

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 (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
--	----

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
---	----

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

BOTTLES & CANS

DOMESTIC

Brewhall Beer Co., Neon Lights Pale Ale 4.5%	8.5
Brewhall Beer Co., Azedo Tropical Fruit Sour 6.5%	8.5
Coast Mountain Brewing, Hope You're Happy IPA 6%	8.5
Coast Mountain Brewing, Crystal Chair Pilsner 5%	8.5
Whistler Brewing, Forager Lager (Gluten-free) 5%	7.5
Nude Vodka Soda Lime 5%	7.5
Nude Vodka Soda Raspberry Lemon 5%	7.5

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

House Wine (GLS)	8
Barrel Aged Coffee Negroni	10
Orange Juniper Spritz	8
Pitcher of Mojito	GLS: 6 PITCHER: 15
Draft Lager	GLS: 6 PITCHER: 15

WHITE WINE

	5oz	8oz	BTL
(House) Bonamici Cellars, Pinot Gris, BC	10	15	50
Callaway, Chardonnay, CA	12	17	55
Gancia, Pinot Grigio Delle Venezie, IT	12	17	55
Mission Hill Estate, Sauvignon Blanc, BC	14	20	60
Stags Hollow, Vidal Orange, BC	15	21	70

RED WINE

	5oz	8oz	BTL
(House) Volcanic Hills, Magma Red Blend, BC	11	16	54
Tinto Negro, Malbec, AR	14	18	55
Corcelettes, Merlot, BC	15	21	70
Primarius, Pinot Noir, OR	16	22	75
Bonamici, Cabernet Franc, BC	17	26	85
Mission Hill Reserve, Cabernet Sauvignon, BC	17	26	85

ROSÉ WINE

	5oz	8oz	BTL
Bartier Brothers, Blend, BC	12	19	60
Whispering Angel, Blend, France	17	25	80

BUBBLES

	5oz	BTL
Corcelette's "Santé" Prosecco-Style Pinot Grigio, BC.	12	60
Moët & Chandon Brut Imperial, France	32	155
Moët & Chandon Brut Imperial Small Format		49

DRAFT BEER GLS: 7.5 | PITCHER: 19.5

Backcountry Brewing, Rotating Tap
Coast Mountain Brewing, Rotating Tap
House of Lager - Bavarian Lager
Strathcona Lemon Mandarin Radler

COCKTAILS

SMOKEY BANDIT	19
Ardbeg, Creyente Mezcal, lemon juice, honey, muddled ginger	

DEVIL'S CLUB	15
Espolon tequila, Pemberton absinthe, lime juice, agave	

BEHIND BLUE EYES	16
Collingwood Whisky, Creme de Cassis, blackberry puree, fresh lemon juice, egg white	

MOCKTAILS

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

TAKEOUT AVAILABLE!

To place your order, please call:

604.966.5711

Add a bottle of Nita Signature Winter Gin to your order for \$85 + tax