

.dinner.

SNACKS + SHAREABLES

- bread + butter** kefir cultured butter 5
baked spinach + swiss chard dip crudités, pretzel 15
cheese plate one 7 . two 14 . three 19
crispy mushrooms hen of the woods, shiitake + oyster mushrooms, lemon aioli 14
creole shrimp + n'duja sweet pepper relish, crème fraîche 19
roasted bone marrow preserved lemon gremolata, toasted Commissary sourdough 16
bay scallops rockefeller spinach, parsley, green onion, parmesan, breadcrumbs 16
shaved ham plate Commissary smoked ham + prosciutto, buttered + charred green onions, baguette 15
drake fries + sea salt curry aioli 6

SALADS

- dino kale caesar** endive, iceberg, pea shoots, picked shallots, sesame croutons, parmesan 16
add steak tataki +9
tuna niçoise confit albacore, green beans, cherry tomatoes, olives, egg, red wine + anchovy vinaigrette 23

SUSHI + RAW

Mon - Fri
12 - 8 pm

- oysters** six 23 . twelve 44
spicy scallop handroll salmon roe, yuzu kosho, cucumber, green onion 7 each
seaweed salad wakame, tosaka, salmon roe, iceberg, daikon, miso vinaigrette 10
nigiri trio ora king salmon, hokkaido scallop, hamachi 18
tempura shrimp uramaki Argentinian shrimp, panko, spiced mayo, tobiko, avocado, sesame 18
avocado cucumber roll pineapple, red pepper, cilantro + spicy sesame vinaigrette 12
spicy tuna tartare albacore tuna, pickled shiitake, togarashi, nori tapioca crisp 17
steak maki striploin tataki, miso asparagus, green onions, enoki mushrooms, soy glaze 18
salmon poke bowl garlic fried rice, salmon roe, avocado, sesame egg, green onion, pickled carrots 23
sushi combo #1 cucumber roll, steak maki, scallop handroll + wakame salad 28

PASTA + MAINS

- fried chicken** dill ranch, brassicas + asparagus, horseradish mustard dressing 25
PEI mussels + sourdough white wine, cream, fennel, celery, dill, parsley 24
spring peas + mushroom pasta rigatoni, stracciatella, hazelnuts 22
flat top burger Cumbrae's beef, American cheese, iceberg, onions + fries 18
ballpark: ketchup, mustard
dark + stormy: beer + caramelized onion sauce
add house bacon +2 . extra patty +6
trout a la plancha brown butter, lemon, capers, zucchini, fingerling potatoes 28
steak frites 6-oz bavette, caramelized shallots, watercress 32



Corporate Executive Chef: Ted Corrado
Executive Chef: Jon Pong
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