

CURE LOUNGE & PATIO

LATE NIGHT MENU

Available from 9:00 - 10:45 pm, daily

*make your flatbread vegan with our house-made nut free cheese.

WARM OLIVES (V) (GF)	10
mixed warm olives with herbs, chilies, orange zest and fennel	
TRUFFLED MUSHROOM + PEAR FLATBREAD (V)	26
truffled alfredo, roasted mushroom, poached pear, gruyère, truffled honey, crispy sage	
NDUJA, POTATO + BRUSSEL SPROUTS FLATBREAD	26
spicy nduja sausage, caramelized potatoes, brussel sprouts, gruyère + mozzarella	
TOMATO BURRATA FLATBREAD (V)	26
roasted tomatoes, burrata, fresh basil	
NITA LAKE CHARCUTERIE AND CHEESE BOARD	32
3 types of BC made meats and cheeses (ask your server for todays selection) with housemade pickles, chutney, olives & selection of breads and crackers	
NITA NACHOS (V)	28
corn chips, Monterey Jack and cheddar, jalapeños, olives, tomatoes, scallions, blackbeans, guacamole, tomato salsa, sour cream, cilantro *ask to make your nachos vegan	
CEASAR SALAD	21
romaine hearts, lardons, focaccia croutons, grana padano, roasted garlic dressing, charred lemon	
VEGAN "MAC N CHEEZE" (Vg)	28
house-made vegan cheeze sauce, broccolini, focaccia crumble	
VEGAN RIGATONI BOLOGNESE (Vg)	32
lentils, roasted mushrooms, cherry tomatoes, crispy kale, basil, sunflower ricotta	
FILET MIGNON	42
5oz 63 Acres filet mignon steak with peppercorn gravy, root veggies + chimichurri	

(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.