

# .dinner.

## 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** macerated grapes, shallots, blackberry gastrique, baguette crostini 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

**queso fundido** charred poblano, Oaxaca cheese, crispy bacon, pita 15

## small

**dino kale caesar** white radicchio, iceberg, pea shoots, crispy chickpeas, picked shallots, parmesan 16

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

**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, shallots, pickles, dijon, worcestershire, crostini 19

**triple cooked wedges** curry aioli 11

**flat top burger** cumbrae's beef, american cheese, iceberg, onions 12

*ballpark:* ketchup + mustard

*dark & stormy:* beer + caramelized onion sauce

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

**spaghetti bolognese** veal + pork, preserved chillies, parmesan 25

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

**duck breast** duck confit, sea buckthorn mostarda, lentils du puy, rosemary 32

**braised beef cheeks** red wine braised, pickled heirloom carrots, pommes kennedy, horseradish 28

Art: *I See Now* by Rajni Perera



Corporate Executive Chef: Ted Corrado  
Executive Chef: Jon Pong  
Chef de Cuisine: Amancio dos Santos  
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**DRAKE  
MINI  
BAR**