

CURE LOUNGE & PATIO

SHARE PLATES

FRIES lemon herb aioli (V) (GF)	8
PARMESAN GARLIC FRIES lemon herb aioli (V) (GF)	14
WARMED OLIVES chili and citrus marinade (Vg) (GF)	8
HARISSA SPICED HUMMUS olive oil toasted flatbread (Vg)	9
BUTTERMILK FRIED ROSSDOWN CHICKEN	16
honey ginger sauce (GF)	
KOREAN FRIED CAULIFLOWER FLORETS	16
soy, garlic, mirin, chilies (Vg) (GF)	
STEAMED EDAMAME	8
maldon sea salt, red chili, and sesame (Vg) (GF)	
NITA POUTINE cheese curds and gravy (GF)	12
1 LB. ROSSDOWN CHICKEN WINGS	16
choose bbq, hot or ginger soy - housemade ranch (GF)	
CRISPY BRUSSELS SPROUTS	14
pancetta, grana padano, roasted garlic, lemon (GF)	
BUTTERMILK MARINATED FRIED CALAMARI	18
jalapeños, cilantro, garlic and lemon mayo (GF)	
BBQ PORK RIBS, scallions, housemade ranch	14

NITA NACHOS (V) (GF)

(TO SHARE) 32

corn chips, monterey jack and cheddar cheese, jalapeños, olives, tomatoes, scallions, black beans, housemade guacamole, housemade tomato salsa, sour cream, cilantro

ADD SPICED TACO BEEF +6

ADD HOUSE SMOKED PULLED CHICKEN +6

EXTRA GUAC. +4 | EXTRA SALSA +3 | EXTRA SOUR CREAM +2

PLATTERS

choose any 3 for \$26. each additional selection +\$7

CHARCUTERIE SELECTIONS:

- PROSCIUTTO COTTO 2^{oz} with herb de provence
- SPECK ALTO ADIGE 1^{oz}
- CHORIZO IBÉRICO DE BELLOTA 1^{oz}
- VALTELLINA BRESAOLA 1^{oz}

CHEESE SELECTIONS:

- BLACK TRUFFLE DUTCH GOUDA 1^{oz}
- NORMANDY BRIE 1^{oz}
- KAHLTBACH CRÉMEAUX GRUYERE 1^{oz}
- ST. AGUR BLEU 1^{oz}

SERVED WITH CARAWAY CRACKER, GRILLED FLATBREAD, FRESH FRUIT, HOUSEMADE SEASONAL PRESERVES, WARM OLIVES, SALT ROASTED NUTS, CRUDITÉ, AND GARNISHED TO COMPLEMENT THE FLAVOURS OF YOUR SELECTION

LIGHT BITES

SMOKED TOMATO SOUP 7 ^{oz} /10 ^{oz}	12/15
fresh baguette (Vg)	
SOBA NOODLE SALAD	12
soy mushrooms, edamame, peppers, shredded carrots, sesame, scallions, crispy tofu, ginger soy dressing (Vg)	
BEET AND FETA SALAD shaved red onion, arugula, walnuts, mustard seed, orange vinaigrette (GF) (V)	12

SALADS

CURE SALAD baby kale, field greens, avocado, slivers of cucumbers, cherry tomatoes, spiced yams, goat cheese, pumpkin seeds, crispy chickpeas, oven-dried cranberries, honey mustard dressing (V) (GF)	11/16
CAESAR SALAD romaine hearts, crisp bacon, grana padano, buttered breadcrumbs, housemade caesar dressing	11/16
WARM ROASTED SQUASH SALAD arugula, butternut squash, brussels sprouts, hazelnuts, cranberry sherry vinaigrette, apple, cashew crema (Vg) (GF)	18
ADD HOUSEMADE FALAFEL (3PCS) (Vg) (GF)	9
ADD 6 ^{oz} GRILLED ROSSDOWN CHICKEN BREAST (GF)	9
ADD 6 ^{oz} CRISPY ROSSDOWN CHICKEN BREAST (GF)	11
ADD SLICED 7 ^{oz} AAA STRIPLOIN STEAK (GF)	16

NITA POKE BOWL yellowfin tuna, quinoa, edamame, cucumber, avocado, seaweed salad, salted cashews, soy vinaigrette, spicy mayo (GF)	24
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SANDWICHES

CURE BURGER (grass-fed, hormone-free, antibiotic-free) fresh in-house ground, AAA beef chuck, applewood smoked cheddar, lettuce, tomatoes, pickle mayo, fried onion rings, toasted brioche bun	21
ROSSDOWN CHICKEN SANDWICH (choose grilled or crispy chicken) bacon, tomato, lettuce, avocado, monterey jack cheese, spicy mayo, portuguese bun	19
NITA STEAK SANDWICH 7 ^{oz} AAA striploin steak, grilled baguette, porcini aioli, crispy shallots, café de paris	28
FALAFEL WRAP flour tortilla, cucumber salad, banana peppers, marinated cabbage, spiced hummus (Vg)	18

