

## SMALL / SHARE

**CARAMELIZED ONION DIP** (V) 21  
focaccia, caramelized onions, truffle mornay, gruyère

**NORTH ARM FARM BRUSSELS SPROUTS** (V) (GF) 19  
garlic emulsion, quince mustard sauce, puffed sorghum

**HUMMUS AND CRUDITÉS** (Vg) 20  
root vegetables, olives, hummus, flatbread

**CURE POUTINE** (GF) 22  
poutine gravy, cheese curds, pancetta  
+ pulled chicken / short rib +8

**PARMESAN FRIES** (V) (GF) 18  
white truffle, parmesan, herbs

**CHICKEN WINGS** (GF) 28  
hot honey / spicy thai / sweet bbq / ginger soy /  
salt and pepper

**CURE BAO BUNS** (Vg) 23  
paradise valley pork belly / sticky tofu  
maple gochujang sauce, cabbage, cilantro, spicy aioli

**MEATS AND CHEESES GRAZING BOARD** 30  
local artisanal cheeses + charcuterie,  
chutneys, North Arm Farm pickled veggies,  
served with house-made flatbreads

**NITA LAKE NACHOS** (V) (GF) 32  
shredded jack + cheddar, jalapeños, black beans,  
tomatoes, black olives, el jefe salsas, sour cream  
+ guacamole +4  
+ chicken / short rib +8

# CURE LOUNGE & PATIO

## SOUP + SALAD

**VEGAN TOMATO SOUP** (Vg) / **DAILY SOUP** 10/13  
served with baguette. ask your server for today's soup

**CURE SALAD** (V) (GF) 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  
vegetarian / gf options available

**FRIED GOAT CHEESE AND BEETS** (V) 26  
roasted north arm farm beets, sliced pear, mulled wine  
pear purée, greens, cranberry vinaigrette

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

**SOBA NOODLE SALAD** (Vg) 23  
cucumber, carrot, wakame, nori, sweet chili tofu,  
sesame oil, sweet soy

**SALAD PROTEINS**  
+ sweet chili tofu 9  
+ roasted chicken breast 10  
+ seared albacore tuna 12  
+ seared salmon 12

## HAPPY HOUR MONDAY - THURSDAY 2 - 4:30 PM

SLEEVE OF DRAFT BEER 7

SLEEVE OF DRAFT CIDER 8

HOUSE WINE BY THE GLASS 8

50% OFF ON ALL FLATBREADS

**BURGERS WITH FRIES OR SALAD**  
sub caesar salad, parmesan truffle fries, poutine, soup +4

**BACON CHEESE SMASH BURGER** 26  
3oz beef patty x2, smoked bacon, american cheese,  
iceberg lettuce, tomato, pickles, secret sauce, brioche  
+ extra patty +4

**CURE BURGER** 29  
8oz bison patty, bacon jam, chipotle honey, danish blue  
cheese, garlic aioli, housemade bun + onion ring  
+ extra patty +10

**NITA FRIED CHICKEN SANDWICH** 28  
hot honey sauce, pickles, creamy coleslaw, mayo, brioche

**QUINOA AND SPINACH BURGER** (Vg) 24  
cucumber, tomato, pickled onions, lettuce, lemon dill aioli  
+ fried goat cheese +3

## WEEKLY FEATURES

**MEATLESS MONDAY** 3 course plant-based menu = 49

**TACO TUESDAY** 3 epic tacos + a margarita = 25

**WEDNESDAY BURGER NIGHT** burger + a beer = 25

**THIRSTY THURSDAY** 50% flatbreads + house wine = 8

## FLATBREADS

**TOMATOES + FIOR DI LATTE** (V) 24  
creekbread pomodoro, roasted village farms tomatoes,  
fior di latte, basil

**HOUSE SAUSAGE AND ROASTED PEPPERS** 25  
creekbread pomodoro, house sausage, roasted peppers,  
spinach, goat cheese

**TRUFFLED MUSHROOM + PEAR** (V) 26  
truffle mornay, roasted mushrooms, pickled pear,  
gruyère, truffled honey, crispy sage

**ROASTED SQUASH AND GOAT CHEESE** (V) 26  
roasted squash ribbons from north arm farm, parmesan  
mornay, caramelized onions, crispy sage, truffled honey

## LARGE / MAINS

**STICKY TOFU** (Vg) (GF) 24  
sushi rice, chili oil, toasted sesame seeds, scallions

**NITA BAKED MAC AND CHEESE** (V) 26  
cheese curds, smoked cheddar cheese, pangrattato  
+ pulled chicken / short rib +8

**FISH N' CHIPS** (GF) 28  
local line-caught lingcod, french fries, creamy coleslaw,  
+ extra lingcod +5

**BRAISED 48HR SHORT RIB** 36  
63 acres beef, mashed potatoes, onion rings, demi

(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.

