

CURE LOUNGE & PATIO

DESSERTS

CHAMPAGNE & ORANGE CRÈME BRÛLÉE 12

COCONUT "AFFOGATO" LAVA CAKE 14 (Vg) (GF)

espresso lava cake, chocolate crumble, coconut ice cream

BANANA TIRAMISU 14

banana-chai cake, mascarpone, banana-black olive caramel,
banana ice cream, chocolate banana crumble

AVOCADO LIME CHEESECAKE 12

lime curd, avocado cream, mint

HOUSEMADE ICE CREAM 10

- vanilla
- chocolate
- strawberry
- banana
- salted caramel
- eggnog

HOUSEMADE SORBET 12 (Vg) (GF)

- raspberry-sage
- mango passionfruit

SCHOLZ SUNDAE 12

banana, chocolate and salted caramel ice cream scoops,
chocolate sauce, caramel sauce

BETA5 CHOCOLATES- SELECTION OF ARTISANAL
CHOCOLATES

Build your own board \$3 per peice

- whole cherry-dark chocolate/cherry/balsamic
- banana- caramelized white/banana/dark rum
- salted chocolate caramel- 46% milk/caramel/salt

SPECIALTY COFFEE

espresso 3.5 mocha / latte / cappuccino

americano 4.5 / baileys coffee: single 8 / double 10

SWEET WINE BY THE GLASS (3 OZ)

- Kettle Valley Caboose, BC / 8
- Whistler, Late Harvest Chardonnay, BC / 8
- Paradise Ranch, Late Harvest Merlot, BC / 8
- Chateau Petit Verdines, Sauternes, FR / 16
- Royal Tokaji, Tokaji Aszu 5 Puttonyos, HU / 19

(Vg) = VEGAN (V) = VEGETARIAN (GF) = GLUTEN FREE

Please inform your server of any allergies or dietary restrictions.

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

Groups of six or more may be subject to an 18% auto gratuity.