ALL SANDWICHES SERVED WITH FRIES OR SIDE SALAD

sub caesar salad, parmesan garlic fries, poutine, beet and feta salad, soba noodle salad, vegan tomato soup	+4
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PASTAS & FLATBREADS

BRAISED SHORT RIB FLATBREAD sautéed mushrooms, red onion, basil tomato sauce, applewood smoked cheddar, mustard dressing	21
OVEN-CURED TOMATO MARGHERITA FLATBREAD fior di latte cheese, garlic basil tomato sauce, balsamic drizzle, grana padano	19
BRAISED SHORT RIB CASARECCE sautéed mushrooms, pine nuts, café au lait sauce, grana padano	24
SPECK ALTO ADIGE AND PEA TAGLIATELLE orange zest, shallots, cured tomatoes, arugula, sage cream, grana padano	23
RIGATONI BOLOGNAISE du puy lentils, smoked mushroom, cherry tomatoes, crispy kale, garlic, basil, pine nuts (Vg)	22

ALL PASTAS AVAILABLE WITH GLUTEN-FREE TAGLIATELLE UPON REQUEST

(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.

Additional options may be available.

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

CURE LOUNGE & PATIO

BOTTLED BEER

DOMESTIC	
BREWHALL Beer Co., Neon Lights Pale Ale 4.5%	9
BREWHALL Beer Co., Azedo Tropical Fruit Sour 6.5%	9
Twin Sails Brewing, Dat Juice Cita Pale Ale 5.2%	9
Twin Sails Brewing, Good Clean Fun IPA 6.4%	9
Twin Sails Brewing, Would Crush Raspberry Wheat Ale 5.1%	9
Whistler Brewing, Honey Lager 5%	8
Whistler Brewing, Forager Lager (Gluten-free) 5%	8
Wildeye Brewing, Pilsner 4.8%	9
Wildeye Brewing, Dark Lager 4.8%	9

IMPORTED	
Corona, MEX 4.6%	8
Guinness, IE 4.2%	9
Heineken, HOL 5%	8
Warsteiner Non-alcoholic, GER	6

FEATURES daily, 2:00 - 5:00 pm

Draft Lager	6
House Wine (gls)	8
Mulled Wine	8
Cinnamon Vanilla Cider	8
Winter Punch Pitcher	15

WHITE WINE

	5oz	8oz	BTL
Blasted Church, Viognier, BC	12	19	60
Bonamici Cellars, Pinot Gris, BC	10	15	50
Meyer Family, Chardonnay, BC	12	19	60
Sand Point, Sauvignon Blanc, Lodi CA	13	20	60
Tinhorn Creek, Gewürztraminer, BC	12	19	60

RED WINE

	5oz	8oz	BTL
Inniskillin, Shiraz/Cab, BC	11	17	54
Painted Rock, Merlot, BC	18	27	79
Stag's Hollow, Syrah, BC	16	26	71
Sun Rock, Cabernet Sauvignon, BC	17	27	79
Tantalus "Maija", Pinot Noir, BC	15	24	75
Tinhorn Creek, Cabernet Franc, BC	16	26	79

ROSÉ WINE

	5oz	8oz	BTL
Bonamici Cellars, Rosé, BC	11	17	54

BUBBLES

	5oz	BTL
Corcelette's "Santé" Prosecco-Style Pinot Grigio, BC.	12	60
Moët & Chandon, Piccolo, FR. (200ml)		49

DRAFT BEER

Backcountry Brewing, Rotating Tap	8.5
Coast Mountain Brewing, Rotating Tap	8.5
House of Lager - Bavarian Lager	8
Feature Rotating Tap	MP

COCKTAILS

SMOKEY BANDIT 19

Ardbeg, Creyente Mezcal, lemon juice, honey, muddled ginger

DEVIL'S CLUB 15

Espolon tequila, Pemberton absinthe, lime juice, agave

GREEN DRAGON 15

Zubrowka, Akvavit, Martini Bianco, lime juice, green tea matcha syrup, Kensington bitters, cucumber ribbon

CURRANT AFFAIR 16

Collingwood bourbon, Creme de Cassis, Martini Rosso, blackberry syrup, lemon juice, smacked basil

ALPENGLOW 13

Montis Alpenglow gin, pomegranate molasses, prosecco

NITA NEGRONI 15

Old Tom gin, Campari, Tawny port, plum and root beer bitters

DESSERT COCKTAILS

SWEET AS PIE (V) 15

brandy, amaretto, orgeat syrup, lemon juice, egg white, maraschino cherry drizzle served with lemon friand

BEAN THERE, DONE THAT (V) 15

coffee bean-infused flor de cana rum, creme de cacao, fernet gancia, liquid whole egg, heavy cream, chocolate coffee bitters served with dark chocolate and walnut fudge bite

MOCKTAILS

Blackberry Basil Spritz	6
Lemon Ginger Honey Fizz	6
Shirley Temple	5