

CURE LOUNGE & PATIO

share plates

- STEAMED EDAMAME sea salt, espelette pepper and sesame seed oil 6 gf
MIXED DELUXE NUTS 85 grams 8 gf
HOUSE-MARINATED WARMED OLIVES 8 gf
FRITES & LEMON HERB AIOLI 9 gf
JALAPEÑO SPICED HUMMUS carrots, celery, cucumber sticks, onion crisp 9 gf
PARMESAN TRUFFLE FRITES lemon herb aioli 12 gf
HOISIN PORK RIBS sesame seeds, scallions 14
HARISSA SPICED BUTTERMILK FRIED CHICKEN honey, ginger sauce 14 gf
TOASTED SOURDOUGH BREAD mushrooms, jalapeños, applewood smoked cheddar cheese 10

for the table

- BRAISED SHORT RIB FLATBREAD 19
sautéed mushrooms, red onion, basil tomato sauce, applewood smoked cheddar cheese
MARGHERITA FLATBREAD 17
oven-cured tomatoes, basil sauce, mozzarella cheese, garlic, balsamic drizzle (GF by request +4)
CHARCUTERIE BOARD 26/16
bresaoia, soppressata salami, fennel seed-flecked finocchiona, emperor ham
olive oil grilled sourdough bread, fruit chutney, olives, mustard, cornichons
CHEESE BOARD 22
sauvagine cheese, avonlea cheddar, saint agur blue,
dried fruits, preserves, nuts, grapes, olive oil grilled sourdough bread
CHEESE BY THE OUNCE 6.50
sauvagine cheese, avonlea cheddar, saint agur blue,
grapes, fruit preserve, croutons
ADD GRILLED SOURDOUGH (1 SLICE) 1.5 | ADD BREAK STICKS (x6) 2

soups & salads

- SMOKED TOMATO SOUP niçoise olive tapenade crouton, basil oil 14/9
DAILY FEATURED SOUP OF THE DAY basket of house-made bread 12/7
SALAD OF BABY KALE AND FIELD GREENS 16/11 gf
slivers of cucumber, cherry tomatoes, spiced yams, avocado, feta cheese, pumpkin seeds
crispy chickpeas, oven-dried cranberries, honey mustard dressing
BABY KALE CAESAR SALAD 16/12
crisp bacon, parmesan cheese, buttered bread crumbs, creamy caesar dressing
ADD PAN-SEARED BLACK TIGER PRAWNS (3) 9 | ADD 6oz CHARGRILLED CHICKEN BREAST 8

lounge features

the following items come with a choice of handcut fries, soup or petit salad.

- UPGRADE to caesar salad, parmesan fries or large soup +4
add a side of mixed greens +5

- CURE BURGER 21
fresh, in-house ground AAA beef chuck, apple smoked cheddar cheese, lettuce, tomatoes,
fried onion ring, pickle aioli, house-made sesame seed bun
PORTOBELLO MUSHROOM BURGER 18
monteray jack cheese, coleslaw, charred corn avocado salsa, house-made sesame seed bun
GRILLED CHEESE & PEAR SANDWICH 19
grilled nita sourdough, melted sauvagine cheese, fresh pear slices
DAILY FEATURE SANDWICH 19
chef's creation - please ask your server for details

*please inform your server of any allergies or dietary restrictions. gf = gluten free, however 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.*