

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 [2 oz]

- SAM WILSON, THE DRAKE HOTEL

fish house punch 18

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

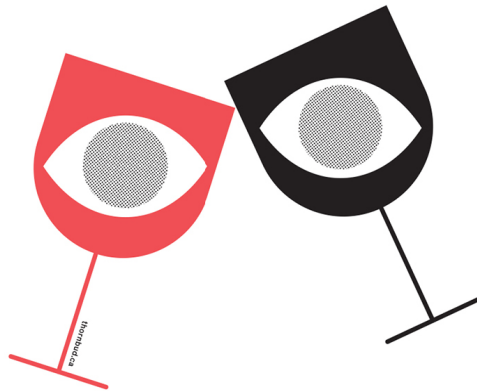
solstice martini 18

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. [2.5 oz]



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% alc/vol, 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

mango hot honey, toasted coconut, sesame, scallion

hamachi crudo 24

yellowtail, sha sha sauce, watermelon, sorrel

shishito peppers 12

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

marinated olives 9

preserved lemon, parsley (GF) (V)

cheese board 26 half | 42 full

chef's pick of four artisanal cheeses, creamed honey, pistachios, sourdough crostini (VG)

fancy fries 10

pecorino + truffle w/ tarragon aioli (VG) (GF)

lamb spiedini 19

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.



LOBBY BAR