

SMALL / SHARE

WARM OLIVES (Vg) (GF) 10
mixed warm olives with herbs, chillies, orange zest, rosemary + fennel

CURE POUTINE (GF) 21
poutine gravy, cheese curds, parmesan cream pancetta

PARMESAN TRUFFLE FRIES (V) (GF) 16
white truffle oil, parmesan, herb aioli

CHICKEN WINGS (GF) 22
choice of salt & pepper, hot sauce, ginger soy, spicy rooftop honey or black garlic bbq

MEDITERRANEAN PLATTER (Vg) 26
hummus, labneh, crudites, olives, flatbreads

CHEESE BOARD (V) 36
artisanal cheeses + chutneys, North Arm Farm pickled veggies, crostini + house made flatbreads,

NITA LAKE CHARCUTERIE + CHEESE 30
artisanal cheeses + charcuterie, chutneys, North Arm Farm pickled veggies, crostini + house made flatbreads

"EL JEFE" NACHOS (V) (GF) 32
+ guacamole +3
El Jefe tortilla chips with shredded jack + cheddar, jalapenos, olives, black beans and tomato salsa, topped with "El Jefe" sauces

CURE LOUNGE & PATIO

SOUP + SALAD

TOMATO + BASIL SOUP (Vg) 10/13
pumpkin seed pesto, baguette

CURE SALAD (V) (GF) 24
living lettuce, kale, cucumber, cherry tomatoes, spiced yams, Golden Ears feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing

CAESAR SALAD 21
living romaine lettuce, focaccia croutons, crispy capers, pancetta lardons, roasted garlic dressing
*vegan + gf options available

TOMATO & BURRATA SALAD (V) 28
medley of vine ripened Village Farms tomatoes, basil purée, marinated cucumber, herbs, focaccia

SEARED ALBACORE TUNA SALAD (GF) 24
sesame crusted tuna, sweet soy, frisée, radish, scallions shiitake mushrooms, black garlic aioli + taro crisps

SALAD PROTEINS

+ pan fried halloumi (V) (GF) 9
+ roasted chicken breast (GF) 10
+ seared albacore tuna (GF) 12
+ seared salmon (GF) 12

BURGERS

ALL SANDWICHES SERVED WITH FRIES OR SALAD
sub caesar salad, parmesan truffle fries, poutine, vegan tomato soup +4

BACON CHEESE SMASH BURGER 26
+ extra patty +8
smoked bacon, american cheese, iceberg lettuce, tomato, pickles, secret sauce, brioche bun

CURE BURGER 28
venison, elk and bison patty, mushroom ragout, gruyère, truffled dijon aioli, butter lettuce, housemade bun + onion ring

SPICY CRISPY CHICKEN BURGER 26
crispy buttermilk chicken thigh, honey-soy glaze, coleslaw, spicy aioli, portuguese bun

PARADISE VALLEY PORK BAO BUN 26
maple gochujang glazed pork belly, shredded cabbage, cilantro

ROASTED CHICKPEA BURGER (Vg) 26
butter lettuce, tomato, pickled onion, feta, lemon herb aioli, vegan multigrain brioche bun

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

HAPPY HOUR MONDAY - THURSDAY 2 - 4 PM

SLEEVE OF DRAFT BEER 7

SLEEVE OF DRAFT CIDER 8

HOUSE WINE BY THE GLASS 8

50% OFF ON ALL FLATBREADS

FLATBREADS

TOMATO + BURRATA (V) 26
Village Farms tomatoes, burrata, rooftop basil

PESTO + PEPPERS (V) 25
roasted red peppers, olives, local goat cheese

TRUFFLED MUSHROOM + PEAR (V) 26
truffled alfredo, mushrooms, pickled pear, gruyère, truffled rooftop honey + crispy sage

LARGE / MAINS

ROASTED CAULIFLOWER (Vg) (GF) 28
North Arm cauliflower, crispy wild rice, basil aioli

BBQ HALF CHICKEN (GF) 36
local BC chicken, black garlic bbq sauce, coleslaw, fries

FISH N' CHIPS (GF) 28
local line-caught lingcod, coleslaw, french fries

BRAISED 48HR SHORT RIB 36
63 Acres beef, mashed potatoes, onion rings, 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.

