



Breakfast Menu



Serving contemporary alpine fare and the season's signature dishes & drinks.

Bottomless Bennies

Unlimited servings of any Benedict and country potatoes with 1 glass of fresh pressed orange juice

Smoked Salmon & Pickled Red Onion | Prosciutto Cotto Rosemary Ham & Fried Sage| Avocado, Tomato Jam & Roasted Spiced Seeds
Served with hollandaise and country potatoes- 28

Nita Lake Breakfast

Two eggs any style, smoked bacon, sausage, breakfast potatoes, toast and jam- 24

Spa Breakfast

Poached eggs, green chickpea hummus, kale, tomatoes & tarragon- 24 v

Vegan Sausage & Tofu Scramble

Tofu 'scrambled eggs', modern meat sausage, mushroom, kale, red onion, potato hash- 24 VE

Truffled Mushroom & Brussel Sprout Hash

Poached eggs on crispy brussels sprouts, king trumpet mushrooms, roasted yams, caramelized onions, fingerling potatoes and Golden Ears cheese curds - 26 v

Blueberry Pancakes

Maple syrup, blueberry compote and whipped cream- 19 v

Caramelized Banana and Nutella French Toast

Coconut whip and maple syrup- 21 v

SIDES

Housemade granola with milk- 11 v

Wholegrain oatmeal

with brown sugar and apple butter - 11 VE GF

Granola Parfait

housemade granola, Greek yogurt, blueberry compote, toasted almonds, fresh berries - 14 v

Fresh Fruit Salad - 9 VE

One egg any style - 3 GF

Breakfast potatoes - 3 GF

Bacon- 4 GF

Country sausage - 4

Smoked salmon - 4 GF

Crossant, Scone or Pain au Chocolat- 4 each

Selection of Toast

white, sourdough, whole wheat or multigrain served with jam, marmalade, honey - 4

DRINKS

Tea or freshly brewed coffee - 4

Specialty coffee

Mocha, Latte, Cappucino, Americano - 4.50

Espresso - 3.50

Fresh Pressed Juice

Orange, Grapefruit - 8.50

Juice

Apple, Orange, Grapefruit - 6

Breakfast Mimosa

Fresh Squeezed Orange or

Grapefruit - 13.50

Bailey's Coffee

Single - 8 | Double - 10

Rise & Shine Caesar

Bacon Fat Washed Titos Vodka, Clamato Juice, salt & pepper, onion powder, tabasco, HP sauce, celery- 16

Gluten free options/modifications can be made to most existing dishes

VE = Vegan V = Vegetarian GF = Gluten Free

Nita Lake Lodge

WINTER
DEN

Whistler Creekside



CHILDRENS BREAKFAST MENU

for children 12 and under

KIDS FAVOURITES

Pancakes with crispy bacon

Served with maple syrup and whipped cream-9

Scrambled eggs

Served with country potatoes and crispy bacon-9

All kids favourites are served with a glass of milk or hot chocolate

SIDE DISHES

Granola parfait v GF

Marinated berry compote, granola, greek yogurt- 7

Breakfast extras

one egg any style - 9 | country potatoes GF - 3 | country sausage- 4
smoked salmon GF - 4 | half avocado VE GF - 3 | hollandaise GF- 2

