

AFTER

DESSERT

chocolate espresso cake 14

espresso mousse, dark chocolate, hazelnut crumb, maple-smoked Vancouver sea salt

crème brûlée 12

vanilla bean, sable cookie

apple pie 14

Ontario apples, red wine, muscovado sugar, sour cream whip

gelato 9

2 scoops, *Death in Venice* selection

COCKTAILS

nitro espresso martini 17

Ketel One Vodka, Kahlua, espresso, sea salt [2oz]

rust + bone 17

cedar-infused Four Roses bourbon, Amaro Nonino, Benedictine, Angostura Bitters [2.5 oz]

– SANDY DE ALMEIDA, THE DRAKE HOTEL

the departed 17

El Dorado 12 yr. rum, Campari, Avera, mezcal, Peychaud's bitters [2.5 oz]

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DIGESTIFS

Amaro Montengro [1 oz] 9

Calvados Boulard Pays D'Auge [1 oz] 10

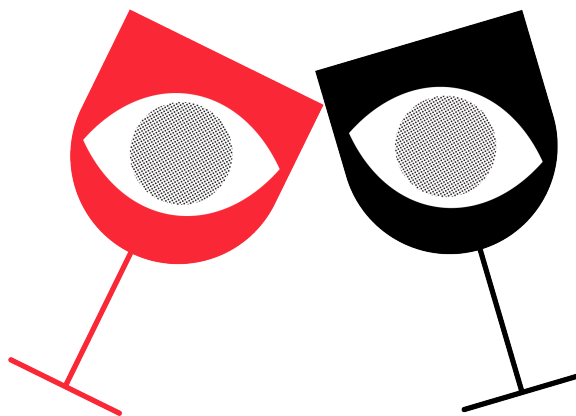
Taylor Fladgate 10yr Tawny Port [2 oz] 12

Cocchi Vino Chinato [2 oz] 16

Marie Duffau Bas Armagnac [1 oz] 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



(VG) vegetarian (V) vegan (GF) gluten-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.

**THE
DRAKE
HOTEL**