

.dinner.

SNACKS + SHAREABLES

- bread + butter** kefir cultured butter (v) 5
- baked spinach dip** crudité + warm flatbread (v) 15
- buffalo mozzarella** tomato + pepper confit, basil pesto (v)(gf) 16
- charred eggplant spread** minty pine nut pesto, pickled onions + warm flatbread (v) 12
- crispy wild mushrooms** with garlic lemon emulsion (gf)(ve) 14
- tuna crudo** grapefruit, serrano, fennel, orange + white soy vinaigrette 19

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 warm cauliflower + fennel** cashew crema, brandy pickled grapes, basil pesto (ve)(gf) 14
- Cali avocado + prawn salad** smoked whitefish, arugula, grapefruit, yuzu vinaigrette (gf) 23
- salad adds: chicken +6 . miso egg +3 . mackerel +8 . avocado +4

MAINS

- spring pea + mushroom pasta** Commissary semolina pasta, wilted snow pea leaves, wild mushrooms, wild leek pesto (ve) 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
- sea bream a la plancha** celeriac puree, fingerlings, mushrooms, brown butter caper + dill sauce (gf)
choose: fillet 23 . whole fish + 2 sides 56
- 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)
- 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.