

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) 18
tandoori marinated cauliflower, labneh, herbs

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

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

SOUP / SALAD

VEGAN TOMATO (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)

TOMATO SALAD (V) 26
whipped ricotta, cucumber, basil, radish,
crostini

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

ADD-ON PROTEINS
+ halloumi cheese 9
+ roasted chicken breast 9
+ seared albacore tuna 12

CURE LOUNGE & PATIO

BURGERS

NITA CHICKEN BURGER 26
smoked spice blend, bacon, american cheese,
pickles, tomato, lettuce, aioli, brioche

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

CURE BURGER 29
beef patty, halloumi, tomato, caramelized onion,
pickle, lettuce, house-made "everything" bun

SPICED FALAFEL BURGER (Vg) 25
cucumber, tomato, pickled onions, lettuce,
garlic aioli, focaccia

SERVED WITH FRIES / SALAD
UPGRADE YOUR SIDE
+ caesar salad 4
+ truffle fries 4
+ vegan tomato or daily soup 4

FLATBREADS

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

HOUSE SAUSAGE + ROASTED PEPPERS 25
pesto, spinach, goat cheese

TRUFFLE, MUSHROOM + SAGE (V) 26
herbed alfredo, truffled honey, sage

LARGES

HOUSE-MADE CASARECCE 34
short rib ragu, parmesan, chives

HOUSE-MADE RIGATONI (Vg) 32
pesto, basil, tomato

STEAK FRITES 6oz (GF) 38
red wine jus, roasted garlic aioli

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

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 – John Oliver pale ale, Vancouver		
Pemberton Brewing Co. – creampuff hazy pale ale, Pemberton		
Shaketown Brewing – light lager, Vancouver		
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 – dark fruits, 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
Whistler Brewing Co. – forager pale ale (gf)	8.25
Yellowdog Brewing – chase your tail pale ale	9.75
Peroni – lager, Italy	9.75
Guinness – stout, Ireland	9.75
Corona – sunbrew 0.0, non-alcoholic	8.25
Nonny – czech pilsner, non-alcoholic	8.25

HAPPY HOUR

MON-FRI, 2-4:30 PM

SLEEVE OF DRAFT BEER/CIDER

HOUSE WINE BY THE GLASS

50% OFF ON ALL FLATBREADS

7/8

8

THE GOBLET SERIES (2oz)

HER MAJESTY	22
Empress indigo gin, lavender thyme syrup, lemon juice, tonic	
LAKESIDE ROSA XIV	21
Malfy Gin Rosa, rooftop mint, strawberry, sparkling grapefruit	
ROYAL NITA NECTAR	22
Empress elderflower rose gin, hibiscus infused rooftop honey, lemon, tonic	

WINE

GLS BTL

BUBBLES		
Steller’s Jay Brut, Okanagan Valley	15	76
Church & State “Blanc de Blancs” Brut, Oliver	16	80
Frind Estate Frindzante, West Kelowna	18	84

WHITE		
Da Silva Pinot Gris/Viognier, Okanagan 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		
Church & State Red Blend, Okanagan Valley	14	--
Tinhorn Creek Cabernet Franc, Okanagan Valley	19	88
Lakeboat Pinot Noir, Kaleden	22	90
Avenue Syrah Grenache, France	15	68

COCKTAILS (2oz)

SAGE IT TO ME	19
Absolut vodka, strawberry infused maple syrup, lime, sage leaves	
WILLING SUNSHINE	20
Brockman’s gin, Chambord, St Germain Elderflower, lemon, tonic	
BEVI-LA-QUILA	23
Altos Reposado tequila, Chambord, blueberry, lime, ginger beer	
MASTER OF RUM	18
Havana Club rum, Aperol, pineapple, coconut, lime, bitters	
SMOKE OVER GREEN LAKE	22
mezcal, Green Chartreuse, lime, thyme	
GOLDEN HOUR	21
pisco, amaro, passionfruit coulis, lime, bitters	

CHILLERS (ADD RUM/VODKA +5)

PINA COLADA – pineapple, coconut lime slushie	14
PEACH TEA – Ice Tea with peach slushie float	14

MOCKTAILS

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