

CURE LOUNGE & PATIO

CALL 604-966-5806 TO ORDER

AVAILABLE 4:00 PM - 9:00 PM, DAILY

SMALL / SHARE

TRUFFLE FRIES (V) (GF) 16
parmesan, truffle oil, aioli

CRISPY AVOCADO WEDGES (Vg) (GF) 18
lemon basil aioli, cucumber, herb salad

CAULIFLOWER BITES (Vg) (GF) 21
tandoori marinated cauliflower, vegan labneh, herbs

VILLAGE FARMS TOMATOES (V) 21
whipped ricotta, cucumber, basil, radish, crostini

FRIED CALAMARI (GF) 26
tomato ragu, basil, shishito peppers

CHICKEN WINGS (GF) 28
hot honey / spicy Thai / sweet BBQ /
ginger soy / salt and pepper

CHARCUTERIE + CHEESE BOARD 38
local artisanal cheeses + charcuterie,
North Arm Farm pickled veggies, chutneys,
crostini + house-made flatbreads

SALADS

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)

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

ADD TO YOUR SALAD...
+ halloumi cheese 9
+ roasted chicken breast 9
+ seared albacore tuna 12

(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.

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BURGERS

SERVED WITH FRIES OR SALAD
sub for caesar salad or truffle fries

+4

NITA CHICKEN BURGER

26

smoked spice blend, bacon, american cheese,
pickles, tomato, lettuce, aioli, brioche

CURE BURGER

28

bacon cheese smash burger with two beef patties,
lettuce, tomato, pickles, bacon jam, secret sauce,
brioche bun + an onion ring

SPICED FALAFEL BURGER (Vg)

25

cucumber, tomato, pickled onions, lettuce, garlic
aioli, house-made vegan bun

FLATBREADS

TOMATOES + BURRATA (V)

25

pomodoro sauce, roasted tomatoes, basil

HOUSE SAUSAGE + ROASTED PEPPERS

25

pesto, spinach, goat cheese

MUSHROOM + PEAR (V)

26

truffled honey, herbed alfredo, sage

KIDS MENU

FRIED CHICKEN BASKET

14

with plum sauce, fries and onion rings

KIDS BURGER

14

with french fries and ketchup

PASTA (V)

10

with tomato sauce and parmesan cheese

with butter and cheese

8

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DRINKS

SODA

coke, diet coke, sprite, iced tea, ginger ale, soda 4.5

JUICE

apple, orange, grapefruit, cranberry 6

BEER & CIDER

BEER IN THE CAN

Coast Mtn. Brew. x Nita Lake Lodge - creekside pilsner 9.75

Lillooet Brewing Co. - mountain bluebird belgian wit 9.75

Steamworks Brewing - lions gate lager 9.75

Yellowdog Brewing - chase your tail pale ale 9.75

Whistler Brewing Co. - forager pale ale (gf) 8.25

Nonny - czech pilsner, non-alcoholic 8.25

CIDER IN THE CAN

No Boats On Sunday - apple or pear cider 10.75

WINE

Freixenet Prosecco (250 ml) 25

Stag's Hollow "Simply Blanc" (300 ml) 25

Stag's Hollow "Simply Noir" (300 ml) 25

Bonamici Pinot Grigio (750 ml) 64

Chronos Merlot (750 ml) 68

COCKTAILS (2oz)

MARGARITA 18

tequila, triple sec, lime juice and simple syrup

WILLING SUNSHINE 20

Brockman's gin, Chambord, St Germain Elderflower, lemon, tonic

RUM OLD FASHIONED 18

rum, Demerara syrup, chocolate bitters

MOCKTAILS

DENTVILLE GINGER BEER 9

locally crafted in Squamish

HIBISCUS REFRESHER 10

lemon, hibiscus syrup, soda

NOA APEROL SPRITZ 13

NOA Italian aperitivo, apple, soda

COCKTAIL KITS

THE PROVENCE G&T (2 cocktails) 45

Copperpenny gin, provence syrup, Fever Tree tonic

THE PROVENCE VODKA TONIC (2 cocktails) 43

Copperpenny vodka, provence syrup, Fever Tree tonic