

SIPS

COCKTAILS

queen st. dawa 18
Spirit of York vodka, sencha tea,
melon, lime, honey [2 oz]

jet set empress 18
Empress 1908 gin, Luxardo Maraschino,
Briottet Violet, citrus, tonic [2.25 oz]
- SAM WILSON, DRAKE COMMISSARY

whitehorse buck 18
Pike Creek Double Barreled Canadian
Whiskey, pineapple, ginger, soda [2oz]
- SAM WILSON, THE DRAKE HOTEL

fish house punch 18
Kinsip Dark Waters Rum, Torres 10 brandy,
Briottet crème de pêche, lemon, sparkling [3oz]

solstice martini 18
Spirit of York Gin, Aquavit, Cocchi
Americano Rosa, dill, lime [3oz]
- SAM WILSON, THE DRAKE HOTEL

banana old fashioned 18
Lot No.40 Dark Oak Canadian Whisky,
overproof rum, banana, black walnut
bitters. [2.5oz]

BEER

matron fine beer, janky, 8
IPA, 6%, alc/vol, Bloomfield, PEC, ON [355ml]

parson's brewing, westy 8
pale ale, 5.7% alc/vol, PEC, ON [473ml]

ace hill 8
pilsner, 4.9%, Toronto, ON [473ml]

collective arts, jam up the mash 8
dry-hopped sour ale, 5.2% alc/vol,
Hamilton, ON [473ml]

brickworks batch: 1904 9
cider, 5% alc/vol, Toronto, ON

WINE

5OZ | 8OZ | BTL

domaine de l'herre 13 | 18 | 55
SAUVIGNON BLANC
2018, Gascogne, France

dominio de punctum 14 | 19 | 60
Lobetia, TEMPRANILLO
2017, La Mancha, Spain

artist in residence wine MP
Ask your server about today's
featured Canadian wine.

SNACKS

bang bang shrimp 19
[8 pc] habanero honey, toasted coconut,
sesame, scallion

hamachi crudo 24
yellowtail, sha sha sauce, compressed
watermelon, sorrel 

shishito peppers 12
blistered shishito peppers, togarashi,
charred lemon (GF) (V)

marinated olives 9
preserved lemon, parsley (GF) (V)

cheese board 26 | 42
[half | full] chef's pick of four artisanal
cheeses, creamed honey, pistachios,
sourdough crostini (VG)


fancy fries 10
pecorino + truffle w/ tarragon aioli (VG)

lamb spiedini 19
[4 pc] chimichurri marinated, char-grilled (GF)

everything nuts 12
tamari, maple, poppyseed (GF) (V)

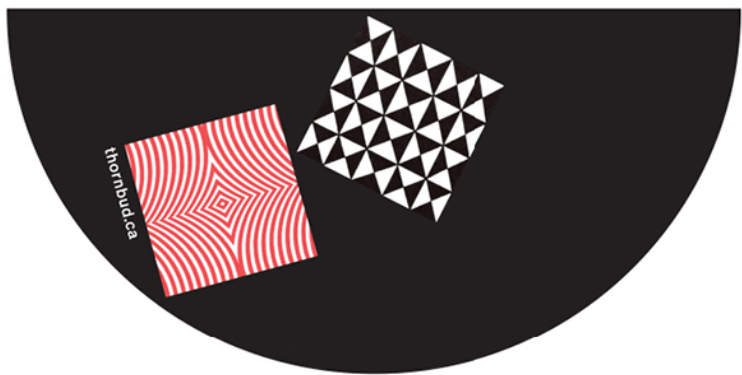
sushi
Ask your server about our sushi menu.

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

 = Ocean Wise sustainable seafood

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**



LOBBY BAR