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

BEER & CIDER

ON TAP

| | 16oz | 20oz |
|--|------|------|
| BEER | 8.25 | 9.75 |
| Coast Mountain Brewing - hope you're happy IPA, Whistler, BC | | |
| Backcountry Brewing - widomaker IPA, Squamish, BC | | |
| Lillooet Brewing - mule deer lager, Lillooet, BC | | |
| Shaketown Brewing - pre-prohibition pilsner, North Van, BC | | |
| Pemberton Brewing Co. - creampuff hazy pale ale, Pemberton, BC | | |
| Steamworks Brewing - john oliver rice lager, Vancouver, BC | | |
| Howe Sound Brewing - sky pilot pale ale, Squamish, BC | | |
| The Beer Farmers - farmers daughter blonde ale, Pemberton, BC | | |
| Backcountry Brewing - rotating tap, Squamish, BC | | |
| Steamworks Brewing - rotating tap, Vancouver, BC | | |
| Local Rotating Tap | | |

CIDER

| | | |
|--|------|-------|
| Cliffside Cider - OG apple cider, Squamish, BC | 9.25 | 11.75 |
| Geo Cider - black plum cider, Squamish, BC | | |

IN THE CAN

| | |
|--|------|
| 33 Acres Brewing - 33 acres of sunshine french blanche | 8.25 |
| Backcountry Brewing - salted lime lager | 9.75 |
| Coast Mtn. Brewing x Nita Lake Lodge - creekside pilsner | 9.75 |
| Howe Sound Brewing - hopraiser west coast IPA | 9.75 |
| Lillooet Brewing Co. - mountain bluebird belgian wit | 9.75 |
| Steamworks Brewing - lions gate lager | 9.75 |
| Steamworks Brewing - pilsner | 9.75 |
| Twin Sails Brewing - dat juice citra pale ale | 8.25 |
| Twin Sails Brewing - would crush raspberry wheat ale | 9.75 |
| Whistler Brewing Company - forager lager(gf) | 8.25 |
| Whistler Brewing - 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 |
| Kronenburg - lager, France | 9.75 |
| Guinness - Stout, Ireland | 9.75 |

CIDER

| | |
|--|-------|
| Orchard Hill Estate Cidery - red roof apple, Osoyoos, BC | 9.75 |
| Banditry Cider - bramble & bine, Gibsons, BC | 10.75 |
| Banditry Cider - cheeky pash, Gibsons, BC | 11.75 |

NON-ALCOHOLIC

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

CURE LOUNGE & PATIO

WINE

| BUBBLES | 5oz | BTL |
|---|-----|-----|
| Evolve Pink Effervescent, Penticton, BC | 14 | 68 |
| Steller's Jay Brut, Okanagan Valley, BC | 15 | 76 |
| Evolve Effervescent, Penticton, BC | 14 | 68 |
| Steller's Jay Sparkling Rosé, Okanagan Valley, BC | 15 | 76 |
| Church & State Sparkling Pinot Gris, Oliver, BC | 16 | 80 |
| Niche Small Batch Bubbles, Okanagan Valley, BC | 16 | - |

| WHITE | 6oz | BTL |
|---|-----|-----|
| Mt. Boucherie Pinot Gris, West Kelowna, BC | 14 | - |
| Volcanic Hills Magma White Blend, West Kelowna, BC | 14 | 58 |
| Chronos Sauvignon Blanc, Penticton, BC | 17 | 68 |
| Bonamici Pinot Grigio, Okanagan Falls, BC | 16 | 64 |
| Church & State "Coyote Bowl" Chardonnay, Oliver, BC | 19 | 76 |

