

SMALL / SHARE

- CURE POUTINE** (GF) 21
poutine gravy, local cheese curds, parmesan cream (Vg)
choice of pancetta, beef shortrib
*make your nachos vegan with roasted mushrooms
- WARM OLIVES** (Vg) (GF) 10
mixed warm olives with herbs, chillies,
orange zest, rosemary + fennel
- PARMESAN TRUFFLE FRIES** (V) (GF) 16
white truffle oil, parmesan, chives, herb aioli
- CRISPY AVOCADO FRIES** (Vg) (GF) 19
radish + frisée salad, black garlic dipping sauce
- HOUSEMADE CHICKEN WINGS** (GF) 22
with ranch dip
choose salt and pepper/hot/bbq/
ginger soy/honey beer mustard
- NITA NACHOS** (GF) 28
corn chips, monterey jack + cheddar, jalapenos,
olives, tomatoes, scallions, blackbeans, guacamole,
tomato salsa, sour cream, cilantro
*ask to make your nachos vegan
- NACHO ADD ONS \$9**
+ roasted mushroom + beef short rib
- MEZZE PLATTER** (Vg) 24
green chickpea hummus, falafel, baba ganoush,
garlic sauce, smoked olives + flatbread
- NITA LAKE CHARCUTERIE + CHEESE** 32
local artisanal cheeses, locally cured charcuterie,
North Arm Farm pickled veggies, chutneys, crostini
+ house made flatbreads
- *substitutions for vegan cheezes available on request

CURE LOUNGE & PATIO

SOUP + SALAD

- TOMATO + BASIL SOUP** (Vg) 10/13
pumpkin seed pesto, baguette
- CURE SALAD** (V) (GF) 24
living lettuce, kale, cucumber, cherry tomatoes,
spiced yams, Golden Ears feta cheese, pumpkin
seeds, dried cranberries, honey mustard dressing,
crispy fried avocado
- CAESAR SALAD** 21
living romaine lettuce, focaccia croutons, crispy
capers, pancetta lardons, roasted garlic dressing
*vegan + gf options available
- TOMATO BURRATA SALAD** (V) 28
medley of vine ripened tomatoes, cucumbers, basil, mint
and burrata cheese with pumpkin seed pesto
and toasted focaccia
- SEARED ALBACORE TUNA SALAD** (GF) 24
sesame crusted tuna, sweet soy, frisée, radish, scallions
shiitake mushrooms, black garlic aioli + taro crisps
- VEGAN CURED MUSHROOM SALAD** (V) (GF) 24
miso cured lion's mane mushroom, sweet soy, frisée,
radish, scallions shiitakes, black garlic aioli, taro crisps
- SALAD PROTEINS**
- | | | |
|-------------------------------------|-----------|----|
| + pan fried halloumi | (V) (GF) | 9 |
| + green chickpea falafel | (Vg) (GF) | 9 |
| + crispy fried avocado | (Vg) (GF) | 9 |
| + crispy fried lion's mane mushroom | (Vg) (GF) | 10 |
| + roasted chicken breast | (GF) | 10 |
| + seared albacore tuna | (GF) | 12 |
| + seared salmon | (GF) | 12 |

BURGERS

- ALL SANDWICHES SERVED WITH FRIES OR SALAD**
sub caesar salad, parmesan truffle fries, poutine, +4
vegan tomato soup
- CLASSIC BACON CHEESEBURGER** 26
smoked bacon, american cheese, iceberg lettuce,
tomato, pickles, secret sauce, brioche bun
- CURE BURGER** 28
63 Acres beef patty, mushroom ragout, gruyère,
truffled dijon aioli, pickled onions, onion ring, butter
lettuce, housemade bun
- SPICY CRISPY CHICKEN BURGER** 26
crispy buttermilk marinated chicken thigh, honey-soy
glaze, coleslaw, spicy aioli, portuguese bun
- VEGAN "CRISPY CHIKKEN" BURGER** (Vg) 26
crispy fried lion's mane mushroom, honey-soy glaze,
coleslaw, black garlic aioli, portuguese bun
- VEGAN GREEN CHICKPEA FALAFEL BURGER** (Vg) 26
tomato jam, garlic sauce, pickled cucumbers
& radishes on vegan brioche bun

