

the Den at Nita Lake Lodge

 vegan  vegetarian  contains gluten

CALL **604-966-5806** TO ORDER

8AM - 11AM

- AN 18% AUTO GRATUITY WILL BE APPLIED -

BREAKFAST

VIENNOISERIE PLATTER 16

scone, pain au chocolat, croissant, jam, Whipped butter

NITA LAKE BREAKFAST 26

two eggs any style, smoked bacon, sausage, potatoes, toast and jam

TURKISH EGGS 24

Labneh, poached eggs, arugula, chili oil, flatbread

TRUFFLED MUSHROOM HASH 28

poached eggs on crispy brussels sprouts, local mushrooms, roasted yams, caramelized onions, potatoes, cheese curds + truffled hollandaise

MUSHROOM OMELETTE 26

3 egg omelette with caramelized onions, sautéed local mushrooms, gruyère and green onions, served with breakfast potatoes

VEGAN SAUSAGE + TOFU SCRAMBLE 24

tofu 'scrambled eggs', vegan sausage, mushroom, kale, red onion, potatoes

BENNIES 26

served with hollandaise and country potatoes
please choose two bennies from the options below

smoked salmon & pickled red onion
prosciutto cotto rosemary ham & fried sage
roasted portobello & whipped herb goat cheese

KID'S BREAKFAST

KID'S PANCAKE 14

served with crispy bacon, maple syrup + whipped cream

KID'S SCRAMBLED EGGS 14

served with country potatoes and crispy bacon

DRINKS

TEA OR FRESHLY BREWED COFFEE 4

SPECIALTY COFFEE 4.5

mocha, latte, cappucino or americano

ESPRESSO 3.5

HOT CHOCOLATE 4

JUICE 6

apple, orange, grapefruit or pineapple

BREAKFAST MIMOSA 14

orange, grapefruit or pineapple

BAILEY'S COFFEE 10 / 12.5

single or double

CURE LOUNGE & PATIO

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11AM - 10PM

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SMALL / SHARE

PARMESAN TRUFFLE FRIES 16 

white truffle oil, parmesan, herb aioli

CURE POUTINE 21

poutine gravy, cheese curds, parmesan cream pancetta

CHICKEN WINGS 22

choice of salt & pepper, hot sauce, ginger soy,
spicy rooftop honey or black garlic bbq

"EL JEFE" NACHOS 32 

El Jefe tortilla chips with shredded jack + cheddar, jalapenos, olives,
black beans and tomato salsa, topped with "El Jefe" sauces
+ guacamole +3

MEDITERRANEAN PLATTER 26  

hummus, labneh, crudites, olives, flatbreads

CHEESE BOARD 36  

artisanal cheeses + chutneys, North Arm Farm pickled veggies,
crostini + house made flatbreads

CHARCUTERIE + CHEESE BOARD 38 

artisanal cheeses + charcuterie, chutneys,
North Arm Farm pickled veggies, crostini + house made flatbreads

SALAD

CURE SALAD 24 

living lettuce, kale, cucumber, cherry tomatoes, spiced yams, feta cheese,
pumpkin seeds, dried cranberries, honey mustard dressing

CAESAR SALAD 21 

living romaine lettuce, focaccia croutons, crispy capers,
pancetta lardons, roasted garlic dressing

SEARED ALBACORE TUNA SALAD 24

sesame crusted tuna, sweet soy, frisée, radish, scallions,
shiitake mushrooms, black garlic aioli + taro crisps

TOMATO & BURRATA 28  

medley of vine ripened Village Farms tomatoes, basil purée,
marinated cucumber, herbs, focaccia

SALAD PROTEINS

+ pan fried halloumi +9 

+ roasted chicken breast +10

+ seared albacore tuna +12

+ seared salmon +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 

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

ROASTED CHICKPEA BURGER 26  

tomato jam, garlic sauce, pickled cucumbers, radishes, vegan brioche bun

LARGE / MAINS

ROASTED CAULIFLOWER 28 

North Arm Farms cauliflower, crispy wild rice, basil aioli

BBQ HALF CHICKEN 36

local BC chicken, black garlic bbq sauce, coleslaw, fries

FISH N'CHIPS 28

local line-caught lingcod, coleslaw, french fries

BRAISED 48HR SHORT RIB 36 

63 Acres beef, mashed potatoes, onion rings, gravy

KID'S MENU

FRIED CHICKEN BASKET 14 

plum sauce, fries and onion rings

KIDS BURGER 14 

french fries and ketchup

PASTA  

tomato sauce and parmesan cheese 10

butter and cheese 6

DRINKS

BEER ON TAP 8.25 [16oz] 9.75 [20oz]

Steamworks Brewing - john oliver rice lager, Vancouver, BC
Coast Mountain Brewing - hope you're happy IPA, Whistler, BC
Backcountry Brewing - widowmaker IPA, Squamish, BC
Shaketown Brewing - pre-prohibition pilsner, North Van, BC

CIDER ON TAP 9.25 [16oz] 11.75 [20oz]

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

WINE

Steller's Jay Brut, Bubbles, Okanagan Valley, BC 15 [5oz] 76 [btl]
Church & State Sparkling Pinot Gris, Bubbles, Oliver, BC 16 [5oz] 80 [btl]
Bonamici Pinot Grigio, White, Okanagan Falls, BC 16 [6oz] 64 [btl]
Chronos Sauvignon Blanc, White, Penticton, BC 17 [6oz] 68 [btl]
Joie Farm, Rosé, BC 18 [6oz] 72 [btl]
Chronos Merlot, Red, Penticton, BC 17 [6oz] 68 [btl]
Lakeboat Pinot Noir, Red, Kaleden, BC 22 [6oz] 88 [btl]