NOTE: our kitchen produces items that are not gluten-free.

## BEER & CIDER

### ON TAP

#### BEER

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 - heroica red ale, Vancouver  
 Pemberton Brewing Co. - creampuff hazy pale ale, Pemberton  
 The Beer Farmers - farmers daughter blonde ale, Pemberton  
 Fernie Brewing Co. - big steep stout  
 Two local Rotating taps - ask your server for details

#### CIDER

Cliffside Cider - OG apple cider, Squamish  
 Geo Cider - peach cider, Squamish

### IN THE CAN

#### BEER

Howe Sound Brewing - rail ale nut brown 9.75  
 33 Acres Brewing - 33 acres of sunshine french blanche 8.25  
 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  
 Twin Sails Brewing - would crush raspberry wheat ale 9.75  
 Whistler Brewing Co. - forager pale ale (gf) 8.25  
 Yellowdog Brewing - chase your tail pale ale 9.75  
 Yellowdog Brewing - high 5 hazy IPA 9.75  
 Peroni - lager, Italy 9.75  
 Asahi - lager, Japan 9.75  
 Guinness - stout, Ireland 9.75

#### CIDER

No Boats On Sunday - pear cider 10.75  
 Orchard Hill Estate Cidery - red roof apple cider 11.75

#### NON-ALCOHOLIC

Corona Sunbrew 0.0 8.25  
 Nonny Czech Pilsner 8.25  
 Nonny Pale Ale (draft) 8.25

16oz 20oz

8.25 9.75

9.25 11.75

# CURE LOUNGE & PATIO

## WINE

### BUBBLES

Evolve Pink Effervescent, Penticton	14	68
Steller's Jay Brut, Okanagan Valley	15	76
Church & State Sparkling Pinot Gris, Oliver	16	80

### WHITE

Mt. Boucherie Pinot Gris, West Kelowna	14	--
Bonamici Pinot Grigio, Okanagan Falls	16	64
Church & State "Coyote Bowl" Chardonnay, Oliver	19	76
Avenue Sauvignon Blanc, France	15	65

### ROSÉ

Tightrope Rosé, Penticton	15	64
Joie Farm Rosé, Naramata	18	72

### RED

Mt. Boucherie Merlot, West Kelowna	14	--
Tinhorn Creek Cabernet Franc, Okanagan Valley	19	76
Lakeboat Pinot Noir, Kaleden	22	88
Avenue Syrah Grenache, France	15	65

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## COCKTAILS

ALL COCKTAILS ARE 2oz'S

JACK IT UP cranberry infused Buffalo Trace bourbon, bitters, spiced cranberry sauce	19
TIPS UP FER DA mezcal, cranberry syrup, triple sec, lime juice + sugary five spiced rim	19
MULLED OVER Appleton rum, cinnamon syrup, bitters, lemon, apple juice	20
MARGARET'S ORANGES Glayva liqueur, Grand Marnier, orange juice, bitters	20
BLUEBIRD 30 blueberry infused Empress gin, lemon juice, sparkling wine	22
GINGER SPICE ginger infused bourbon, gingerbread molasses syrup, lime, ginger beer	21
GINVICTUS Salish gin, triple sec, maple syrup, lemon, orange, grapefruit bitters	22

## MOCKTAILS

DENTVILLE GINGER BEER locally crafted in Squamish	9
HIBISCUS REFRESHER lemon, hibiscus syrup, soda	10
PEACH & CUCUMBER COOLER cucumber, lime, apple, peach syrup	11
BLUEBERRY CHILLER apple, lime, blueberry and thyme syrups	11
VIRGIN APEROL SPRITZ non-alcoholic sparkling, NOA italian aperitivo, soda	13

**APRÈS WINTER WARMERS**  
 AVAILABLE ALL WINTER LONG - ASK YOUR SERVER