

BRUNCH



HIGH TEA + HIGH TOPS

EVERY SUNDAY 11AM – 4PM

40pp for bottomless mimosas (enjoy responsibly)

45pp for tea + delights (min of 2ppl)

80 for sharable boozy teapots

SEE THE MENU + RESERVE: THEDRAKEHOTEL.CA

FOR THE TABLE

wild blueberry mini scones 12

baked in-house, whipped honey butter, seasonal fruit preserves (VG)

A DRAKE CLASSIC

LIGHT + LIVELY

melon + berries 12

compressed melon, ginger, fresh mint

yogurt + granola bowl 16

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

smoked salmon bagel 24 🍣

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

East Coast oysters 25 half | 48 doz

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

EGGS + MORE

avocado toast 19

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

add: homestead egg 3

eggs on greens 19

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

shakshuka 20

two soft poached homestead eggs, feta, cumin, tomato, roasted bell peppers, chimichurri, grilled pita

Drake breakfast 20

two homestead eggs, bacon, sausage, baked beans, homestyle potatoes, sourdough toast

swap: meat for sautéed greens

swap: meat for smoked salmon +5 🍣

sub: gluten-free bread +2

A DRAKE CLASSIC

fried chicken + waffles 26

butter milk fried chicken, hot honey, dill ranch, Ontario dark maple syrup

A DRAKE CLASSIC

French toast 20

challah, bourbon peach + cherry compote, cinnamon whip, blueberry sugar, Ontario dark maple syrup (VG)

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

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 benny 22

two homestead eggs, English muffin, hollandaise, homestyle potatoes,

choice of peameal bacon or spinach

sub: smoked salmon for bacon +5 🍣

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

**THE
DRAKE
HOTEL**

HANDHELDS

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)

Drake PLT 19

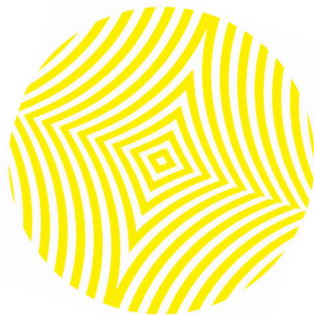
peameal bacon, heirloom tomatoes, Boston bib lettuce, horseradish mayo, house pickles, Blackbird Kensington white sourdough

add: fresh cut fries +5

add: leafy greens +4

reuben 24

house-made pastrami, sauerkraut, Swiss cheese, Drake sauce, kosher dill, marble rye, fresh-cut fries



LITTLE DRAKE

KIDS 10 YEARS + UNDER.

little Drake 12

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

little french toast 12

challah, blueberry, maple syrup, cinnamon whip, juice box (VG)

little waffle 12

served with maple syrup + juice box (V)

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.

add: an oyster 4

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]

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