HAPPY HOUR

available from 2 - 4 pm, daily

PINTS OF DRAFT BEER 8

PINTS OF DRAFT CIDER 9

HOUSE WINE BY THE GLASS 9

25% OFF ALL FOOD

FLATBREADS

- TOMATO + BURRATA** (V) 26
roasted tomatoes, burrata, fresh basil
- TRUFFLED MUSHROOM + PEAR** (V) 26
truffled alfredo, roasted mushrooms, pickled pear,
gruyère, truffled honey + crispy sage
- NDUJA, POTATO + BRUSSEL SPROUTS** 26
spicy nduja sausage, caramelized potatoes, brussel
sprouts, gruyère + mozzarella

LARGE / MAINS

- VEGAN "MAC 'N CHEEZE"** (Vg) 28
house-made vegan cheeze sauce, broccolini,
focaccia crumble
- VEGAN "RIGATONI BOLOGNESE"** (Vg) 32
du puy lentils, roasted mushrooms, cherry toma-
toes, crispy kale, basil, sunflower ricotta
- VEGAN "CHIKKEN PARMIGIAN"** (Vg) (GF) 32
crispy fried lion's mane mushrooms, smashed potatoes,
mushroom ragout, roasted tomatoes + grilled broccolini
- ROASTED CHICKEN BREAST** (GF) 38
crispy smashed potatoes, mushroom ragout, roasted
tomatoes + grilled broccolini
- CHAR BROILED FILET MIGNON** (GF) 42
5oz 63 Acres beef tenderloin, chimichurri root veggies +
peppercorn 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.

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

BUBBLES

	5oz	BTL
Evolve Effervescent, Penticton, BC	14	68
Niche "small batch" Bubbles, Okanagan Falls, BC	16	80
Evolve Pink Effervescent, Penticton, BC	14	68
Stellars Jay, Sparkling Rosé, BC	15	76

WHITE WINE

	6oz	BTL
Volcanic Hills Magma White Blend, West Kelowna, BC	14	58
Chronos Sauvignon Blanc, Penticton, BC	17	68
Bonamici Pinot Grigio, Okanagan Falls, BC	16	64
Church & State "Coyote Bowl" Chardonnay, Oliver, BC	19	76

ROSÉ WINE

	6oz	BTL
Tightrope, Rosé, BC	15	64
Joie Farm, Rosé, BC	18	72
Burrowing Owl, Rosé, BC	20	80

RED WINE

	6oz	BTL
Volcanic Hills Magma Red Blend, West Kelowna, BC	15	64
Chronos Merlot, Penticton, BC	17	68
Foxtrot Vineyards Foxly Pinot Noir, Naramata, BC	18	72
Chaberton Cabernet Sauvignon, Okanagan Valley, BC	19	76

ON TAP

BEER

	16oz	20oz
Lilloet Brewing - mule deer lager, Lilloet, BC	8.25	9.75
Coast Mountain Brewing - hope you're happy IPA, Whistler, BC		
Backcountry Brewing - widowmaker IPA, Squamish, BC		
Shaketown Brewing - prohibition pilsner, North Van, BC		
The Beer Farmers - farmers daughter, Pemberton, BC		
Pemberton Brewing Co. - creampuff hazy pale ale, Pemberton, BC		
Howe Sound Brewing - sky pilot pale ale, Squamish, BC		
Coast Mountain Brewing - rotating tap, Whistler, BC		

CIDER

	16oz	20oz
Cliffside Cider - OG apple cider, Squamish, BC	9.25	11.25
Ravens Moon Cider - apple blueberry cider, Courtenay, BC		
Salt Spring Wild - bitter orange + rosemary, Salt Spring Island, BC		

BEER & CIDER

IN THE CAN

I P A

Coast Mtn. Brewing - surveyor west coast IPA	9.75
Howe Sound Brewing - hopraiser west coast IPA	9.75
Yellowdog Brewing - high 5 hazy IPA	9.75

PALE ALES

Yellowdog Brewing - chase your tail pale ale	9.75
33 Acres Brewing- 33 acres of ocean pale ale	8.25
Whistler Brewing - forager pale ale (gf)	8.25
Twin Sails Brewing - dat juice citra pale ale	8.25

P I L S N E R S

Coast Mtn. Brewing x Nita Lake Lodge - creekside pilsner	9.75
Steamworks Brewing - pilsner	9.75
Fernie Brewing Co. - project 9 pilsner	8.25

