

.dinner.

SNACKS + SHAREABLES

bread + butter kefir cultured butter 5

baked spinach dip crudité + warm flatbread (v) 15

buffalo mozzarella charred tomato + pepper confit, basil pesto (v)(gf) 16

charred eggplant spread minty pine nut pesto, pickled onions + warm flatbread (v) 12

crispy wild mushrooms lemon aioli (gf)(v) 14

shaved ham plate Commissary smoked ham, shaved celeriac, honey mustard sauce, crusty baguette 15

tuna crudo grapefruit, serrano, fennel, orange + white soy vinaigrette 19

prawn smørrebrød white asparagus, chili mayo, iceberg lettuce, apple, served on 90% rye 15

CURED + SMOKED

cellar-cured meats selection of house-cured meats + terrines, pickles, Henderson beer mustard, sourdough sm 15 / lg 25

seafood board selection of house-smoked + cured fish, pickles, 90% rye, creme fraiche sm 16 / lg 26

SOUP + SALADS

seasonal soup chef's daily creation, market-inspired 12

creamy caesar gem lettuce, soft egg, black forest bacon, parmesan, sourdough croutons 14

spiced cauliflower + fennel lemon crema, golden raisins, sumac (v)(gf) 14

Cali avocado + prawn salad smoked whitefish, arugula, yuzu vinaigrette 23

salad adds: chicken +6 . miso egg +4 . mackerel +8

MAINS

spring pea + mushroom pasta Commissary semolina pasta, wilted snow pea leaves, wild mushrooms, pecorino, stracciatella (v) 22

deli-style reuben smoked brisket, gruyère, sauerkraut, Russian dressing, pickled veg, green salad 19

grilled miso calamari spinach + potato hash, black garlic pesto, salted lemon purée 24

chili + lime roasted chicken poblano, smoked honey + almond picada, braised collard greens (gf)
choose: half bird 23 . whole bird + 2 sides 56 (serves 2 to 3)

sea bream a la plancha celeriac puree, fingerlings, mushrooms, brown butter caper + dill sauce (gf)
choose: fillet 23 . whole fish + 2 sides 56 (serves 2 to 3)

Drake brisket buttered cornbread, Henderson beer mustard, napa + kholrabi slaw
choose: single 27 . family-style + 2 sides 62 (serves 2 to 3)

SIDES 2 for 15 3 for 22

roasted mushrooms Henderson malt vinegar (v) 8

asparagus preserved lemon, parmesan (v)(gf) 8

blistered green beans peanut + x[oh]! dressing 8

fries + sea salt dill mayo or curry aioli (v)(gf) 9



Corporate Executive Chef: Ted Corrado • Commissary Chef: Jonas Grupiljonas
Menu art by Kendra Yee.

Our kitchen contains wheat, egg, dairy, soy, nuts and fish allergens. Before placing your order, 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.