

# .lunch.

## 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

## 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 + SANDWICHES

- 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
- 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
- crab + fava tartine** tarragon, roast crab aioli on sourdough 18
- Drake veggie burger** quinoa + chickpea patty, guacamole, tomato, sprouts, caramelized onion mayo, bibb lettuce, green salad (v) 18

## PIZZA + PASTA

- corn cavatelli** charred corn, chanterelles, corn emulsion 20
- add: bacon +4
- sourdough pizza** served with side caesar 14
- choice of:
- classic margherita (v)
- spicy pepperoni + blistered pepper
- spinach + goat cheese, confit garlic (v)

## 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



*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.