

LUNCH

MON TO FRI | 11AM TO 4PM

START

artichoke dip 19

parmesan, fiore di latte, crispy sunchokes, asparagus, lavash (VG)

cheese board 26 half | 42 full

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

jumbo shrimp cocktail 19

yuzu-kosho cocktail sauce, wasabi mayo, lemon (GF) (DF)

shishito peppers 12

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

SANDWICHES

piri-piri chicken sandwich 19

grilled chicken breast, crisp apple, guacamole, tomato, curry mayo, Blackbird bun, side green salad

add: Perth bacon +3

drake veggie burger 22

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

drake burger 23

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

lobster + Fogo island shrimp roll 31 ☀

toasted brioche, pickled celery, old bay tarragon aioli, frites

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.

SALADS

baby gem caesar 17

chipotle croutons, roasted garlic, parmesan, candied bacon, Caesar dressing

grilled peach + burrata 25

heirloom tomatoes, pistachio, creamed honey, white balsamic vinaigrette

goat cheese + beet 16

New Farm greens, aged goat gouda, baby beets, pickled shallots, hazelnuts, apple cider vinaigrette (VG) (GF)

top up any salad:

add: grilled piri-piri chicken breast +9 (GF)

add: grilled shrimp +12 (GF)

MAIN

lemongrass + coconut mussels 24 ☀

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

spaghetti alla chitarra 22

fresh tomato sauce, Parmigiano-Reggiano arbequina olive oil, basil

steak frites 34

8oz PEI flatiron, sundried tomato butter, jus, frites, tarragon aioli (GF)

ALL DAY

wild blueberry mini scones 12

baked in-house, whipped honey butter, strawberry rhubarb preserves (VG)
a Drake classic

huevos rancheros 19

two eggs sunny-side, sweet potato, kale, black beans, pico de gallo, guacamole, cotija cheese, 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

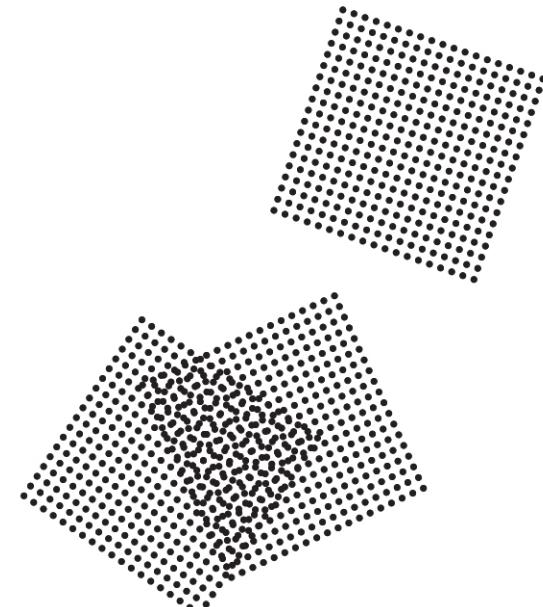
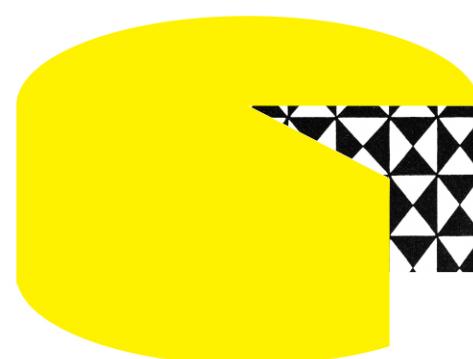
swap: meat for sautéed greens

sub: meat for smoked salmon +5

sub: gluten-free toast +2

avocado toast 18

soft egg, jalapeño, cilantro, rye, smoked tomato + chèvre salad (VG)



THE
DRAKE
HOTEL

COFFEE

reunion island coffee 4
americano 4
espresso 4
cappuccino 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

FRESH JUICE

fresh-squeezed juice 8
grapefruit / orange

green juice 8
cucumber, spinach, green apple, ginger, lemon

red juice 8
beet, apple, ginger

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]

