

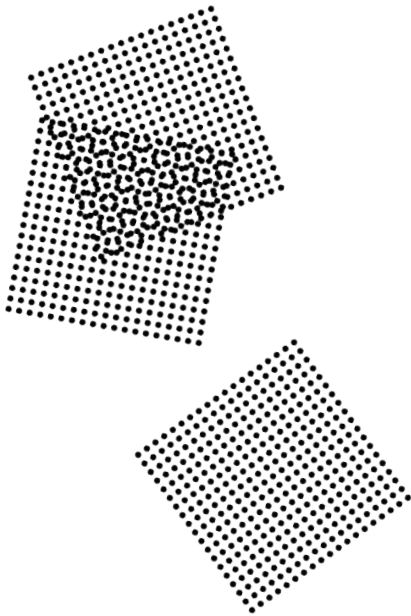
LUNCH

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)

jumbo shrimp cocktail 23
yuzu koshō cocktail sauce, wasabi mayo (GF) (DF)



SALADS

beets + greens 18
hay-smoked beets, asparagus, fennel, leafy greens, fine herbs, puffed wild rice, citrus champagne vinaigrette (V)

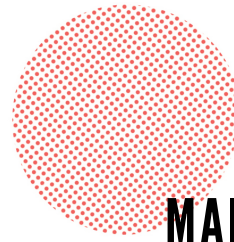
baby gem Caesar 18
chipotle croutons, roasted garlic, parmesan, candied bacon, Caesar dressing

A DRAKE CLASSIC

Drake wedge 19
iceberg lettuce, candied walnuts, apples, shaved celery, grapes, vegan ranch dressing
add: candied bacon +5

salmon tataki salad 26 🌊
torched yuzu koshō cured salmon, gem lettuce, sesame, cucumber, granny smith apple, radish, apple soy dressing, lotus root chips

top up any salad:
- marinated crispy tofu +8
- lemon + herb chicken breast +9
- smoked salmon +9 🌊
- grilled garlic shrimp +12



MAINS

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)

PEI mussels 26
1.5lbs freshly steamed, white wine, tomato, garlic, jalapeño, grilled sourdough, fresh-cut fries

mushroom pappardelle 26
fresh egg pasta, chanterelles, black trumpets, cremini, porcini + shiitake, white wine, truffle, parmesan tuile (VG)

steak frites 38
8oz PEI flat iron, truffle butter, jus, frites, tarragon aioli (GF)

(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.

**THE
DRAKE
HOTEL**

ALL DAY

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

A DRAKE CLASSIC

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

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

all day add-ons

- avo +3
- egg +4
- crispy bacon +5
- chorizo +6
- marinated crispy tofu +8
- smoked salmon +9 🐠
- garlic grilled shrimp +12

SANDWICHES

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

triple-decker grilled cheese 26
smoked cheddar, bleu Bénédictin,
triple cream brie, caramelized pears,
Blackbird challah, leafy greens (VG)
add: bacon +5

five-spice fried chicken 24
buttermilk crispy chicken,
pickled pepper + cabbage
slaw, brioche bun, fresh-cut fries

reuben 24
house-made pastrami, sauerkraut,
Swiss cheese, Drake sauce, kosher
dill, marble rye, fresh-cut fries

lamb shawarma 26
marinated grilled lamb, tzatziki sauce,
pickled onion, pomegranate sauce,
tomato, cucumber, parsley, lettuce,
feta + oregano fries

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

LITTLE DRAKE

KID 10 YEARS + UNDER

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

little pasta 12
butter + parmesan + juice box

little grilled cheese 12
fries + ketchup + juice box



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]

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