

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) 19
choose from: salt & pepper, hot, bbq, honey beer mustard, or soy & ginger
- BUTTERMILK FRIED CHICKEN FINGERS (GF) 19
honey beer mustard
- CRISPY BRUSSELS SPROUT (GF) 18
serrano crema, pecorino
- SEARED ORGANIC OCEAN'S HAIDACORE™ TUNA (GF) 22
horseradish & fennel aioli, radish, scallions, serrano chilies, sweet soy, puffed tapioca
- RED PEPPER CAPONATA TOAST (Vg) 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) 28
Little Qualicum Tippy Jill, Natural Pastures Aged Farmhouse Cheddar, Golden Ears Cheesecrafters Brie
- CHARCUTERIE BOARD 28
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) 28
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 28
chuck & brisket patty, duck confit, chantrelle & morel mushroom ragout, gruyère, truffled dijon aioli, charred pickled onions, rocket, everything bagel spice bun
- SMASHED BACON CHEESEBURGER 26
bacon, smashed patty, shredded iceberg lettuce, tomato, pickles, secret sauce, American cheese
*DOUBLE DOWN with an extra patty
- MODERN BURGER (Vg) 26
Modern Meat patty, lemon aioli, chipotle cheddar cheeze, tomato jam, arugula & pickled onions
- CRISPY BUTTERMILK CHICKEN BURGER 26
fried chicken, bacon, beefsteak tomato, lettuce, avocado, Monterey Jack, spicy mayo

FLATBREAD

- ITALIANO FLATBREAD 25
Coppa, fried parsley, Sicilian olives, oregano, San Marzano sauce, Pecorino Romano
- TOMATO BURRATA FLATBREAD (V) 26
roasted tomatoes, burrata, fresh basil
- TRUFFLED MUSHROOM & PEAR FLATBREAD (V) 26
truffled alfredo, roasted mushrooms, pickled pear, gruyère, truffled honey & crispy sage

LARGE / MAIN

- VEGAN RIGATONI BOLOGNESE (Vg) 28
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	
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
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
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
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
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

MULLED WINE - Remy Brandy, Triple Sec, Red Wine, Winter Spiced Syrup	14
--	----

MULLED CIDER - Sailor Jerrys, Cloudy Apple Juice, Winter Spice Syrup	14
--	----

NOT FOR THE KIDS- Hennessy VS, Vanilla Vodka, Dark Chocolate, Nutmeg infused Oat Milk, Demerera Syrup	16
---	----

THE COZY CABIN - Vegan Shortbread infused Knob Creek Bourbon, Licor 43, Lemon Juice, Maple Syrup	16
--	----

TO SHARE

APRES PUNCH - Hart & Sons Rum, Prosecco, Winter Spice Syrup, Apple Juice, Soda	30
--	----

ROSEMARY MOJITO PITCHER - Bacardi White, Fresh Lime Juice, Mint Sprigs, Rosemary Syrup, Soda	30
--	----

MOSCOW MULE PITCHER - Deep Cove Vodka, lime, orange bitters, ginger beer	30
--	----

CAESARS

NITA SIGNATURE - Russian Standard Vodka, Clamato Juice, Horseradish, Cracked Black Peppercorn, Tabasco, Worcestershire Sauce	16
--	----

THE AZTEC OFFERING - Madre Mezcal, Clamato Juice, Lime, Chili Sauce, Worcestershire Sauce	16
---	----

RISE & SHINE - Bacon Fat Washed Titos Vodka, Clamato Juice, Onion Powder, Tabasco, HP Sauce, Celery Bitters	16
---	----

COCKTAILS

*egg white can be substituted for vegan aquafaba

BARREL AGED WOODFORD OLD FASHIONED - Woodford Reserve, chocolate bitters, demerara syrup	16
--	----

HER MAJESTY - Empress Gin, thyme syrup, fresh lemon, Fever Tree Tonic	16
---	----

FOUR FOR GLEN COCO - Crème de Menthe, Crème de Cacao, Mia Amata, chocolate bitters, heavy cream	18
---	----

COFFEE KISSES - Goslings Black Seal Rum, Kahlua, house made amaro espresso	16
--	----

NITA NEGRONI - Old Haymans London Dry Gin, Campari, Carpino Antica Formula	16
--	----

WHISKEY LOVE - Prospector Rye, Odd Society Crème de Cassis, fresh lemon, Demerera Syrup, black currant puree, egg white*	16
--	----

MON CHERI - Disaronno, Aperol, apple juice, fresh lemon, cherry	18
---	----

PARTRIDGE NEST - Botanist Gin, Lillet Blanc, sage syrup, fresh lemon, egg white*, smokey pear bitters, psychauds bitters	18
--	----

SMOKE AND MIRRORS - Cinnamon Infused Creyente Mezcal, fresh lemon, egg white*	16
---	----

MARGARITAS

CLASSIC LIME MARGARITA - Cazadores Blanco Tequila, Triple Sec, lime, agave	15
--	----

SMOKED CHERRY MARGARITA - Cazadores Blanco Tequila, cherry puree, lime, agave, triple sec, hickory, cinnamon	15
--	----

JALAPEÑO CRANBERRY MARGARITA - Jalapeño Cazadores Blanco, Triple sec, Fresh Lime Juice, Agave, Cranberry Juice, Spicy Cajun Rim	15
---	----

SLUSHIES

Virgin Cranberry Orange	6
Virgin Grapefruit Lime	6