

**CURE LOUNGE
& PATIO**

BEER & CIDER

ON TAP

*rotating selections from the following breweries:

Coast Mountain Brewing - Whistler
 Backcountry Brewing - Squamish
 Beer Farmers - Pemberton
 Pemberton Brewing Co. - Pemberton
 Howe Sound Brewing - Squamish
 Parkside Brewing - Port Moody
 Steamworks - North Vancouver
 Geo Cider Co - Squamish
 Cliffside Cider - Squamish
 Raven's Moon - Courtenay

16oz 20oz

8.25 9.75
 8.25 9.75
 8.25 9.75
 8.25 9.75
 8.25 9.75
 8.25 9.75
 8.25 9.75
 8.25 9.75
 8.25 9.75
 8.25 9.75

CANNED BEER

Yellowdog - hi 5 hazy IPA
 Coast Mountain - hope you're happy IPA
 Twin Sails - dat juice citra pale ale
 Yellowdog - chase my tail pale ale
 Parkside - dusk pale ale
 Parkside - dawn pilsner
 Whistler Brewing - forager (gf)
 Steele & Oak - red pilsner
 33 Acres of sunshine, french blanche
 33 Acres of darkness, schwarzbier
 Strathcona - love buzz orange sour
 Deep Cove - pog sour

9.75
 9.75
 9.75
 9.75
 8.25
 8.25
 9.75
 9.75
 8.25
 8.25
 9.75
 9.75

*Check with your server for craft beer happy hour specials from
 2:00 pm - 4:00 pm

BUBBLES

GLS BTL

Evolve Effervescent
 Stellars Jay Songbird Pinnacle Brut, BC
 Time Winery Brut, BC

12 58
 16 65
 18 88

SPARKLING ROSÉ

GLS BTL

Evolve Pink Effervescent
 Stellars Jay, Sparkling Rosé, BC

12 58
 16 68

WHITE WINE

GLS BTL

Bonamici, Pinot Gris, BC
 Chronos, Sauvignon Blanc, BC
 Callaway, Chardonnay, CA
 Joie Farm, Noble Blend, BC
 Burrowing Owl, Voigner, BC

14 58
 15 64
 16 68
 17 70
 23 98

ROSÉ WINE

GLS BTL

Burrowing Owl, Rose, BC
 Whispering Angel, Provence, FR

18 76
 24 98

RED WINE

GLS BTL

Time Winery Merlot, BC
 Volcanic Hills Magma Red Blend, BC
 Burrowing Owl, Pinot Noir, OR
 Rodney Strong, Cabernet Sauvignon, BC
 Burrowing Owl, Malbec, BC

14 58
 15 64
 18 82
 19 82
 23 98

IMPORTED BEER

PERONI - italy	8.25
ASAHI- japan	8.25
KRONENBURG - france	8.25

MARGARITAS

SMOKED CHERRY MEZCAL MARGARITA - mezcal, cherry syrup, lime, conitreau, grapefruit	15
--	----

JALAPEÑO POMMEGRANATE MARGARITA - jalapeño cazadores blanco, triple sec, fresh lime juice, agave, pomegranate	16
---	----

CAESARS

NITA SIGNATURE - ketel vodka, clamato juice, horseradish, cracked black peppercorn, tabasco, bacon, worchestershire sauce	16
---	----

THE AZTEC OFFERING - madre mezcal, clamato juice, lime, chili sauce, worchestershire sauce	16
--	----

COCKTAILS

*egg white can be substituted for vegan options

CHOCOLATE SAZERAC - bulleit rye, st. remy brandy, crème de cacao, chocolate bitters	18.5
---	------

FIG OLD FASHIONED - 40 creek rye, fig syrup, angostura bitters	18.5
--	------

CYNAR SOUR - cynar, appletons rum, st. germain, orgeat, lime, egg white *contains almonds*	16.5
--	------

WINTER DAIQUIRI - avua cachaca, lime, cherry syrup	17.5
--	------

MATERIAL GIRL- lemon grey goose, grand marnier, pomegranate juice, rosemary	17.5
---	------

BERRY FRENCH - botanist gin, odd society cassis, lemon juice, prosecco	17.5
--	------

DOWN TO EARTH - grapefruit infused mezcal, campari, lemon juice, star anise syrup, egg whites	18.5
---	------

AFTER 8 - ketel one vodka, crème de cacao, baileys, espresso, peppermint syrup	18.5
--	------

HOT MEZZ - mezcal, cointreau, pineapple juice, lime, winter spice, egg whites	17.5
---	------

HER MAJESTY - empress gin, thyme syrup, fresh lemon, Fever Tree Tonic	16
---	----

WINTER WARMERS

MULLED WINE - st. remy brandy, triple sec, red wine, winter spiced syrup 15

BOOZY MOCHA - depth charge vodka, frangelico, espresso, coca sprinkle 16

CHAI BUTTERED BRANDY - chai spiced st. remy brandy, butter, demerrera syrup 16

SPIKED APPLE CIDER - knob creek bourbon, apple juice, winter spice 15

NON-ALCOHOLIC

VIRGIN MOJITO - soda, lime simple syrup, mint 7

VIRGIN BLACKBERRY SPRITZ - blackberry puree, soda, lemon simple syrup 7

Klausthaler - non-alcoholic beer 6.5

CURE LOUNGE & PATIO