

LUNCH

MON TO FRI | 11AM TO 4PM



START

soup of the day 14
daily selection

french onion soup 16
Five Brother's appenzeller gratinée,
caramelized onion + mushroom broth (VG)

east coast oysters 25 | 48 🌊
[half-dozen | dozen] mignonette,
horseradish, fermented mango
+ habanero hot sauce (GF)

jumbo shrimp cocktail 19
yuzu kosho cocktail sauce,
wasabi mayo, lemon (GF) (DF)

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

steak tartare 23
capers, gherkins, shallots, anchovy, egg
yolk, multigrain sourdough (DF)

artichoke dip 19
parmesan, nettles, fiore di latte, crispy
sunchokes served warm with
asparagus + lavash (VG)

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

SANDWICHES

piri-piri chicken sandwich 19
grilled chicken thigh, crisp apple,
guacamole, tomato, bib lettuce, curry
mayo, Blackbird bun, side green salad
add: Perth bacon +3

drake burger 23
6-oz chuck + brisket beef patty,
Perth bacon, Drake sauce, aged
cheddar, crispy red onion, pickle, fries
fancy your fries w/ pecorino + truffle +3

drake veggie burger 22
sweet potato, buckwheat, quinoa,
aged cheddar, Drake sauce, tomato,
iceberg, pickle, fries (VG)
fancy your fries w/ pecorino + truffle +3

SALADS

baby gem caesar 17
chipotle croutons, roasted garlic,
parmesan, candied bacon,
Caesar dressing

goat cheese + beet 18
heritage lettuce, Golden Blyth goat
gouda, shaved baby beets, pickled
shallot, hazelnuts, apple cider
vinaigrette (VG) (GF)

superfood 18
matcha chia almonds, blueberries,
pickled heirloom carrots, fennel,
organic greens, onion sprouts,
ginger + turmeric dressing (V) (GF)

top up any salad:
add: grilled piri-piri chicken +9 (GF)
add: grilled shrimp +12 (GF)

MAIN

white perch niçoise 26
warm potato, green beans, tomato,
anchovy, capers, olives, preserved
lemon, arugula, shallot, hard-boiled
egg (GF) (DF) 🌊

lemongrass + coconut mussels 24
red curry, lemongrass, lime leaf,
ginger, coconut broth, bok choy,
sourdough (DF) 🌊
add: fries +5

ricotta gnocchi 26
Ontario wild leeks, morels, sweet peas,
parmesan, shallots, white wine
+ truffle cream sauce (VG)

PEI flatiron 32
6oz grass-fed steak, sundried tomato butter,
chimichurri, chili + garlic rapini (GF)
add: fries +5

ALL DAY

wild blueberry mini scones 12
baked in-house, whipped honey butter,
strawberry rhubarb preserves (VG)

huevos rancheros 19
two eggs sunny-side, sweet potato, kale,
bell peppers, black beans, green onion,
pico de gallo, guacamole, cotija cheese,
cilantro, blue corn chips (GF) (VG)
add: chorizo sausage +6

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

avocado tartine 18
soft egg, jalapeño, cilantro, chives, dark
rye, smoked tomato + chèvre salad (VG)

LITTLE DRAKE

KID 10 YEARS + UNDER

little drake 10
two homestead eggs, toast,
sausage or bacon, homestyle
potatoes, juice box

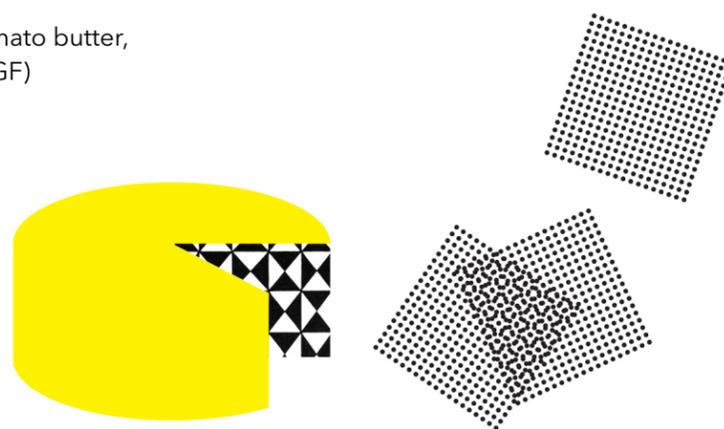
EXECUTIVE CHEF LAURA MAXWELL

(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.

