

# CURE LOUNGE & PATIO

## LATE NIGHT MENU

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

- WARM OLIVES** (Vg) (GF) 10  
mixed warm olives with herbs, chillies, orange zest, rosemary + fennel
- TOMATO + BURRATA FLATBREAD** (V) 26  
roasted tomatoes, burrata + fresh basil
- TRUFFLED MUSHROOM + PEAR FLATBREAD** (V) 26  
truffled alfredo, roasted mushrooms, pickled pear, gruyère, truffled honey + crispy sage
- NDUJA, POTATO + BRUSSEL SPROUTS FLATBREAD** 26  
spicy nduja sausage, caramelized potatoes, brussel sprouts, gruyère + mozzarella
- NITA LAKE CHARCUTERIE + CHEESE** 38  
artisanal cheeses + charcuterie, North Arm Farm pickled veggies, crostini + house made flatbreads
- NITA NACHOS** (V) (GF) 28  
corn chips, monterey jack + cheddar, jalapeños, olives, tomatoes, scallions, blackbeans, guacamole, tomato salsa, sour cream + cilantro
- CAESAR SALAD** 21  
living romaine lettuce, focaccia croutons, crispy capers, pancetta lardons, roasted garlic dressing + grana padano
- VEGAN "MAC 'N CHEEZE"** (Vg) 28  
house-made vegan cheeze sauce, broccolini, focaccia crumble
- CHAR BROILED FILET MIGNON** (GF) 42  
5oz 63 Acres beef tenderloin, chimichurri root veggies +peppercorn 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.