

# .lunch.

## SNACKS + SHAREABLES

- oysters** six 23 . twelve 44
- bread + butter** kefir cultured butter 5
- cheese plate** one 7 . two 14 . three 19
- crispy mushrooms** hen of the woods, shiitake + oyster mushrooms, lemon aioli 14
- tuna + scallop ceviche** edamame, charred jalapeño + cucumber, lime, cilantro 19
- creole shrimp + 'nduja** sweet pepper relish, crème fraîche 19
- baked scallops** corn, fontina cheese, green onion, cilantro, breadcrumbs 16
- shaved ham plate** Commissary smoked ham + prosciutto, charred green onion, baguette 15
- beef + crab tartare** yuzu hollandaise, pickled kohlrabi, cured egg yolk, green tomato, rye toast 18
- hand-cut fries** sea salt + curry aioli 6

## SUSHI

Mon - Fri  
12 - 8 pm

- seaweed salad** wakame, tosaka, salmon roe, iceberg, daikon, miso vinaigrette 10
- nigiri trio** ora king salmon, hokkaido scallop, unagi 18
- spicy scallop hand roll** salmon roe, yuzu kosho, cucumber, green onion 7 pp
- salmon + crab roll** avocado, cucumber, spicy mayo, tobiko, puffed rice 17
- torched albacore tuna roll** black pepper mayo, green onion, cucumber, sesame 18
- tempura shrimp uramaki** Argentinian shrimp, panko, spiced mayo, tobiko, avocado, sesame 18
- avocado cucumber roll** pineapple, red pepper, cilantro + spicy sesame vinaigrette 12
- sushi combo #1** cucumber roll, salmon + crab roll, torched scallop nigiri + wakame salad 28

## SALADS + SANDWICHES

- dino kale caesar** endive, iceberg, pea shoots, picked shallots, sesame croutons, parmesan 16  
add steak tataki +9
- tuna niçoise** confit albacore, green beans, cherry tomatoes, olives, egg, red wine + anchovy vinaigrette 23
- shrimp roll** mayo, gherkins, radish, lovage, dill 21
- flat top burger** Cumbrae's beef, American cheese, iceberg, onions 18  
ballpark: ketchup, mustard  
dark + stormy: beer + caramelized onion sauce  
add bacon +2 . extra patty +6

## PASTA + MAINS

- salmon poke bowl** garlic fried rice, salmon roe, avocado, sesame egg, green onion, pickled carrots 23
- fried chicken** dill ranch, brassicas, horseradish mustard 25
- pork katsu** tonnato sauce, charred green beans, bonito, black radish + parsley 22
- heirloom tomato pasta** spaghetti, basil, olive oil, parmigiano reggiano 21
- PEI mussels + sourdough** white wine, cream, fennel, celery, dill, parsley 20
- almond crusted halibut** plums, corn, roasted peaches, aji amarillo beurre blanc 32
- steak frites** 8 oz striploin, blistered green beans 33



Corporate Executive Chef: Ted Corrado  
Executive Chef: Jon Pong

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**DRAKE  
MINI  
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