Housemade pastries

croissant- 4 | scone-4 | pain au chocolat-4

Drinks

Milk: chocolate or regular- 3.5

Fresh pressed juice: orange, grapefruit- 8.50

Juice: apple, orange, grapefruit- 6

hot chocolate- 4

SMALL / SHARE

- ROASTED OLIVES (Vg) (GF) 10
herbs, orange, chili
- PARMESAN TRUFFLE FRIES (Vg) (GF) 16
lemon herb aioli
- COAST MOUNTAIN POUTINE (GF) 19
beer braised pork belly, fried brussel sprouts, Golden Ears cheese curds, gravy, serrano crema, Crystal Chair Pilsener gastrique
- 1 LB. ROSSDOWN CHICKEN WINGS (GF) 18
choose from: salt & pepper, hot, bbq, honey beer mustard, or soy & ginger
- BUTTERMILK FRIED CHICKEN FINGERS (GF) 18
honey beer mustard
- CRISPY BRUSSELS SPROUT (GF) 18
serrano crema, pecorino
- SEARED ORGANIC OCEAN'S HAIDACORE™ TUNA (GF) 21
horseradish & fennel aioli, radish, scallions, serrano chilies, bulgogi sauce, puffed tapioca
- DUCK DONUTS 21
duck confit, carrot purée, fried greens, bing cherry jus, mulled wine syrup, crème fraiche
- RED PEPPER CAPONATA TOAST (Vg) (GF) 15
green chickpea hummus, garlic confit, vegan lemon aioli, pine nuts, basil, EVOO
- TOMATOES & BURRATA TOAST (V) 16
olive oil poached tomatoes, burrata, cucumber, tarragon dressing, fried parsley
- WILD MUSHROOM & SHORT RIB TOAST 17
braised beef, truffled mushroom bruschetta, pinot jus, crispy greens, pickled onion

GRAZING BOARDS

- ALL BOARDS ARE SERVED WITH SERVED WITH HOUSE PICKLES, CHUTNEYS AND FLATBREADS
- CHEESE BOARD (V) 26
Little Qualicum Topsy Jill, Natural Pastures Aged Farmhouse Cheddar, Golden Ears Cheesecrafters Brie
- CHARCUTERIE BOARD 26
Okanagan cherry chorizo, Juniper Lonza, Wild Boar & Brandy Paté
- CHARCUTERIE & CHEESE BOARD 38
best of both worlds - all three cheese + all three charcuterie
- VEGAN CHEEZE BOARD (Vg) 26
Chipotle Cheddar, cracked pepper goat cheeze, rotating housemade special

SOUP & SALAD

- ROASTED TOMATO SOUP (Vg) (GF) 12/15
pumpkinseed pesto, baguette
- CURE SALAD (V) (GF) 19
field greens, cucumber, cherry tomatoes, spiced yams, Golden Ears feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing
*vegan option available
- CAESAR SALAD 19
romaine hearts, bacon crumb, house focaccia crisp, grana Padano, roasted garlic dressing, charred lemon
*vegan & gluten free options available

BURGERS

- ALL SANDWICHES SERVED WITH FRIES OR SIDE SALAD
sub Caesar salad, parmesan garlic fries, poutine, vegan tomato soup +4
- CURE BURGER 26
chuck & brisket patty, duck confit, chantrelle & morel mushroom ragout, gruyère, truffled dijon aioli, charred pickled onions, rocket, everything bagel spice bun
- SMASHED BACON CHEESEBURGER 24
bacon, smashed patty, shredded iceberg lettuce, tomato, pickles, secret sauce, American cheese
*DOUBLE DOWN with an extra patty
- MODERN BURGER (Vg) 24
Modern Meat patty, lemon aioli, chipotle cheddar cheeze, tomato jam, arugula & pickled onions
- CRISPY BUTTERMILK CHICKEN BURGER 24
fried chicken, bacon, beefsteak tomato, lettuce, avocado, Monterey Jack, spicy mayo

FLATBREAD

- ITALIANO FLATBREAD 24
Coppa, fried parsley, Sicilian olives, oregano, San Marzano sauce, Pecorino Romano
- TOMATO BURRATA FLATBREAD (V) 25
roasted tomatoes, burrata, fresh basil
- TRUFFLED MUSHROOM & PEAR FLATBREAD (V) 25
truffled alfredo, roasted mushrooms, pickled pear, gruyère, truffled honey & crispy sage

LARGE / MAIN

- VEGAN RIGATONI BOLOGNESE (Vg) 26
Du Puy lentils, roasted mushrooms, cherry tomatoes, crispy kale, basil, sunflower ricotta, pinenuts
- TRUFFLED MUSHROOM & BROCCOLINI MAC & CHEESE (V) 28
roasted mushrooms, broccolini, cave aged gruyere, truffled cream, sage, scallion
- PICKLE FRIED CHICKEN (GF) 34
jalapeno verde sauce, bread & butter pickles, charred broccolini, herbed fingerlings
- MEMPHIS STYLE BABY BACK RIBS (GF) 34
baked beans, carrot & cabbage slaw, jalapeno corn-bread, cider mop sauce
- PEI HANGAR STEAK 36
charred shallot, cheese curd croquette, peppercorn sauce, rosemary carrots, borethane onions

ADD PROTEIN

- + HALLOUMI 9
- + ROSSDOWN CHICKEN BREAST 8
- + HARISSA & HERB CRUSTED ALBACORE TUNA 11
- + PEI HANGER STEAK 12
- + MODERN MEATBALLS IN SPICY TOMATO FONDUE (Vg) 9
- + BURRATA 10

CURE LOUNGE & PATIO

(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.
NOTE: our kitchen produces items that are not gluten-free.

