

# CURE LOUNGE & PATIO

## DESSERTS

### CHOCOLATE – CHERRY OPERA CAKE 15 (GF)

almond dacquoise, dark cherry, coffee crumble, espresso gelato

### COCONUT “AFFOGATO” LAVA CAKE 14 (Vg) (GF)

espresso lava cake, chocolate crumble, coconut ice cream

### CARAMEL APPLE CHEESECAKE 15

carmaelized apple, crispy phyllo pastry crunch, cheesecake ice cream, salted bourbon caramel

### TEXTURES OF LEMON 15

lemon & clementine yogurt cake, lemon curd, lemon cream, limoncello, basil powder

### HOUSEMADE ICE CREAM 10

- ask your server about our rotating ice cream features

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

- ask your server about our rotating sorbet features

### SCHOLZ SUNDAE 14 (GF)

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

## 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

### 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.