

.brunch.

sat + sun 8 am - 4 pm

- SNACKS**
- oysters** daily east/west coast selection, mignonette, horseradish, Drake hot sauce MP
 - charcuterie board** mustard, pickles 17 pp
 - artisanal cheeses** accompaniments, seed toasts 1pc 7 / 3pc 19
 - Drake + bake** sourdough basket 4 . Commissary selection 9
 - add spreads + dips squash 6 . hummus 6 . duck pâté 9
 - classic French onion soup** caramelized onions, veal broth, red wine, gruyère, crostini 15
- BAGELS**
- choice of** [poppy seed, whole-wheat or onion] 17
 - smoked salmon, cream cheese, capers, red onions, dill
 - Commissary-smoked brisket, sauerkraut, grainy mustard, gruyère, dill pickle
 - avocado, hummus, cucumber, tomato, sprouts
 - add naked greens 6 . potato hash 5 . fruit 6 . fried egg 3
- BRUNCH**
- mini cinnamon rolls** bourbon maple cream cheese icing 15
 - blueberry scones** sweet cream, preserves 12
 - coconut chia bowl** pineapple, mint, toasted coconut, tropical jam 9
 - yogurt + granola** Greek yogurt, fruit, coconut, almonds, pumpkin + sunflower seeds, mint 12
 - add flax + hemp seed 2 . raw chocolate 2 . fresh berries 3
 - bacon butty** black forest-cured Commissary back bacon, pain au lait, Drake HP sauce 14
 - add fried egg 3 . cheddar 3
 - Drake breakfast** two homestead eggs, bacon, house-made sausage, baked beans, potato hash, rye 16
 - Drake benny** two homestead eggs, brown butter hollandaise, shaved ham, arugula, English muffin , potato hash 18
 - sub house-smoked salmon 5 . guacamole 4 . roasted mushrooms 3
 - flank steak + eggs** two homestead eggs, chimichurri, cherry tomatoes, jus, potato hash 26
 - Drake pancakes** whiskey glazed apples, apple butter, cinnamon whipped cream, maple 17
 - duck confit French toast** plum jam, maple syrup, orange, whipped cream 20
 - buckwheat waffles** fried chicken, huckleberry maple, fresh berries, maple butter, mint 22
 - roasted brussels sprout salad** creamy garlic dressing, bacon, blue cheese, romaine, croutons 19
 - Drake burger** Cumbrae's beef, bacon, cheddar, Russian dressing, milk bun, pickle, fries 22
 - make 'em fancy w/ pecorino, truffle butter +4
 - sub side greens 3. add fried egg 3
 - Drake fries** house cut 9
 - make 'em fancy w/ pecorino, truffle butter 4
 - little Drake** [kids 10 years + under] two Homestead eggs, toast, sausage or bacon, juice box 9
- EXTRAS**
- house-made sausage 6 . bacon 5 . house-smoked salmon 8 . two homestead eggs 6 . potato hash 5 . fruit 6 . naked greens 6 . thick toast 3 . bagel + cream cheese 8 . guacamole 4



Corporate Executive Chef: Ted Corrado
Menu art by Ness Lee

Our kitchen contains wheat, egg, dairy, soy, nuts and fish allergens.
Before ordering, please inform us of any food allergies.
An 18% gratuity will be included for parties of 8 guests or more.

THE DRAKE | HOTELS | FOOD & DRINK | EVENTS
GENERAL STORES | ART & CULTURE

Pssst. Did you know? The Drake caters.