

# CURE LOUNGE & PATIO

## DESSERTS

### SCHOLZ SUNDAY 14 (V)

banana, chocolate + salted caramel ice cream scoops,  
chocolate sauce, caramel sauce, brownie

### APPLE-RHUBARB CRUMBLE 14 (V) (GF)

crème fraîche ice cream

### COCONUT “AFFOGATO” LAVA CAKE 15 (Vg) (GF)

chocolate lava cake, chocolate crumble, coconut sorbet

### HOUSEMADE ICE CREAM 10 (V) (GF)

- ask your server about our rotating ice cream features

### HOUSEMADE SORBET 10 (Vg) (GF)

- ask your server about our rotating sorbet features

## AFTER DINNER DRINKS

### AFTER 8 18.5

ketel one vodka, crème de cacao, baileys, espresso, peppermint  
syrup

### CHOCOLATE SAZERAC 19

bulleit rye, st. remy brandy, crème

### SWEET WINE BY THE GLASS (3oz)

- Burrowing Owl, Coruja, BC - 18
- Taylor Fladgate Tawny 10 yr port, PT - 16
- Chateau Petit Verdines, Sauternes, FR - 16

(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.