

STROLLING BITES

PLANTS

drake falafel 4/pc
chickpeas, lentils, cilantro, mayo

onion tart 4/pc
caramelized onion, gruyère, crème fraîche, chives

grilled cheese sammy
artisanal cheese 4.50/pc
add bacon +1
tomato +0.50

veggie dumpling wasabi 3/pc
mayo, cilantro, sesame seeds (v)

spring green salad 4/pc
buttermilk ranch dressing, pickled shallots, chives

classic caesar salad bowl 5/pc
croutons, parmesan cheese, romaine

vegetable maki 3/pc
avocado, cucumber, sesame, spicy mayo (ve)

vegan grain salad 5/pc
maple dressing, pomegranates, fresh herbs, cucumber (ve)

drake veggie slider 4.50/pc
Russian dressing, tomato, lettuce (v)

MEAT

chicken wings 4/pc
dry rub Drake spice blend

beef tartare horseradish, yolk + baguette 5/pc

duck liver pâté 4/pc
fried sage, preserved fruit + crostini

pork dumplings scallion, chili, soy, ginger 4.50/pc

kung pao chicken chili, scallion + cashew 4.50/pc

spiedini (lamb on a stick) 4.50/pc
oregano, lemon, olive (gf)

duck on a stick 4.50/pc
soy citrus orange glaze, cilantro (gf)

FISH

gravlax salmon 5/pc
potato cake, crème fraîche, dill, pickled shallots

tuna tartare 4/pc
avocado toast, sesame, soy, lime, cilantro

salmon maki 3/pc

shrimp dumpling wasabi mayo, cilantro 4.50/pc

east coast oysters 3/pc

panko shrimp yuzu mayo, cilantro 4/pc

tuna maki 3 pc

DRAKE CLASSICS

drake burger Russian dressing, cheddar, bacon 6/pc

fancy fries pecorino, brown butter 4 pp

poutine curds with gravy 5 pp

Chicago popcorn cheddar, caramel 5/bag

mac + cheese bites 4/pc
pickled jalapeño, mayo, parmesan cheese

drake deviled egg 3.50/pc
chipotle, scallion, bacon

GRAZING STATIONS

house-cured charcuterie 12 pp
variety of meats, mustard, pickles

artisanal cheese 10 pp
Cheese Boutique cheeses, preserves, toast

veg + bread 7 pp
house-made breads, fresh vegetables, 3 seasonal dips

crispy salty stuff Chicago popcorn, kettle chips 7 pp

sushi assortment maki, ginger, soy, wasabi 3/pc

shrimp cocktail on ice 4/pc
lemon, horseradish, cocktail sauce

freshly shucked oysters 4/pc
lemon, horseradish, mignonette, house-made hot sauce

**THE
DRAKE
HOTEL**

pp=per person
/pc = per piece

*Our kitchen contains wheat, egg, dairy, soy, nuts + fish allergens. Please inform us of any food allergies.
Corporate Executive Chef: Ted Corrado / Chef de Cuisine: Zachary Albertsen*

HOT STATIONS

TACO BAR

refried beans, guacamole, pico de gallo, hot sauce, crema, lime, pickled red onion, red rice, tortillas, cilantro

chicken tinga 24 pp
chicken braised with tomato, chipotle + onion

cochinita pibil 24 pp
slow-roasted pork shoulder

poblano rajas 20pp
vegetarian option, roasted poblano peppers, corn, potatoes + crema

add poblano rajas +10 pp

DRAKE BBQ

Drake slaw, bread + butter pickles, mac + cheese, potato salad, Texas toast

beef brisket + Carolina sauce 28 pp

fried chicken + spicy honey 26 pp

roasted cauliflower + BBQ sauce 22 pp

add cauliflower +12 pp

little italy 28 pp
penne in tomato vodka sauce, parmesan cheese, basil, garlic bread, olives, arugula tomato salad + balsamic vinaigrette, meatballs in sauce
(3 meatballs per person)

late night station 20 pp
noodle bowl, grilled cheese sammy w bacon + tomato, flat bread + tomato sauce, mozzarella, peperino + basil, chicken wing w buffalo sauce

chinatown 28 pp
chow mein, general Tao w orange fried chicken, sesame shrimp toast, baby bok choy w garlic +chili, fried rice

greek town 26 pp
Oregano grilled chicken, lemon + parsley potatoes, Greek salad + tomatoes, marinated olives, hummus, pita bread, tzatziki
add lamb +12 pp

summer grill 28pp
grilled chicken breast + pork sausage, caprese salad, corn succotash, watermelon, pull-apart buns, slaw, BBQ sauce

ADD A SALAD

(to any station) 12 pp

arugula salad maple dressing, cherry tomatoes, parmesan cheese

classic caesar salad parmesan cheese, croutons

greek salad cucumber, olives, bell peppers, oregano, feta cheese, lettuce

add chicken +8 pp
shrimp +9 pp
bacon +3 pp
steak +12 pp
falafel +4/pc

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