

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 and pepper, hot, bbq, ginger soy or honey beer mustard

NITA NACHOS (V) (GF) 28
corn chips, monterey jack + cheddar, jalapenos, olives, tomatoes, scallions, blackbeans, guacamole, tomato salsa, sour cream, cilantro

MEZZE PLATTER (Vg) 26
green chickpea hummus, falafel, baba ganoush, garlic sauce, smoked olives + flatbread

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

NITA LAKE CHARCUTERIE + CHEESE 38
artisanal cheeses + charcuterie, chutneys, North Arm Farm pickled veggies, crostini + house made flatbreads

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

BEETS & BURRATA SALAD (V) (GF) 28
whipped ricotta, pear, mint, fennel

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
+ crispy fried lion's mane mushroom (Vg) (GF) 10
+ 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, +4
vegan tomato soup

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

CRISPY LIONS MANE MUSHROOM BURGER (Vg) 26
crispy fried lion's mane mushroom, honey-soy glaze, coleslaw, black garlic aioli, portuguese bun

VEGAN GREEN CHICKPEA FALAFEL BURGER (Vg) 26
tomato jam, garlic sauce, pickled cucumbers & radishes on vegan brioche bun

DEN FEATURES

EVERY DAY FROM 5 PM

AGEDASHI TOFU (Vg) (GF) 23
winter dashi, scallions, crispy chili oil, pickled serranos

GRILLED OCTOPUS (GF) 27
smoked pancetta romesco, crispy potato, basil, chili oil

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
roasted tomatoes, burrata, fresh basil

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

NDUJA, POTATO + BRUSSEL SPROUTS 26
spicy nduja sausage, caramelized potatoes, brussel sprouts, gruyère + mozzarella

LARGE / MAINS

VEGAN "MAC 'N CHEEZE" (Vg) 28
house-made vegan cheeze sauce, broccolini, focaccia crumble

ROASTED CHICKEN BREAST (GF) 38
crispy smashed potatoes, mushroom ragout, roasted tomatoes + grilled broccolini

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.

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

WINE

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

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

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
Ramification Pinot Noir, Vaseux Lake, BC	18	72
Chaberton Cabernet Sauvignon, Okanagan Valley, BC	19	76

BEER & CIDER

ON TAP	16oz	20oz
BEER	8.25	9.75
Steamworks Brewing - john oliver rice lager, Vancouver, BC		
Lillooet Brewing - mule deer lager, Lillooet, 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		
The Beer Farmers - farmers daughter blonde ale, Pemberton, BC		
Pemberton Brewing Co. - creampuff hazy pale ale, Pemberton, BC		
Howe Sound Brewing - sky pilot pale ale, Squamish, BC		
Coast Mountain Brewing - rotating tap, Whistler, BC		
Shaketown Brewing - rotating tap, North Van, BC		
Nonny Brewing - non-alcoholic pale ale, Vancouver, BC		
Local Rotating Tap		

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

BEER & CIDER

IN THE CAN	
IPA	
Coast Mtn. Brewing - surveyor west coast IPA	9.75
Howe Sound Brewing - hopraiser west coast IPA	9.75
Yellowdog Brewing - high 5 hazy IPA	9.75

PALE ALES	
Yellowdog Brewing - chase your tail pale ale	9.75
33 Acres Brewing- 33 acres of ocean pale ale	8.25
Whistler Brewing - forager pale ale (gf)	8.25
Twin Sails Brewing - dat juice citra pale ale	8.25

PILSNER S	
Coast Mtn. Brewing x Nita Lake Lodge - creekside pilsner	9.75
Steamworks Brewing - pilsner	9.75
Fernie Brewing Co. - project 9 pilsner	8.25

LAGERS	
Steamworks Brewing - lions gate lager	9.75
Twin Sails - low life lager	8.25
Whistler Brewing Company - forager lager(gf)	8.25
Backcountry Brewing - salted lime lager	9.75

SAISONS / WHEATS	
Lillooet Brewing Co. - mountain bluebird belgian wit	9.75
33 Acres Brewing- 33 acres of sunshine french blanche	8.25
Twin Sails Brewing- would crush raspberry wheat ale	9.75

DARK	
33 Acres Brewing - 33 acres of darkness schwarzbier	8.25
Coast Mtn. Brewing - woodnutt brown	9.75
Backcountry Brewing - o'doyle rules stout	9.75

IMPORTS	
Peroni	9.75
Asahi	9.75
Kronenburg	9.75
Guinness	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

COCKTAILS

CLASSICS WITH A TWIST	
NITA SIGNATURE CAESAR - 2oz Salish Sea Gin, worcestershire, clamato, cracked black peppercorn, caesar spice, bacon	16
KONG OLD FASHIONED - 2oz Goslings Gold Seal, banana & cinnamon syrup + chocolate bitters	17

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 purée, soda, cracked black pepper	19

PEACH BOURBON SOUR - 2oz Buffalo Trace, .5oz peach schnapps, .25oz Grand Marnier, lemon, peach syrup, foamer + orange bitters	23
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SMOKED PLUM MANHATTAN - 2oz Bulleit Rye, .75oz vermouth, plum syrup	24
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CRAFTED	
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

ROYAL RASPBERRY - 1.5oz Empress 1908 Gin, .5oz Chambord, lemon, lavender syrup + foamer	19
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RHUBARBARA STREISAND - 1.5oz Long Table Vodka, .5oz Galliano Vanilla, .5oz Licor 43, cranberry, apple, foamer + rhubarb bitters	23
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SPRITZES	
ALPENGLOW - .5oz Bulleit Bourbon, 1.5oz amaretto, salt spring wild orange cider + orange bitters	17

DANISH - 2oz Evolve Rosé, 1.5oz aquavit, .5oz St-Germain, soda, plum syrup	21
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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 1908 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
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JALAPENO CILANTRO POPPER - grapefruit, lime, jalapeno & cilantro syrup, soda	10
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BLACK CURRANT SPRITZ - black currant purée, thyme, lime, soda	11
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PEACH & CUCUMBER COOLER - muddle cucumber, lime, apple, peach syrup, soda	11
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THE PAUPER - lemon, sage syrup, tonic, sprite	10
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BLUEBERRY SPRITZER - apple, lime, blueberry syrup, thyme syrup, soda	11
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