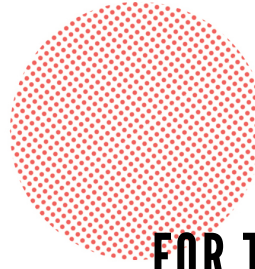


DINNER



TO START

French onion soup 17

gruyère, croutons, caramelized onions, mushroom broth (VG)

trio of spreads + dips 16

charred eggplant + tahini, roasted red pepper + zucchini, red beet hummus, grilled pita, lavash (VG)

steak tartare 23

grass-fed PEI beef, capers, gherkins, shallots, anchovy, egg yolk, multigrain sourdough (DF)

King Cole duck spring rolls 15

cabbage, vermicelli, mushroom, hoisin, tart cherry, plum sauce
add: spring roll +4.50

Brussels sprouts 14

maple, miso, sesame, gochujang (V)

maitake mushrooms 16

crispy fried "chicken" mushrooms, kimchi aioli (GF) (V)

tuna tartare tacos 3pc for 22

yellowfin tuna, wonton chip, tartare sauce
add: one taco +7

jumbo shrimp cocktail 23

yuzu koshō cocktail sauce, wasabi mayo (GF) (DF)

SALADS

Drake wedge 19

iceberg lettuce, candied walnuts, apples, shaved celery, grapes, vegan ranch dressing
add: candied bacon +5

baby gem Caesar 18

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

A DRAKE CLASSIC

beets + greens 18

hay-smoked beets, asparagus, fennel, leafy greens, fine herbs, puffed wild rice, citrus champagne vinaigrette (V)

falafel salad power bowl 24

house-made falafel, edamame, pickled cabbage, kale, cucumber, grape tomato, turmeric steamed rice, coconut tahini, cilantro, mint, carrot cumim sauce (V)

top up any salad:

- marinated crispy tofu +8
- lemon + herb chicken breast +9
- smoked salmon +9 🍣
- grilled garlic shrimp +12

FOR THE TABLE

East coast oysters 25 half | 48 doz

mignonette, horseradish, fermented mango + habanero hot sauce (GF)

cheese board 26 half | 42 full

four artisanal cheeses, wildflower honey, Marcona almonds, sourdough crostini (VG)

charcuterie 26

locally sourced, house-made pickles, grainy mustard, herbed lavash

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

🌿 We strive to feature OW recommended sustainable seafood on our menu. Ask your server for details.

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.

**THE
DRAKE
HOTEL**

BURGERS

Drake burger 25

6oz prime rib beef patty, Perth bacon, Drake sauce, aged cheddar, crispy red onions, pickle, Blackbird bun, fresh-cut fries

A DRAKE CLASSIC

Drake veggie burger 24

sweet potato, buckwheat + quinoa patty, aged cheddar, Drake sauce, tomato, crispy onions, iceberg, pickle, Blackbird bun, fresh-cut fries (VG)

handheld upgrades: instead of fries

- fancy fries w/ pecorino + truffle +3
- side leafy greens +4
- side baby gem Caesar +5

MAINS

scallops + pork belly 37

slow-roasted pork belly, cauliflower purée, brown butter, apple, crispy leek, seared maitake, bottarga

mushroom pappardelle 26

fresh egg pasta, chanterelles, black trumpets, cremini, porcini + shiitake, white wine, truffle, parmesan tuile (VG)

"beer can" chicken 28

White Rock chicken breast, cavatappi mac + cheese, collard greens, Henderson's jus

steak frites 38

8oz PEI flat iron, truffle butter, jus, frites, tarragon aioli (GF)

Moroccan braised lamb shank 42

saffron cous cous, olives, almonds, apricot, preserved lemon, cinnamon, roasted roots, cilantro

catch of the day MP

ask your server

SUSHI

spicy sake maki 19

salmon, tobiko, spicy ponzu mayo, cucumber, avocado, togarashi, green onion

spicy maguro maki 21

yellowfin tuna, cucumber, spicy mayo, black + white sesame seeds

coconut ebi maki 18

coconut shrimp, cucumber, spicy mayo, toasted coconut

inari maki 16

cucumber, avocado, shiitake mushroom, Japanese bean curd, black + white sesame seeds (VG)

mango salmon maki 21

jalapeño, spicy mayo, avocado, crispy shallot, tobiko

drake maki roll 28

coconut shrimp, salmon, tuna, cream cheese, avocado, cucumber, spicy mayo, unagi sauce

nigiri trio 19

inari (2), sake (2), maguro (2)

salmon sashimi 3pc for 14

tuna sashimi 3pc for 22

omakase 125

chef's creation, serves 3-4 guests

make any maki into two handrolls for the same price

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

 We strive to feature OW recommended sustainable seafood on our menu. Ask your server for details.

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.

**THE
DRAKE
HOTEL**