[C] CAFFEINE
[LC] LIGHT CAFFEINE
[NC] NO CAFFEINE

COLD DRINKS

eska 7
natural or 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]

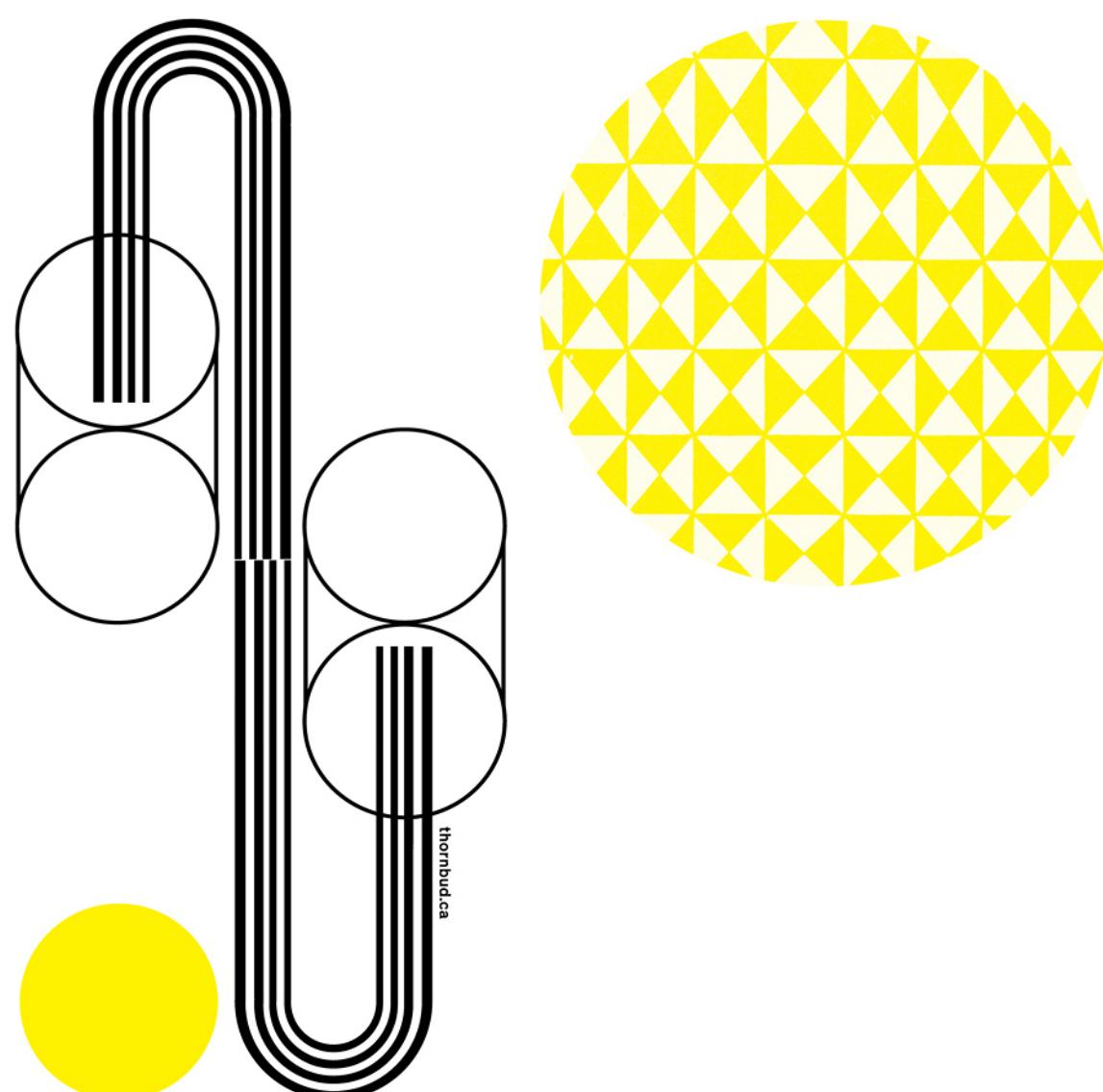
red bull 6
energy drink [250ml]

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



LUNCH