

late check-out 16

kettle one vodka, coffee & coconut infused lemon
liqueur, sea salt, espresso [2 oz]

love stoned 17

Martell V.S. Cognac, overproof rum, cointreau, saline,
peach bitters [2.5 oz]
ASHLEY FLYNN, THE DRAKE HOTEL

black Manhattan 17

Lot 40 Canadian whisky, Averna Amaro, Angostura
bitters, cherry [2.5 oz]

rust + bone 17

cedar infused Four Roses Bourbon, Amaro Nonino,
Benedictine, Angostura Bitters [2.5oz]
SANDY DE ALMEIDA, THE DRAKE HOTEL

the departed 17

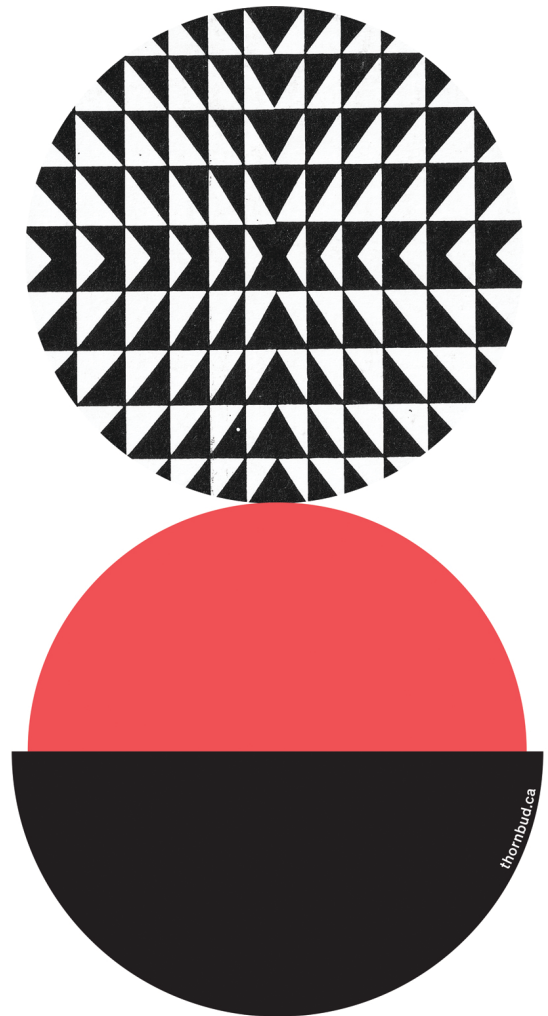
El Dorado 12 yr. rum, Campari, Averna, mezcal,
Peychaud's bitters [2.5oz]
SANDY DE ALMEIDA, THE DRAKE HOTEL

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 before ordering.

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



AFTER

DESSERT

flourless chocolate brownie 12

dulce de leche, cacao nib,
strawberry (GF)

crème brûlée 12

lemon ginger, organic sugar crust

strawberry shortcake 14

buttermilk biscuit, lemon mascarpone,
macerated strawberries + Ontario rhubarb

gelato 9

2 scoops, *Death in Venice* selection

DIGESTIFS

Amaro Montengro [1oz] 9

Calvados Boulard Pays D'Auge [1oz] 10

Taylor Fladgate 10yr Tawny Port [2oz] 12

Cocchi Vino Chinato [2oz] 16

Marie Duffau Bas Armagnac [1oz] 11

COFFEE

reunion island coffee 4 / americano 4 / espresso 4 /
cappuccino 5 / latte 5.5 / 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