

# LUNCH

## START

- French onion soup** ..... 16  
Five Brother's Appenzeller gratinée, caramelized onion + mushroom broth (VG)
- cheese board** ..... half 26 | full 42  
chef's pick of 4 artisanal cheeses, creamed honey, pistachios, sourdough crostini (VG)
- scallop ceviche tacos** ..... 3 for 20  
crispy taro, papaya, red onion, jalapeño, lime, tomato, avocado, cilantro (GF) (DF)
- shishito peppers** ..... 12  
blistered shishito peppers, togarashi aioli, charred lemon (GF) (VG)

## SALADS

- baby gem salad** ..... 17  
chipotle croutons, roasted garlic, parmesan, crispy prosciutto, Caesar dressing  
+ add grilled piri-piri chicken +9 (GF) | add grilled salmon +12 (GF)
- superfood salad** ..... 17  
spiced walnuts, blueberries, pickled heirloom carrots, avocado purée, organic greens, onion sprouts, chia, ginger + turmeric dressing (V) (GF)  
+ add grilled piri-piri chicken +9 (GF) | add grilled salmon +12 (GF)

## MIDDLE

- lemongrass + coconut mussels** ..... 22  
red curry, lemongrass, lime leaf, ginger, + coconut broth, bok choy, sourdough (DF)  
+ add: fries +5
- pumpkin ravioli** ..... 24  
fermented cashew brown butter, parsnip purée, crispy sage, hemp-seed parm (V)
- steak frites** ..... 38  
10oz Beverly-Creek striploin, truffled mushroom butter, jus, tarragon aioli, fries (GF)

## ALL DAY

- wild blueberry mini scones** ..... 12  
baked in-house, whipped honey butter, seasonal preserves (VG)
- avocado toast** ..... 15  
soft egg, breakfast seasoning, jalapeño, cilantro, chives, rye toast (VG) (DF)
- bircher muesli** ..... 15  
oats, almonds, maple, grapes, apples, fresh + dried berries, cinnamon, coconut sugar, lemon (GF) (V)
- Drake breakfast** ..... 19  
two eggs, bacon, sausage, baked beans, homestyle potatoes, sourdough toast, oven-roasted tomatoes  
+ swap: meat for sautéed greens | sub: smoked salmon +5
- sweet potato + kale hash** ..... 17  
chorizo, bell peppers, onion, green onion, roasted tomatoes, sunnyside-up egg (GF)  
+ add: avocado +3 | egg-whites only n/c

## SANDWICHES

- piri-piri chicken sandwich** ..... 19  
grilled chicken thigh on blackbird bun with crisp apple, avocado, radish, tomato, gem lettuce, curry mayo, side green salad  
+ add: perth bacon +3
- Drake burger** ..... 22  
Perth bacon, Russian dressing, aged cheddar, crispy red onion, iceberg, pickle, fries  
+ make your fries fancy: w/ pecorino + truffle +3
- Drake veggie burger** ..... 22  
sweet potato, buckwheat, quinoa, aged cheddar, Russian dressing, tomato, iceberg, pickle, fries (VG)  
+ make your fries fancy: w/ pecorino + truffle +3

## END

- carrot cake** ..... 12  
warm spices, carrots, pineapple, raisins, coconut, cream cheese frosting, orange (VG)
- flourless chocolate brownie** ..... 12  
dulce de leche, cacao nib, strawberry (GF) (VG)
- daily sorbet/ice cream selection** ..... 2 scoops 9

Executive Chef Laura Maxwell

(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

Consuming raw or undercooked foods can increase the risk of foodborne illness. All items may have been in contact with nuts, gluten and other allergens. Please inform the server of any allergies.

**THE  
DRAKE  
HOTEL**