

# SNACKS

## East Coast oysters 25 half | 48 doz

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

## cheese board 26 half | 42 full

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

## King Cole duck spring rolls 15

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

## Drake burger 25

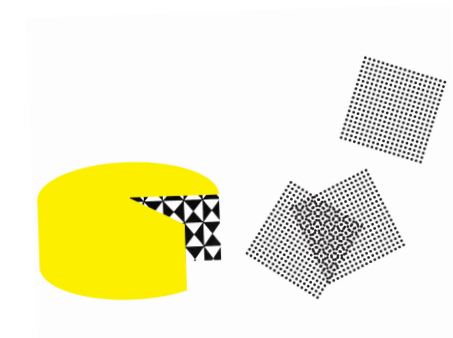
6oz prime rib beef patty, Perth bacon, Drake sauce, aged cheddar, crispy red onions, pickle, Blackbird bun, fresh-cut fries

## Drake veggie burger 24


sweet potato, buckwheat, quinoa, aged cheddar, Drake sauce, tomato, iceberg, pickle, fries (VG)  
+ fancy your fries w/ pecorino + truffle +3

## fancy fries 10

pecorino + truffle, tarragon aioli (GF) (VG)



(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. Please inform the server of any allergies.



# 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, Japanese bean curd, shiitake mushroom, 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



**THE  
DRAKE  
HOTEL**