

SMALL / SHARE

WARM OLIVES (Vg) (GF) 12
mediterranean mixed olives

TRUFFLE FRIES (V) (GF) 16
white truffle oil, parmesan, parsley

CURE POUTINE (V) (GF) 18
poutine gravy, cheese curds

PARMESAN POUTINE (V) (GF) 18
parmesan mornay sauce, cheese curds

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

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

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

CHARCUTERIE AND CHEESE BOARD 38
artisanal cheeses + charcuterie, chutneys,
north arm farm pickled veggies, flatbreads

SOUP + SALAD

VEGAN TOMATO SOUP (Vg) / DAILY SOUP 10/13 24
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)

NORTH ARM FARM BEET SALAD (V) (GF) 26
fried goat cheese, roasted beets, radicchio,
mulled wine pears, cranberry vinaigrette

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

ADD-ON PROTEINS

+ sweet chili tofu 6
+ halloumi cheese 9
+ roasted chicken breast 9
+ seared albacore tuna 12
+ seared salmon 10

CURE LOUNGE & PATIO

BURGERS

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

CURE BURGER 29
8oz bison patty, bacon jam, chipotle honey,
blue cheese, garlic aioli, onion ring,
house-made "everything" bun

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

QUINOA AND SPINACH BURGER (Vg) 24
cucumber, tomato, pickled onions, lettuce,
lemon dill aioli, focaccia

BURGERS ARE SERVED WITH FRIES OR SALAD +4
sub caesar salad, truffle fries, poutine, vegan
tomato soup, daily soup

FLATBREADS

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

HOUSE SAUSAGE AND ROASTED PEPPERS 25
pomodoro sauce, spinach, goat cheese

TRUFFLED MUSHROOM + PEAR (V) 26
truffled mornay, pickled pear, gruyère,
truffled honey

ROASTED SQUASH AND GOAT CHEESE (V) 26
parmesan mornay, caramelized onions,
crispy sage

LARGE / MAINS

BAKED MAC AND CHEESE (V) 26
cheese curds, smoked cheddar cheese,
focaccia crumble

BRAISED 48HR SHORT RIB 36
mashed potatoes, onion rings and gravy

(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.

BEER & CIDER

BEER ON TAP

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
 Nonny – pale ale, non-alcoholic

16oz 20oz
 9.50 10.75

CIDER ON TAP

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

9.75 11.75

BEER IN THE CAN

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
 Corona – sunbrew 0.0, non-alcoholic 8.25
 Nonny – czech pilsner, non-alcoholic 8.25

CIDER IN THE CAN

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

HAPPY HOUR MON-FRI, 2-4:30 PM

SLEEVE OF DRAFT BEER/CIDER 7/0

HOUSE WINE BY THE GLASS 0

50% OFF ON ALL FLATBREADS

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 – sparkling, NOA italian aperitivo, soda 13

WINTER WARMERS

AVAILABLE ALL WINTER LONG – ASK YOUR SERVER