

# CURE LOUNGE & PATIO

## DESSERTS

**BELLINI PANNA COTTA 14** (GF)  
peach moscato, peach compote, moscato jelly + elderberry granita

**STRAWBERRY-APEROL CHEESECAKE 15**  
white chocolate whip + strawberries

**APPLE-RHUBARB CRUMBLE 14** (GF)  
crème fraîche ice cream

**COCONUT "AFFOGATO" LAVA CAKE 15** (Vg) (GF)  
espresso lava cake, chocolate crumble, coconut ice cream

**SCHOLZ SUNDAE 14** (GF)  
banana, chocolate + salted caramel ice cream scoops,  
chocolate sauce, caramel sauce

**HOUSEMADE ICE CREAM 10**

- 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
- Chateau Petit Verdines, Sauternes, FR / 16
- Royal Tokaji, Tokaji Aszu 5 Puttonyos, HU / 19

(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.