

# .dessert.

**sour cherry pie 10**

bitter almond gelato, brown butter oat crumble

**strawberry shortcake 9**

macerated Ontario strawberries, buckwheat shortbread,  
strawberry yuzu sorbet (gf)

**white chocolate cremeux 10**

pistachio meringue, lemon verbena sorbet, Ontario raspberry

**scoop of house churned gelato or sorbet 4**

ask your server for our daily flavour

# .digestifs + port.

**Amaro Montenegro 7**

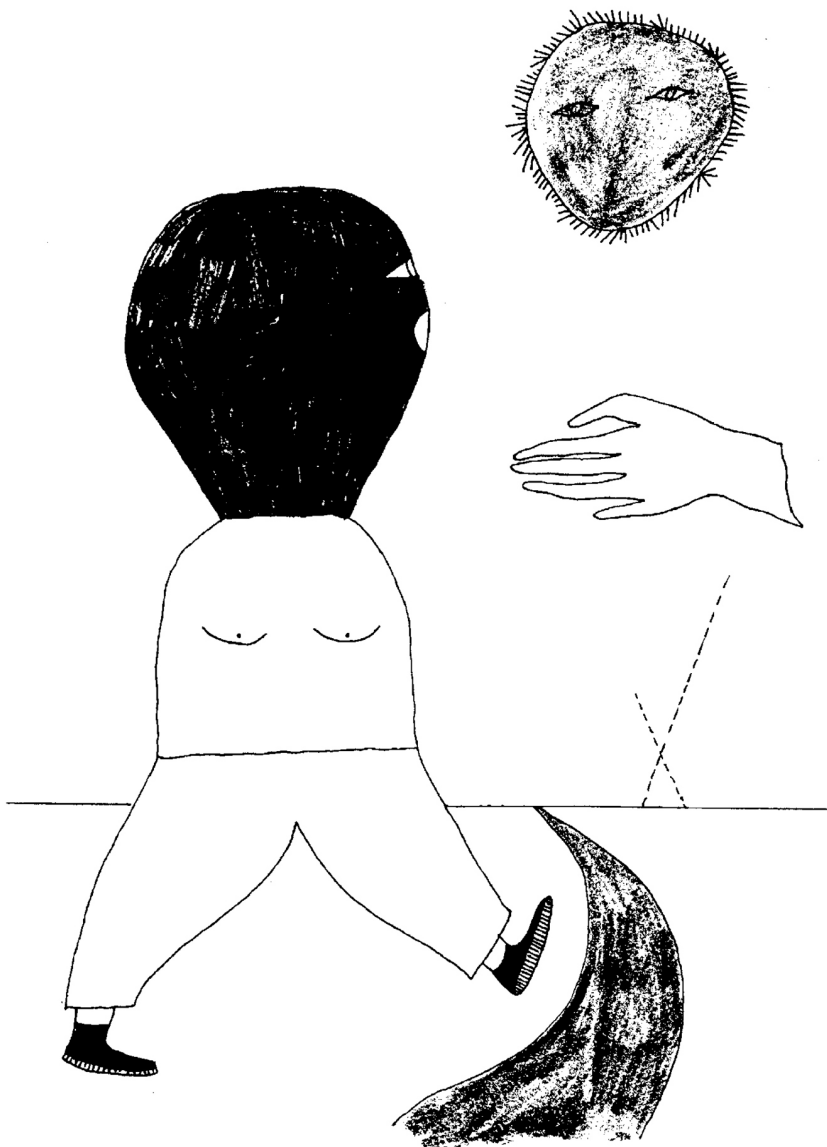
**Fernet Branca 8**

**Taylor Fladgate LBV 9**

**Taylor Fladgate 10yr 11**

Our kitchen contains wheat, egg, dairy, soy, nuts & fish allergens.  
Before ordering, please inform us of any food allergies.  
An 18% gratuity will be included for parties of 8 guests or more.

DRAKE  
**COMMISSARY**



Corporate Executive Chef: Ted Corrado  
Commissary Chef: Jonas Grupiljonas  
Menu art by Kendra Yee.

**THE DRAKE** | HOTELS | FOOD & DRINK | EVENTS  
GENERAL STORES | ART & CULTURE

*Pssst. Did you know? The Drake caters.*