

.dessert.

sour cherry pie 10

bitter almond gelato, bourbon 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

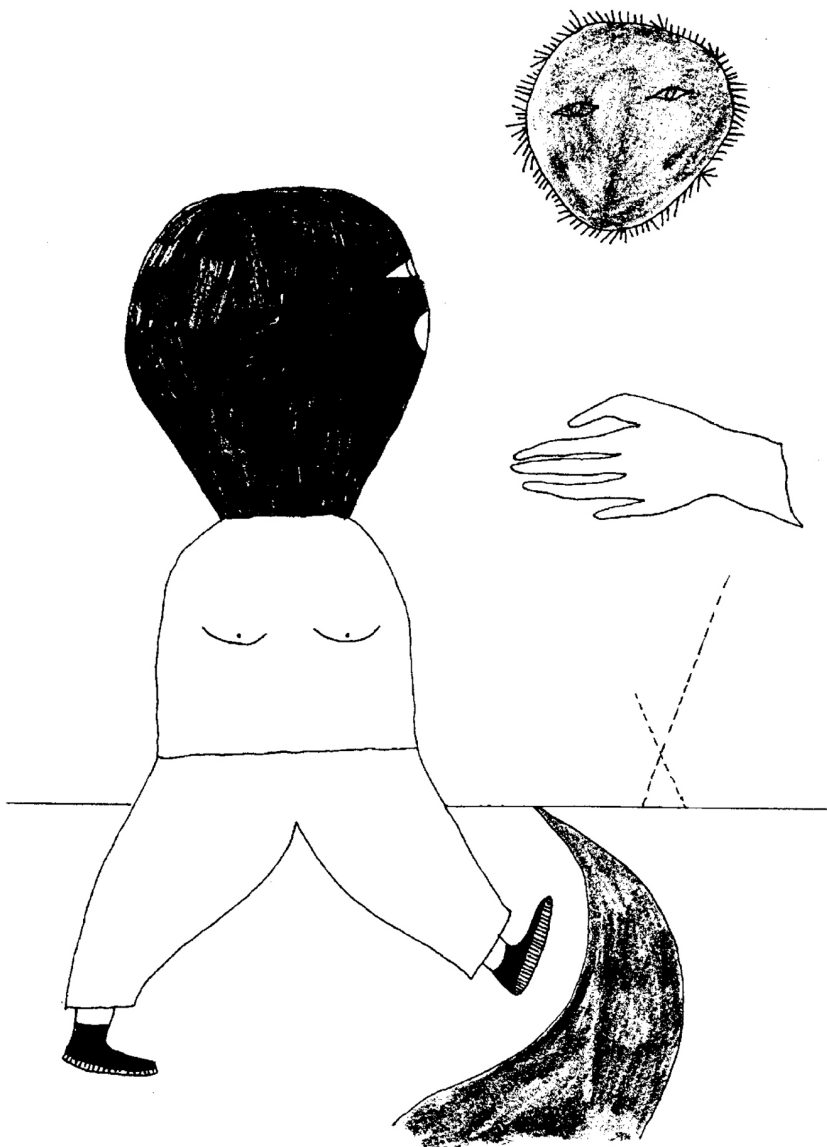
Fernet Branca 8

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.