CURE LOUNGE & PATIO

BOTTLES & CANS

| DOMESTIC | |
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| Coast Mountain, Crystal Chair | 8.5 |
| Coast Mountain, Hope You're Happy IPA | 8.5 |
| Brewhall, Neon Lights Pale | 8.5 |
| Brewhall, Kol Story Bro Kolsch | 8.5 |
| Yellowdog, High 5 Hazy IPA | 8.5 |
| Yellowdog, Play Dead IPA | 8.5 |
| Yellowdog, Squirrel Chaser IPA | 8.5 |
| Neighborhood, Happy Place Pale Ale | 7.5 |
| Steel & Oak, Red Pilsner | 8.5 |
| Steel & Oak, Vibrant Things Citrus Pale Ale | 8.5 |
| Steel & Oak, Dark Lager | 8.5 |
| Strathcona, Beach Pink Lemonade | 7.5 |
| Strathcona, Big Sexy Funk Hazy IPA | 8.5 |
| Strathcona, Get Down IPA | 8.5 |
| Twin Sails, Dat Juice Citrus Pale Ale | 8.5 |
| Twin Sails, Would Crush Raspberry Wheat Ale | 8.5 |
| Twin Sails, Citra IPA | 8.5 |
| The Parkside Brewery, Motel Hazy Pale Ale | 8.5 |
| The Parkside Brewery, Dawn Pilsner | 7.5 |
| The Parkside Brewery, Dusk Pale Ale | 7.5 |
| Whistler Brewing, Forager (gluten-free) | 7.5 |
| Geo Cider, Dark Fruit | 7.5 |
| Geo Cider, Old World Apple | 7.5 |
| Red Racer, Street Legal (non-alcoholic) | 6 |
| IMPORTED | |
| Corona, MEX | 8 |
| Guinness, IE | 9 |
| Heineken, HOL | 8 |

DRAFT BEER

GLASS: 8.5
PITCHER: 20.5

Rotating selection of local BC breweries & cideries.
Inquire with your server for the latest draft beer selection.

WHITE WINE

| | 6oz | 9oz | BTL |
|-----------------------------------|-----|-----|-----|
| Evolve Spontaneity, BC | 10 | 16 | 58 |
| Bonamici Cellars Pinot Grigio, BC | 11 | 17 | 62 |
| Time Winery Sauvignon Blanc, BC | 12 | 18 | 60 |
| Time Winery Viognier, BC | 13 | 19 | 68 |
| Callaway Chardonnay, CA | 14 | 19 | 78 |
| Tightrope Chardonnay, 2018, BC | | | 68 |
| Clos Du Soleil Capella, BC | | | 68 |
| Church & State Pinot Gris, BC | | | 68 |
| McWatters Chardonnay, BC | | | 88 |
| McWatters White Meritage | | | 88 |
| Le Vieux Pin Sauvignon Blanc, BC | | | 88 |

RED WINE

| | 6oz | 9oz | BTL |
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| Volcanic Hills Magma Red Blend, BC | 11 | 17 | 58 |
| Evolve Momento, BC | 13 | 19 | 62 |
| Time Winery Merlot, BC | 14 | 21 | 62 |
| Primarius Pinot Noir, OR | 15 | 22 | 78 |
| Mission Hill Reserve Cabernet Sauvignon, BC | 15 | 22 | 88 |
| Time Winery Syrah, BC | | | 85 |
| McWatters Meritage, BC | | | 88 |
| Time Cabernet Sauvignon, BC | | | 88 |

ROSÉ WINE

| | 6oz | 9oz | BTL |
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| Saintly, BC | 11 | 17 | 58 |
| Scorched Earth, BC | 11 | 17 | 58 |
| Tightrope, BC | 11 | 17 | 58 |
| Clos du Soleil, BC | 13 | 19 | 68 |
| Whispering Angel, Provence, FR | 16 | 23 | 98 |

