

# .dinner.

## SNACKS + SHAREABLES

- bread + butter** cultured butter (v) 5
- stewed zucchini cacio e pepe** warm toasted sourdough (v) 9
- charred eggplant spread** minty pine nut pesto, pickled onions + warm flatbread (v) 12
- seasonal soup** chef's daily creation, market-inspired 10
- crispy wild mushrooms** with garlic lemon emulsion (gf)(ve) 12

## CURED + SMOKED

- charcuterie** house-cured selection with pickles and bread 12
- pâté en croûte** pâté campagnolo, house flake pastry 10
- charred cucumber + herring salad** elderflower, crème fraîche, pickled vidalia onion 11
- applewood smoked salmon rilette** toasted dark rye, dill, roe 14
- albacore tuna ceviche** avocado, crispy leeks, kasu sake leche, tostada 18

## SALADS

- creamy caesar** gem lettuce, miso egg, black forest bacon, parmesan, sourdough croutons 14
- endive + smoked duck prosciutto salad** Basque farmhouse cheese, Tokyo turnip, orange, seabuckthorn dressing 18
- Cali avocado + prawn salad** smoked whitefish, avocado, grapefruit, yuzu vinaigrette (gf) 22
- spiced warm cauliflower + fennel** cashew crema, brandy pickled grapes, mint pesto (ve)(gf) 14
- heirloom tomato salad** garlic scape pistachio pesto, stone fruit, buffalo mozzarella, orange wine pickled onions (v) 15
- salad adds: chicken +6 . miso egg +3 . mackerel +6 . avocado +4

## MAINS

- corn cavatelli** charred corn, chanterelles, corn emulsion 20  
add: bacon +4
- 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 23
- shawarma-style lamb skewer** mint relish, marinated cannellini beans, sweet pickled onions, naan 26
- Arctic char a la plancha** charred cipollini relish, fava bean, herbs, pea + cucumber salad (gf) 24
- chili + lime roasted chicken** smoked honey + almond picada, braised collard greens (gf)  
choose: half bird 22 . whole bird + 2 sides 54 (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

- blistered shishitos** sea salt (ve) 9
- grilled broccolini** bonito, lime furikake 9
- blistered green beans** peanut + x[oh]! dressing 8
- fries + sea salt** dill mayo or curry aioli (v)(gf) 9

(v) vegetarian (ve) vegan (gf) gluten-free



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.