

CURE LOUNGE & PATIO

A P R É S

daily from 2:00 - 5:00 pm

CHICKEN WINGS with ranch dip (GF) choose salt and pepper/hot/bbq/ginger soy	10
CRISPY BRUSSELS SPROUTS (GF) pancetta, grana padano, roasted garlic, lemon	8
SHORT RIB POUTINE (GF) natural gravy, cheese curds	8
CARNITAS TACO (1) slow-roasted pineapple pork shoulder, avocado crema, lime-marinated cabbage	6
CRISPY MISO TOFU (Vg) green onion, sesame, cucumber, radish	6
DRAFT LAGER	6
HOUSE WINE	8
MULLED WINE	8
WINTER PUNCH PITCHER	15
CINNAMON VANILLA CIDER	8

(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.

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FALL FEATURES

MEATLESS MONDAY

15% off the vegan food menu

tanqueray gin, lemon, ginger, honey fizz 8

TUESDAY

chicken wings with ranch dip 10 **GF**

choose salt and pepper/hot/bbq/ginger soy

winter spiced whiskey sour 9

'GO LOCAL' WEDNESDAY

house-ground, organic AAA beef burger with fries 15

feature pricing on select beers & wines

THURSDAY DATE NIGHT

\$7 off a cheese and charcuterie platter

\$10 off any bottle of wine

FRIDAY/SATURDAY

ask your server about our seasonally-inspired feature dish

SUNDAY

winter punch pitcher 15

signature brunch sandwich 16

*two fried eggs, pancetta, grilled tomato, grana padano, arugula,
basil pesto on rosemary focaccia bun. (available until 5:00 pm)*

add a caesar or mimosa 7

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