Yellowdog Brewing – chase your tail pale ale	9.75
Yellowdog Brewing – high 5 hazy IPA	9.75
Peroni – lager, Italy	9.75
Asahi – lager, Japan	9.75
Guinness – stout, Ireland	9.75
Corona – sunbrew 0.0, non-alcoholic	8.25
Nonny – czech pilsner, non-alcoholic	8.25

CIDER IN THE CAN

No Boats On Sunday – apple cider	10.75
No Boats On Sunday – pear cider	10.75

WINE

	GLS	BTL
BUBBLES		
Steller's Jay Brut, Okanagan Valley	15	76
Church & State Sparkling Pinot Gris, Oliver	16	80
Frind Estate Frindzante, West Kelowna	18	84
WHITE		
Mt. Boucherie Pinot Gris, Colombia Valley	14	--
Bonamici Pinot Grigio, Okanagan Falls	16	80
Church & State "Coyote Bowl" Chardonnay, Oliver	19	88
Avenue Sauvignon Blanc, France	15	68
ROSÉ		
Phoenix Afterglow Rosé, Similkameen Valley	14	62
Tightrope Rosé, Penticton	17	82
Hester Creek Rosé Carbernet Franc, Okanagan Valley	16	80
RED		
Mt. Boucherie Merlot, West Kelowna	14	--
Tinhorn Creek Cabernet Franc, Okanagan Valley	19	88
Lakeboat Pinot Noir, Kaleden	22	90
Avenue Syrah Grenache, France	15	68

HAPPY HOUR — MON–FRI, 2–4:30 PM

SLEEVE OF DRAFT BEER/CIDER	7/8
HOUSE WINE BY THE GLASS	8
50% OFF ON ALL FLATBREADS	

COCKTAILS

ALL COCKTAILS ARE 2oz'S

SAGE IT TO ME – Absolut vodka, strawberry infused maple syrup, lime, foam, sage leaves	19
WILLING SUNSHINE – Brockman's gin, Chambord, St Germain elderflower, lemon, soda	20
VIOLET BLOOM – Indigo gin, lemon, honey, lavender, egg white	20
BEVI-LA-QUILA – Casamigos Reposado tequila, Chambord, lime, blueberry, ginger beer	23
MASTER OF RUM – Havana Club rum, Aperol, pineapple, coconut, lime, bitters	18
NITA DAYS HIGHBALL – Nikka Days whiskey, peach, lemon, soda	20
SMOKE OVER GREEN LAKE – mezcal, Green Chartreuse, lime, thyme	22
SPRUCE UP – cognac, triple sec, lemon, spruce tip syrup	26

MOCKTAILS

DENTVILLE GINGER BEER – locally crafted in Squamish	9
HIBISCUS REFRESHER – lemon, hibiscus syrup, soda	10
VIRGIN APEROL SPRITZ – sparkling, NOA italian aperitivo, soda	13
BLUE SOUR – NOA amaretto, blueberry infused aquafaba, lime	14
NITA LEMONADE – raspberry coulis, lemonade, soda	12
STRAWBERRY MULE – Dentville ginger beer, strawberry infused maple syrup, mint	12