SPARKLING ROSÉ

| | 6oz | 9oz | BTL |
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| Gancia Brut, Pinot Noir, IT | 10 | 15 | 58 |
| Evolve Pink Effervescent | 11 | 17 | 58 |
| Stellars Jay, Sparkling Rosé, BC | 16 | 20 | 78 |

BUBBLES

| | 6oz | BTL |
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| Evolve Effervescent | 11 | 58 |
| Corcelette's "Santé" Pinot Grigio, BC | 11 | 58 |
| Stellars Jay Songbird Pinnacle Brut, BC | 14 | 68 |
| Time Winery Brut, BC | 14 | 88 |
| Moët & Chandon Brut Imperial, FR - small | | 98 |
| Moët & Chandon Brut Imperial, FR | | 178 |
| Veuve Clicquot Brut, FR | | 188 |

WINTER WARMERS

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| MULLED WINE - Remy Brandy, Triple Sec, Red Wine, Winter Spiced Syrup | 14 |
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| MULLED CIDER - Sailor Jerrys, Cloudy Apple Juice, Winter Spice Syrup | 14 |
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| NOT FOR THE KIDS- Hennessy VS, Vanilla Vodka, Dark Chocolate, Nutmeg infused Oat Milk, Demerera Syrup | 16 |
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| THE COZY CABIN - Vegan Shortbread infused Knob Creek Bourbon, Licor 43, Lemon Juice, Maple Syrup | 16 |
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TO SHARE

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| APRES PUNCH - Hart & Sons Rum, Prosecco, Winter Spice Syrup, Apple Juice, Soda | 30 |
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| ROSEMARY MOJITO PITCHER - Bacardi White, Fresh Lime Juice, Mint Sprigs, Rosemary Syrup, Soda | 30 |
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| MOSCOW MULE PITCHER - Deep Cove Vodka, lime, orange bitters, ginger beer | 30 |
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CAESARS

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| NITA SIGNATURE - Russian Standard Vodka, Clamato Juice, Horseradish, Cracked Black Peppercorn, Tabasco, Worcestershire Sauce | 16 |
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| THE AZTEC OFFERING - Madre Mezcal, Clamato Juice, Lime, Chili Sauce, Worcestershire Sauce | 16 |
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| RISE & SHINE - Bacon Fat Washed Titos Vodka, Clamato Juice, Onion Powder, Tabasco, HP Sauce, Celery Bitters | 16 |
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COCKTAILS

*egg white can be substituted for vegan aquafaba

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| BARREL AGED WOODFORD OLD FASHIONED - Woodford Reserve, chocolate bitters, demerara syrup | 16 |
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| HER MAJESTY - Empress Gin, thyme syrup, fresh lemon, Fever Tree Tonic | 16 |
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| FOUR FOR GLEN COCO - Crème de Menthe, Crème de Cacao, Mia Amata, chocolate bitters, heavy cream | 18 |
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| COFFEE KISSES - Goslings Black Seal Rum, Kahlua, house made amaro espresso | 16 |
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| NITA NEGRONI - Old Haymans London Dry Gin, Campari, Carpino Antica Formula | 16 |
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| WHISKEY LOVE - Prospector Rye, Odd Society Crème de Cassis, fresh lemon, Demerera Syrup, black currant puree, egg white* | 16 |
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| MON CHERI - Disaronno, Aperol, apple juice, fresh lemon, cherry | 18 |
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| PARTRIDGE NEST - Botanist Gin, Lillet Blanc, sage syrup, fresh lemon, egg white*, smokey pear bitters, psychauds bitters | 18 |
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| SMOKE AND MIRRORS - Cinnamon Infused Creyente Mezcal, fresh lemon, egg white* | 16 |
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MARGARITAS

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| CLASSIC LIME MARGARITA - Cazadores Blanco Tequila, Triple Sec, lime, agave | 15 |
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| SMOKED CHERRY MARGARITA - Cazadores Blanco Tequila, cherry puree, lime, agave, triple sec, hickory, cinnamon | 15 |
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| JALAPEÑO CRANBERRY MARGARITA - Jalapeño Cazadores Blanco, Triple sec, Fresh Lime Juice, Agave, Cranberry Juice, Spicy Cajun Rim | 15 |
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SLUSHIES

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| Virgin Cranberry Orange | 6 |
| Virgin Grapefruit Lime | 6 |