

LOBBY BAR



BITES

bang bang shrimp 19 🌊

mango hot honey, toasted coconut, sesame, scallion

croquetas 12

dry-cured ham, béchamel, romesco

marinated olives 9

preserved lemon, parsley (GF) (V)

trio of spreads + dips 16

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

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

spicy sake maki hand roll 5

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

fancy fries 10

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

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 hand roll 5

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



(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.

**THE
DRAKE
HOTEL**