

.lunch.

bar snacks

marinated olives 8

bread + spreads sourdough, lavash, duck pâté + hummus 14

shucked oysters kombu mignonette 6 for 22

charcuterie + cheese from the drake commissary + cheese boutique 28

burrata toast baguette crostini, macerated grapes, shallots, blackberry gastrique 14

lobster + bacon croquette truffle vinaigrette 17

japanese chicken meatball skewers shiitake mushrooms, soy glaze, toasted sesame 13

crispy squid lemon + pepper salt, green goddess 17

small

corn caesar baby gem, charred corn, chipotle dressing, polenta crisps, parmesan 16

beets + squash labneh, fermented beets, za'atar-roasted squash, ancient grains 15

spicy shrimp cocktail sambal, carroll & co. caesar mix 18

torched salmon crudo yuzu, soy + chili vinaigrette, salmon roe, cucumber, green papaya 19

fried cauliflower maple sriracha, ranch, crispy chicken skin 15

baked bay scallops gruyère, fontina, garlic, green onion, parker rolls 16

steak tartare egg yolk, nuoc cham, asian pear, pickled daikon, shiso, nori, taro chips 19

triple cooked wedges curry aioli 11

flat top burger cumbrae's beef, american cheese, iceberg, onions

ballpark ketchup + mustard 12

dark & stormy beer + caramelized onion sauce 12

» add house bacon 2 . extra patty 6 . salad 4

large

tuna tataki salad poppy + sesame seeds, aji amarillo, orange, baby gem, fennel, preserved lemon 25

cobb salad smoked chicken, romaine, endive, tomatoes, bacon, egg, roquefort, red wine dressing 23

king of jerk sandwich milk bun, chicken, heirloom tomato, mayo, giardiniera, salad 21

lamb shawarma lamb shoulder, tahini, lettuce, pickled veg, hot pepper relish 22

lobster spaghetti puttanesca style, white anchovies, olives, capers + chili 26

seared ora salmon pho broth, bok choy, bean sprouts, ginger 27

Art: *I See Now* by Rajni Perera



Corporate Executive Chef: Ted Corrado
Executive Chef: Jon Pong
Chef de Cuisine: Amancio dos Santos
DRAKEMINIBAR.CA

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