

.scotch.

blends

Chivas Regal 12 Year	10
Compass Box 'great king street artist'	11
Johnnie Walker Black	12
Johnnie Walker Blue	39
Monkey Shoulder	14

highlands

Glenmorangie 10 year	14
Highland Park 12 Year	12
Highland Park 18 Year	28
Oban 14 Year	19
Talisker 25 Year	16

lowland

Auchentoshan American Oak	13
Auchentoshan Three Wood	14

islay

Ardbeg 10 Year	17
Bowmore 12 Year	12
Bruichladdich Classic Laddie	14
Lagavulin 16 Year	20
Laphroaig Quarter Cask	13

speyside

Dalwhinnie 15 Year	17
Glenfiddich 12 Year	13
Glenlivet 12 Year	13
Glenlivet 14 Year	15
Glenlivet 18 Year	20
Macallan Amber	14

.cognac + brandy.

Hennessy V.S.	13
Hennessy V.S.O.P.	17
Hennessy X.O.	39
Marie Duffau Napoleon	10
Boulard Grand Solage Calvados	10

.to finish.

THE
DRAKE
HOTEL

.dessert.

artisanal cheeses	1PC/7, 3PC/19
accompaniments, seed toasts	
sour cherry pie	10
bourbon brown butter oat crumble, bitter almond gelato	
white chocolate crémeux	10
pistachio meringue, lemon verbena sorbet, Ontario raspberry	
strawberry shortcake	9
macerated Ontario strawberries, buckwheat shortbread, strawberry yuzu sorbet	
Drake churned ice cream	9
three scoops of our Commissary selection ask your server for our daily flavours	
macaron	3
ask your server for our current flavour	

.café.

brewed

coffee or espresso	3.50
americano	3.75
macchiato	3.75
cappuccino	4
latte	4.50

add soy, almond, or hazelnut milk +0.50

add Bailey's, Kahlua, or amaretto [1oz] +6

.tea.

All of our teas are locally blended by Pluck.

Please ask your server for a full description of each blend.

Drake hotel blend	5
yerba mate, green, strawberry + raspberry [lc]	
Drake signature black	5
ceylon [c]	
east coast chai	5
organic assam + chai, Nova Scotia cranberries, cloves, cinnamon, black pepper [c]	
harvest mint	5
organic peppermint [nc]	
ctrl + alt + del	5
lemongrass, ginger, muskoka cranberries [nc]	
apple on the green	5
green, dried apples, warm spices [lc]	
earl grey cream	5
organic ceylon, bergamot, vanilla bean [c]	

[c] caffeine [lc] light caffeine [nc] no caffeine

.dessert cocktails.

French Riviera	15
Hennessey V.S. Cognac, Patron X.O. Varnelli Amaro Sibilla, Galliano [2.85oz] <u>Created By Resident Drake Bartender Sandy De Almeida</u>	
Brown Butter Maple Old Fashioned	15
brown butter-infused bourbon, maple, cigar, mole [2oz] <u>Created By Drake Bartender Rudy Olsson</u>	
Deliverance	14
cedar-infused bourbon, apple brandy, Fernet Branca, maple [2.5oz] <u>Created By Resident Drake Bartender Sandy De Almeida</u>	

.sweet wines

+ fortified.

Château des Charmes Vidal ice wine	17
Taylor Fladgate L.B.V. Port	10
Taylor Fladgate 10 year Tawny Port	14
Taylor Fladgate 20 year Tawny Port	18
Montanaro Barolo Chinato	14
Lustau East India Sherry	11
Lustau Los Arcos Amontillado	11
Alvear Medium-Dry Pedro Ximénez	7
Alvear Solera Pedro Ximénez	7
Carpano Antica Formula Vermouth	12
Carpano Classico Vermouth	9
Dolin Rouge Vermouth	8
Cocchi Torino Vermouth	8
Cocchi Rosa	10

.digestif.

Averna	7
Lucano	7
Montenegro	9
Varnelli Sibilla	14
Nonino Quintessentia	12
Ramazotti	8
Fernet Branca	9
Chartreuse Green	9
Chartreuse Yellow	9
Chartreuse Green V.E.P.	16
Sarpa Di Poli Grappa	11