

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)

East Coast oysters 25 half | 48 doz

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

avocado toast 19

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

add: Homestead Farm egg 3

EGGS + MORE

Drake benny 22

two Homestead Farm eggs, English muffin, hollandaise, homestyle potatoes, choice of peameal bacon or spinach

sub: smoked salmon for bacon +5

eggs on greens 19

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

Drake breakfast 21

two Homestead Farm 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

smoked salmon bagel 24 🌊

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

fried chicken + waffles 26

buttermilk 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)

huevos rancheros 21

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

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 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

(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**

LITTLE DRAKE

KIDS 10 YEARS + UNDER

little Drake 12

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

little french toast 12

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

SIDES

sausage 6
chorizo 6
bacon 5
two Homestead Farm 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 or Olmeca Gold

mimosa 12

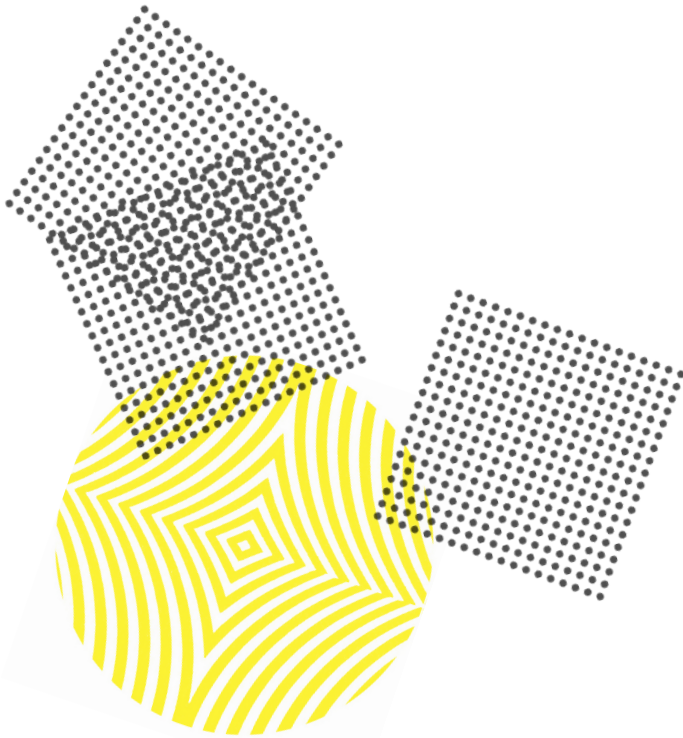
sparkling wine, orange or grapefruit juice [4 oz]

white lotus spritz 17


Junmai sake, Soho lychee liqueur, lime, guava, soda, sparkling wine [4oz]

nitro espresso martini 17

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



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