the Demat Nita Lake Lodge



CALL 604-966-5806 TO ORDER 7AM - 11AM

BREAKFAST

VIENNOISERIE PLATTER 16 /

scone, pain au chocolat, croissant, jam, Whipped butter

NITA LAKE BREAKFAST 26



two eggs any style, smoked bacon, sausage, potatoes, toast and jam

BLUEBERRY PANCAKES 20 X



maple syrup, blueberry compote + whipped cream

TRUFFLED MUSHROOM HASH 28 🖑



poached eggs on crispy brussels sprouts, local mushrooms, roasted yams, caramelized onions, potatoes, cheese curds + truffled hollandaise

BIG BISON HASH 28

rustic bison hash with onions, peppers, potatoes + bacon, topped with poached eggs, hollandaise + paprika oil

VEGAN SAUSAGE + TOFU SCRAMBLE 24



tofu 'scrambled eggs', vegan sausage, mushroom, kale, red onion, potatoes

BENNIES 26



served with hollandaise and country potatoes please choose two bennies from the options below

smoked salmon & pickled red onion prosciutto cotto rosemary ham & fried sage roasted portobello & whipped herb goat cheese

KID'S BREAKFAST

KID'S PANCAKE 14 served with crispy bacon, maple syrup + whipped cream

KID'S SCRAMBLED EGGS 14

served with country potatoes and crispy bacon

DRINKS

TEA OR FRESHLY BREWED COFFEE 4

SPECIALTY COFFEE 4.5

mocha, latte, cappucino or americano

ESPRESSO 3.5

HOT CHOCOLATE 4

JUICE 6

apple, orange, grapefruit or pineapple

BREAKFAST MIMOSA 14

orange, grapefruit or pineapple

BAILEY'S COFFEE 10 / 12.5

single or double



vegan kan vegetarian

ontains gluten

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11ам - 10рм

SMALL / SHARE

HUMMUS AND CRUDITÉS 20 🖔 💹

root vegetables, olives, hummus, flatbread

PARMESAN FRIES 18 🔏

white truffle, parmesan, herbs

CURE POUTINE 22

poutine gravy, cheese curds, pancetta + pulled chicken or short rib +8

CHICKEN WINGS 28

choice of hot honey, spicy thai, sweet bbq, ginger soy or salt & pepper

NITA LAKE NACHOS 32 🔏



shredded jack + cheddar, jalapeños, black beans, tomatoes,

black olives, el jefe salsas, sour cream

+ quacamole +4

+ chicken, short rib +8

MEATS AND CHEESES GRAZING BOARD 38 🖔

local artisanal cheeses, jams and charcuteries served with flatbread and pickles

SALAD

CURE SALAD 24 🖔

living lettuce, kale, cucumber, cherry tomatoes, spiced yams, feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing

CAESAR SALAD 21 ()

fresh romaine lettuce, focaccia croutons, crispy capers, pancetta lardons, parmesan

SEARED ALBACORE TUNA SALAD 28

sesame crusted tuna, sweet soy, frisée, scallions, shiitake mushrooms, black garlic aioli, taro crisps

FRIED GOAT CHEESE AND BEETS 26 () X

roasted north arm farm beets, sliced pear, mulled wine pear purée, greens, cranberry vinaigrette

SOBA NOODLE SALAD 23

cucumber, carrot, wakame, nori, sweet chili tofu, sweet soy, sesame oil

SALAD PROTEINS

+ sweet chili tofu +9

+ roasted chicken breast +10

+ seared albacore tuna +12

+ seared salmon +12

BURGERS

ALL SANDWICHES SERVED WITH FRIES OR SALAD sub caesar salad, parmesan truffle fries, poutine +4

BACON CHEESE SMASH BURGER 26

3oz beef patty x2, smoked bacon, american cheese, iceberg lettuce, tomato, pickles, secret sauce, brioche

CURE BURGER 29

8oz bison patty, bacon jam, chipotle honey, danish blue cheese, garlic aioli, housemade bun + onion ring

NITA FRIED CHICKEN SANDWICH 28

hot honey sauce, pickles, creamy coleslaw, mayo, brioche

QUINOA AND SPINACH BURGER 24 🖔 💹

cucumber, tomato, pickled onions, lettuce, lemon dill aioli + fried goat cheese +3

LARGE / MAINS

STICKY TOFU 24

sushi rice, chili oil, toasted sesame seeds, scallions

NITA BAKED MAC AND CHEESE 26 1

cheese curds, smoked cheddar cheese, pangrattato + pulled chicken or short rib +8

FISH N'CHIPS 28

local line-caught lingcod, french fries, creamy coleslaw

BRAISED 48HR SHORT RIB 36

63 Acres beef, mashed potatoes, onion rings, gravy

KID'S MENU

FRIED CHICKEN BASKET with fries and onion rings 14

KIDS BURGER with french fries and ketchup 14

PASTA () A tomato sauce and parmesan cheese 10

butter and cheese 6

DRINKS

BEER ON TAP 8.25 [16oz] 9.75 [20oz]

Howe Sound Brewing- sky pilot pale ale, Squamish Lillooet Brewing - mule deer lager, Lillooet Coast Mountain Brewing - hope you're happy IPA, Whistler Steamworks Brewing - pilsner, Vancouver

CIDER ON TAP 9.25 [16oz] 11.75 [20oz]

Cliffside Cider - OG apple cider, Squamish

WINE

Steller's Jay Brut, Bubbles, Okanagan Valley 15 [50z] 76 [btl] Bonamici Pinot Grigio, White, Okanagan Falls 16 [60z] 64 [btl] Joie Farm, Rosé, Naramata 18 [60z] 72 [btl] Tinhorn Creek Cabernet Franc, Okanagan Valley 19 [60z] 76 [btl]

Lakeboat Pinot Noir, Red, Kaleden 22 [6oz] 88 [btl]