

.lunch.

SNACKS + SHAREABLES

bread + butter kefir cultured butter (v) 5

baked spinach dip crudité + warm flatbread (v) 15

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

buffalo mozzarella 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 tarragon brown butter, lettuce, miso egg, 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 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

chili + lime roasted chicken sandwich roasted poblano, smoked honey almond picada,
grilled rapini, aioli, green salad 16

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, wild leek pesto (ve) 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.