Groups of 8+ will receive one bill + 20% gratuity. Room service: A 20% gratuity charge + a 10% delivery fee will be applied.



**THE
DRAKE
HOTEL**

COFFEE

reunion island coffee 4
americano 4
espresso 4
cappucino 5
latte 5.5

SPECIALTY COFFEE

HOT OR ICED | REGULAR OR DECAF
SUB ALMOND OR OAT MILK +1

mocha 6.5
vanilla almond matcha latte 7.5
honey + oats latte 7.5
caramel coconut latte 7.5
vanilla oat latte 7.5
maple almond mocha 7.5

[c] caffeine [lc] low caffeine [nc] no caffeine

TEASQUARED TEA

uncle grey 5
black tea, cornflower + safflower petals,
apple, pineapple [c]
breakfast in paris 5
organic, traditional english breakfast [c]
red rooibos chai tea 5
red bush tea, generous amounts
of traditional chai spices
pure energy 5
green tea, candied pineapple + mango,
vitamin C, sunflower blossom
sleepyhead 5
soothing + calming, sweet orange,
lemon, chamomile [nc]
kombucha detox 5
green tea, kombucha, sunflower
petals, ginger, safflower petals,
candied grapefruit peel [lc]

FRESH JUICE

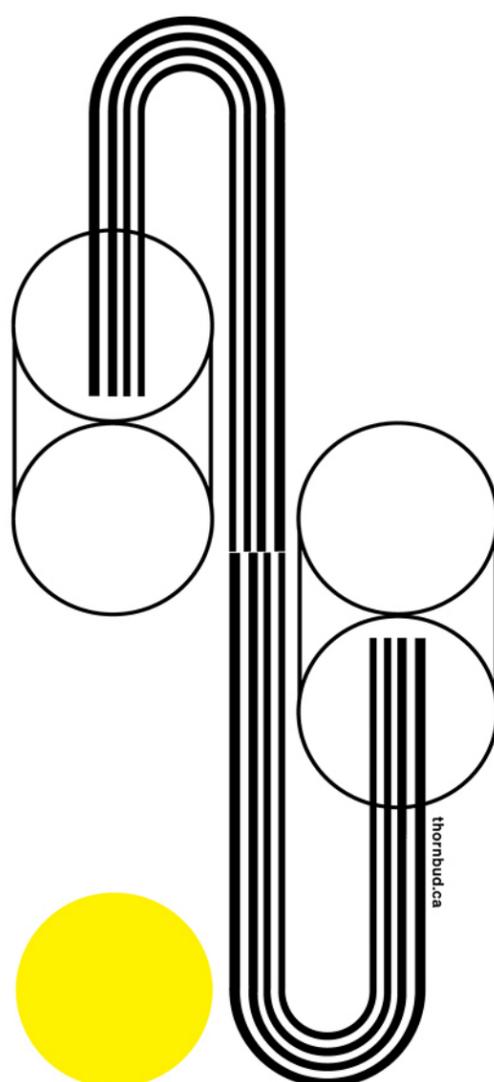
fresh-squeezed juice 8
grapefruit / orange
green juice 8
cucumber, spinach, green
apple, ginger, lemon
red juice 8
beet, apple, ginger

COLD DRINKS

eska 7
natural spring water [750ml]
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carbonated spring water [750ml]
Barbet Light Wave sparkling water 7
cucumber, pineapple, lavender
[355mL]
Barbet Wild Card sparkling water 7
blood orange, calamansi, jalapeño
pepper [355mL]
red bull 6
energy drink [250ml]
fountain drinks 3.75
coke / diet coke / sprite
ginger ale / iced tea

TEMPERANCE (N/A)

marcel marceau 10
mixed berry cordial, lime, ginger beer
MARCEL WOODCOX, DRAKE DEVONSHIRE
passionfruit collins 10
passionfruit cordial, lemon, soda



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