

# CURE LOUNGE & PATIO

## APRÈS SPECIALS

available from 2 - 4 pm, daily

PINTS OF DRAFT BEER/CIDER 8

HOUSE WINE BY THE GLASS 9

FEATURE APRÈS COCKTAIL 10

\*ask your server about the daily

25% OFF ALL FOOD

## SHAREABLES

NITA NACHOS (V) (GF) 28

corn chips, Monterey Jack and cheddar, jalapeños, olives, tomatoes, scallions, blackbeans, guacamole, tomato salsa, sour cream, cilantro \*ask to make your nachos vegan

NITA LAKE CHARCUTERIE AND CHEESE 32

3 types of BC made meats and cheeses with housemade pickles, chutney, olives & selection of housemade breads and crackers - cheese only or vegan cheese available upon request

MEZZE PLATTER (VG) 24

green chickpea hummus, baba ganoush, garlic sauce, smoked olives & flatbread

# TO EAT

Available from 12 - 9, daily

## SMALL / SHARE

- WARM OLIVES** (Vg) (GF) 10  
mixed warm olives with herbs, chilies, orange zest and fennel
- COAST MOUNTAIN POUTINE** 21  
crispy pancetta, cheese curds, Crystal Chair pilsner syrup, serrano crema
- PARMESAN TRUFFLE FRIES** (V) (GF) 16  
lemon herb aioli
- CRISPY AVOCADO FRIES** (Vg) (GF) 21  
radish & watercress salad, black garlic dipping sauce
- HOUSEMADE CHICKEN WINGS with ranch dip** (GF) 22  
choose salt and pepper/hot/bbq/ginger soy/honey beer mustard
- THE PRAWN COCKTAIL** (GF) 24  
smashed avocado, gin-cocktail sauce, pumpkin seeds, fresh horseradish, lime, tortilla crisps

## SOUP & SALAD

- TOMATO BASIL SOUP** (Vg) (GF) 10/13  
pumpkin seed pesto, baguette
- SEARED ORGANIC OCEAN'S HAIDACORE™ TUNA SALAD** (GF) 24  
local albacore tuna, citrus & frisée salad, radish, scallions, serrano chillies, sweet soy, taro crisps
- CURE SALAD** (V) (GF) 24  
living lettuce, winter kale, cucumber, cherry tomatoes, spiced yams, Golden Ears feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing, crispy fried avocado
- CEASAR SALAD** 21  
romaine hearts, lardons, focaccia croutons, grana padano, roasted garlic dressing, charred lemon

## SALAD PROTEINS

- + GRILLED HALLOUMI 9 + SEARED ALBACORE TUNA 11 + POACHED PRAWNS 10  
+ GRILLED CHICKEN BREAST 9 + FALAFELS 8 + CRISPY FRIED AVOCADO 9

## BURGERS & FLATBREADS

- CLASSIC BACON CHEESEBURGER** 26  
63 acres beef patty, smoked bacon, american cheese, butter lettuce, tomato, pickles, secret sauce, brioche bun
- CURE BURGER** 28  
63 acres beef patty, mushroom ragout, gruyère, truffled aioli, pickled onions, butter lettuce, housemade bun, onion ring
- GREEN CHICKPEA FALAFEL BURGER** (Vg) 26  
tomato jam, vegan raita, pickled cucumbers & radishes on vegan brioche bun
- SPICY CRISPY CHICKEN BURGER** 26  
Gochujang and buttermilk marinated crispy chicken thigh, honey and soy glaze, asian slaw, spicy aioli, portuguese bun
- KUTERRA SALMON BURGER** 28  
salmon filet, tartar sauce, crispy oyster mushrooms, cornichons, butter lettuce, portuguese bun
- TOMATO BURRATA FLATBREAD** (V) 26  
roasted tomatoes, burrata, fresh basil
- TRUFFLED MUSHROOM & PEAR FLATBREAD** (V) 26  
truffled alfredo, roasted mushrooms, poached pear, gruyère, truffled honey, crispy sage

## MAINS

- VEGAN RIGATONI BOLOGNESE** (Vg) 32  
du puy lentils, roasted mushrooms, cherry tomatoes, crispy kale, basil, sunflower ricotta, pinenuts
- FLAT IRON STEAK** 42  
8oz 63 acres flat iron steak with smashed north arm farm potatoes, roasted root veggies and red wine jus
- LOBSTER MAC & CHEESE** 38  
broccoli, prosciutto cotto ham, gruyere, truffled mornay sauce & herbed bread crumbs
- BRAISED SHORT RIB CHILLI** (GF) 28  
aged cheddar, sour cream & jalapeno corn bread

(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.