

BREAKFAST



LIGHT + LIVELY

melon + berries 12
compressed melon, ginger, fresh mint

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

A DRAKE CLASSIC

yogurt + granola bowl 16
Greek yogurt, coconut + chia granola, fresh fruit and berries, toasted almonds, hemp, chia pudding, maple syrup (GF)

HANDHELDS

avocado toast 19
guacamole, goat cheese, pickled shallot, sundried tomato, Blackbird Kensington multigrain sourdough, pine nuts, leafy greens (VG)

smoked salmon bagel 24 🍷
house-cured, applewood smoked vodka salmon, red onion, capers, cream cheese, lemon, Spent Goods pretzel bagel, leafy greens

Drake PLT 19
peameal bacon, heirloom tomatoes, Boston bib lettuce, horseradish mayo, house pickles, Blackbird Kensington white sourdough
add: fresh cut fries +5
add: leafy greens +4

EGGS

eggs on greens 19
two poached homestead eggs, arugula, white bean hummus, farro, pepitas, tomato + zucchini relish, goat cheese, pickled eggplant, citrus vinaigrette (VG)

huevos rancheros 21
two sunny-side homestead eggs, sweet potato, kale, black beans, pico de gallo, guacamole, cotija cheese, crema, corn chips (GF) (VG)

Drake breakfast 21
two homestead eggs, bacon, sausage, baked beans, homestyle potatoes
swap: meat for sautéed greens
sub: meat for smoked salmon +5 🍷
sub: potatoes for leafy greens +4
sub: egg whites +3
sub: gluten-free toast +2

A DRAKE CLASSIC

French omelette 21
three homestead eggs, fine herbs, spinach, mushrooms, homestyle potatoes, leafy greens (VG)
add: goat cheese +3
add: triple crème brie +4
add: applewood smoked cheddar +5
sub: egg whites +3

LITTLE DRAKE

KIDS 10 YEARS + UNDER.

little Drake 12
two homestead eggs, toast, sausage or bacon, homestyle potatoes + juice box

little grilled cheese 12
fries + ketchup + juice box

SIDES

sausage 6
chorizo 6
bacon 5
two homestead eggs 6
side greens 7
sautéed greens 5
homestyle potatoes 6
fries 7
multigrain toast 3
white sourdough toast 3
smoked salmon 9 🍷
maple baked beans 6



EYE OPENERS

WE'LL JUST PUT THIS HERE. YOU'RE WELCOME.

Drake Caesar 17
Absolut vodka, Carrol & Co. bloody mix, clamato, lime, horseradish, celery salt [2 oz]
sub: Beefeater for Olmeca Gold

A DRAKE CLASSIC

nori Caesar 17
nori infused vodka, soy sauce, hoisin sauce, sriracha, lime, black pepper, Clamato [2 oz]

tequila dill Caesar 18
tequila, dill pickle brine, lime, green Tobasco, Worcestershire, Tajin [2 oz]

white lotus spritz 17
Junmai sake, Soho lychee liqueur, lime, guava, soda, sparkling wine

nitro espresso martini 17
Ketel One vodka, Kahlua, espresso, sea salt [2 oz]

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

🍷 = The smoked salmon on this menu is certified 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**