| ROSÉ | 6oz | BTL |
|--------------------------------|-----|-----|
| Tightrope, Rosé, BC | 15 | 64 |
| Joie Farm, Rosé, BC | 18 | 72 |
| Burrowing Owl, Rosé, BC | 20 | 80 |
| Whispering Angel, Rosé, France | - | 100 |

| RED | 6oz | BTL |
|---|-----|-----|
| Mt. Boucherie Merlot, West Kelowna, BC | 14 | - |
| Volcanic Hills Magma Red Blend, West Kelowna, BC | 15 | 64 |
| Chronos Merlot, Penticton, BC | 17 | 68 |
| Chaberton Cabernet Sauvignon, Okanagan Valley, BC | 19 | 76 |
| Lakeboat Pinot Noir, Kaleden, BC | 22 | 88 |

HAPPY HOUR

MONDAY - THURSDAY
2 - 4 PM

SLEEVE OF DRAFT BEER 7

SLEEVE OF DRAFT CIDER 8

HOUSE WINE BY THE GLASS 8

50% OFF ON ALL FLATBREADS

COCKTAILS

SIGNATURES

PINEAPPLE HAZE - 1.5oz 400 Conejos Mezcal, .5oz Malibu, pineapple, lime, maple syrup, soda + orange bitters 18

UP ON BLUEBERRY HILL - 1.5oz Flor de Caña 5yr rum, 1oz Arbutus Amaro, grapefruit, blueberry + orange bitters 18

BOIZART - 1oz Appleton Estate rum, .5oz Chartreuse, lime, apple, egg white + grapefruit bitters 17

TWISTED CLASSICS

NITA SIGNATURE CAESAR - 2oz Taynton Bay Pickle Vodka, 1oz Mt. Boucherie Merlot, worcestershire, clamato, celery salt, horseradish, bacon 18

WEST COAST CAESAR - 2oz Salish Sea Gin, worcestershire, clamato, cracked black peppercorn, celery salt, bacon 18

JALAPENO CILANTRO MARGARITA - 1oz Cazadores Blanco, .5oz Ancho Reyes, .5oz triple sec, lime, jalapeno & cilantro 18

PEPPERED PEAR COLLINS - 2oz Haymans Old Tom Gin, lemon, poached pear syrup, soda, cracked black pepper 19

PEACH BOURBON SOUR - 2oz Buffalo Trace, .5oz peach schnapps, .25oz Grand Marnier, lemon, peach syrup, egg white + orange bitters 23

SMOKED BLACK CURRANT MANHATTAN - 2oz Sazerac Rye, .75oz vermouth, black currant syrup 24

SPRITZES

ALPENGLOW - .5oz Bulleit Bourbon, 1.5oz amaretto, salt spring wild orange cider + orange bitters 17

HUGO - 1.5oz St-Germain, 2oz Evolve Effervescent, soda water, cucumber, mint, lime 18

EMPRESS & TONICS

HER MAJESTY - 2oz Empress 1908 Gin, tonic, lavender + thyme syrup 22

HER MISTRESS - 2oz Empress 1908 Rose Gin, tonic, Fentimans Rose Lemonade 23

HIS HIGHNESS - 2oz Empress Cocktail Gin, lemon, sage syrup, Fever-Tree Mediterranean Tonic 23

YOUR GRACE - 2oz Empress 1908 Cucumber Lemon Gin, Fever-Tree Cucumber Tonic, lemon, rosemary syrup 23

MOCKTAILS

HIBISCUS REFRESHER - lemon, hibiscus syrup, soda 10

JALAPENO CILANTRO POPPER - grapefruit, lime, jalapeno & cilantro syrup, soda 10

PEACH & CUCUMBER COOLER - muddle cucumber, lime, apple, peach syrup, soda 11

BLUEBERRY SPRITZER - apple, lime, blueberry syrup, thyme syrup, soda 11

VIRGIN APEROL SPRITZ - non-alcoholic sparkling, NOA Italian aperitivo, soda 13

VIRGIN NEGRONI - NOA gin, NOA sweet vermouth, NOA Italian bitter 13

- All drinks can be made vegan upon request -