

# .lunch.

## SNACKS + SHAREABLES

- bread + butter** kefir cultured butter 5
- baked spinach dip** crudité + warm flatbread (v) 15
- seasonal soup** chef's daily creation, market-inspired 12
- buffalo mozzarella** charred tomato + pepper confit, basil pesto (v)(gf) 16
- charred eggplant spread** minty pine nut pesto, pickled onions + warm flatbread (v) 12
- 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

## SALADS + SANDWICHES

- 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
- chili + lime roasted chicken sandwich** roasted poblano, smoked honey almond picada, grilled rapini, aioli, green salad 16
- roasted pork sandwich** tamarind glaze, mustard greens, sesame, buttermilk fried onion, green salad 18
- deli-style reuben** smoked brisket, gruyère, sauerkraut, Russian dressing, pickled veg, green salad 19
- avocado tartine** tomatillo, shallot, gruyère, preserved lemon, cilantro on sourdough (v) 16
- wild mushroom + ricotta tartine** arugula, thyme scented honey, parmesan on sourdough (v) 17
- Drake veggie burger** quinoa + chickpea patty, guacamole, tomato, sprouts, caramelized onion mayo, bibb lettuce, green salad (v) 18

## PIZZA + PASTA

- spring pea + mushroom pasta** Commissary semolina pasta, wilted snow pea leaves, wild mushrooms, pecorino, stracciatella (v) 22
- sourdough pizza** served with side caesar 14
- choice of:
- classic margherita (v)
  - spicy pepperoni + blistered pepper
  - spinach + goat cheese, confit garlic (v)

## SIDES

- 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.