

# .lunch.

## SNACKS + SHAREABLES

- bread + butter** kefir cultured butter 5  
**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  
**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 + SANDWICHES

- 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  
**smoked brisket melt** pickled poblanos, caramelized onions, maple mustard mayo + fries 22  
**veggie tartine** brie, sun-dried tomato pesto, zucchini, bechamel sauce, green salad 18  
add egg +2  
**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

## 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  
**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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