L A G E R S

Steamworks Brewing - lions gate lager	9.75
Twin Sails - low life lager	8.25
Whistler Brewing Company - forager lager(gf)	8.25
Backcountry Brewing - salted lime lager	9.75

S A I S O N S / W H E A T S

Lilloet Brewing Co. - mountain blueberry belgian wit	9.75
33 Acres Brewing- 33 acres of sunshine french blanche	8.25
Twin Sails Brewing- would crush raspberry wheat ale	9.75

D A R K

Neighbourhood Brewing - dark magic horchata milk stout	9.75
33 Acres Brewing - 33 acres of darkness schwarzbier	8.25
Coast Mtn. Brewing - woodnutt brown	9.75

I M P O R T S

Peroni	9.75
Asahi	9.75
Kronenburg	9.75
Guinness	9.75

C I D E R

Orchard Hill Estate Cidery - Red Roof Apple, Osoyoos, BC	9.75
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N O N - A L C O H O L I C

Corona Sunbrew 0.0	8.25
Becks Non Alcoholic 0.0	8.25

COCKTAILS

GIN & TONICS

HER MAJESTY - 2oz empress 1908 gin, tonic, lavender + thyme	20
HER MISTRESS - 2oz empress 1908 rose gin, tonic + fentimans rose lemonade	20

GREEN MONSTER -

2oz long table cucumber gin, basil, tonic + fresh cucumber	19
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SWEET STUFF

FUNSHINE ROLLY DROPS - 1oz the botanist gin, 1oz chambord, raspberry jam, lemon + rosemary	18
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ROCKWORK ORANGE -

1.5oz licor 43, .5oz worthy park rum, milk + orange juice	17
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FADE TO BLACK PEACH BOURBON ICED TEA -

2oz jim beam black, ginger beer, black tea, peach purée, lemon + rosemary	18
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C A E S A R S

BACON DOUBLE CAESAR - 2oz bacon washed vodka, horseradish, clamato + bacon salt	16
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CHIPOTLE-LIME - 2oz 400 conejos mezcal, chipotle, clamato, tajin salt	19
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M A R G A R I T A S

CILANTRO-LIME - 1.5oz cazadores blanco, .5oz triple sec, cilantro, lime + jalapeno	18
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SPICY STRAWBERRY MEZCAL- strawberry, .5oz triple sec, 1.5oz ancho infused 400 conejos mezcal, lime, tajin salt	19
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CRISTALINO SUNRISE - 2oz maestro dobel cristalino tequila, orange, lime + grenadine	21
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M O C K T A I L S

REFRESHER - raspberry hibiscus lemonade, topped with soda	10
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JALAPENO POPPER - grapefruit, lime, muddled jalapeno, rosemary, salt rim, soda	10
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BLACK CURRANT SPRITZ - black currant puree, thyme, lime, soda	10
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S P R I T Z E S

ALPENGLOW - .5oz bulleit bourbon, 1.5oz amaretto, salt spring wild orange cider + orange bitters	18
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AFTERNOON DELIGHT - 1oz limoncello, 2oz stellars jay brut + rosemary syrup	18
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BUTTERFLIES + FLOWERS - 1.5oz aperol, .5oz empress 1908 rose gin, 2oz evolve sparkling rose + rosewater spitz	18
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S O U R S

COMFORTABLY NUMB - 2oz long table cucumber gln, matcha, mint, lemon juice + egg whites	19
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NAUGHTY HANDS - 2oz cachaca 51, hibiscus tea, lime + egg whites	18
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S T I F F & S T I R R E D

FLOAT PLANE - 1.25oz flor de cana rum, .75oz mia amata amaro, ginger beer + lime	19
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CAT'S MEOW - 1oz longtable cucumber gin, 1oz lillet blanc, 1oz st. germain, absinthe spritz, dash grapefr	20
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ANGRY PIRATE - 1.5oz tito's handmade vodka, pineapple juice, 1oz malibu pineapple rum, lemon, sage, peppercorns	17
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S L U S H I E S

MEZCAL + LIME PALOMA - pink grapefruit + lime slush, 1oz 400 conejos mezcal	18
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RUM PAINKILLER - pineapple + coconut slush, 1oz flor de cana rum	18
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