

.brunch.

blueberry scones sweet cream, home-made jam 11

chocolate chia pudding raspberries + granola 10

yogurt + granola non-fat Greek yogurt, fruit, coconut, vanilla, mint 12
add super seeds +1.50 raw chocolate +1.50 fresh blueberries +2.50

bittersweet salad endive, radicchio, pink grapefruit, sumac, maple 14

breakfast greens two poached eggs, kale + arugula, avocado, sweet potato, blueberry, pear, cashews, silky lemon dressing 17
add 3oz house-cured salmon +10 . 6oz chicken breast +10

savoury morning bowl quinoa, sesame, kale, pistachio, nutritional yeast, coco-raita, tempeh 18

pb + j sourdough, concord grape jelly, fresh figs, chamomile flowers, honeycomb, sweet potato + banana pudding 17

bagel + lox house-cured dill salmon, toasted bagel, cream cheese, red onion, capers 19

buttermilk pancakes berry compote, buckwheat pancakes, PEC maple syrup, cream 15

folded eggs smashed chickpeas, wilted spinach + herbs, avocado, radish, serrano peppers, rye 16

Drake breakfast two eggs, hash browns, sausage, bacon, baked beans, toast 17

Drake Benny two eggs, shaved ham, English muffin, hollandaise, potato hash 18
sub dill-cured salmon +3 . roasted mushrooms +3

fried chicken + waffles sour cherry waffles, peach + almond jam, goat cheese cream, basil 21

brisket tostado corn tortillas, black beans, rice, avocado, pepitas, fried egg, tomatillo salsa, queso fresco 19

Drake veggie burger quinoa + chickpea patty, ballpark mustard, ketchup, lettuce, onion + fries 21

Drake burger Prizen beef, bacon, cheddar, red onion, iceberg, pickles, Russian dressing, milk bun, fries 22

add egg +3 . add hollandaise +3

make 'em fancy w/ pecorino, brown butter +4 . sub side greens +3

add

toast 3 . two eggs 5 . crispy bacon 4 . housemade sausage or ham 6
potato hash 4 . fruit 6 . naked greens 6 . house-cured dill salmon 8

.coffee.

All of our coffee is roasted by Reunion Island.

coffee 3.25
espresso 3.25
cappuccino 4.25
latte 4.25
macchiato 3.50
americano or decaf 3.25

.tea.

All of our teas are blended by Pluck Tea.

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

devonshire blend mint, chamomile, rosehips + Ontario grape skins [nc] 5
drake signature black organic Ceylon [c] 5
ctrl + alt + del lemongrass, ginger, Muskoka cranberries [nc] 5
muskoka chai organic Assam, cardamom, nutmeg, star anise [c] 5
apple on the green green, dried apples, warm spices [lc] 5

.juice.

red juice beet, apple, ginger 8
green juice cucumber, arugula, spinach, green apple, ginger, wheatgrass 8
classic juices orange • apple • grapefruit 7

Executive Chef: Alexandra Feswick

Menu art by BirdO

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
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