

FOR THE TABLE

BLUEBERRY SCONES 12

crème fraîche, house-made jam (VG)

OYSTERS 6/24

mignonette, horseradish (GF)

LIGHT + LIVELY

MELON + BERRIES 12

compressed melon, ginger, fresh mint (V) (GF)

YOGURT + GRANOLA 16

greek yogurt, coconut + chia granola, fresh fruit + berries, hemp, chia pudding, Nyman Farms syrup (VG)

AVOCADO TOAST 19

sourdough toast, radish, za'atar, microgreens (V) <u>add</u>: poached egg +3

FRENCH TOAST 19

strawberry + cracked pepper compote, Chantilly cream, Nyman Farms syrup (VG)

DRAKE LOX + HUMBLE BREAD BAGEL 24 ★○

smoked salmon, cream cheese, red onion, capers, lemon, greens

A DRAKE CLASSIC

DRAKE WEDGE 19

candied walnuts, apples, shaved celery, grapes, vegan ranch dressing, iceberg lettuce (VG) (GF)

EGGS

THE GOOD EGG 19

poached eggs, chimichurri, Elmbrook sprouts, avocado, multi-grain toast, kale, apple, turmeric vinaigrette (VG) add: bacon +2 / maple ham +2 / kimchi +3 / tofu +3

DRAKE BENNY 20

two eggs, maple ham, English muffin, hollandaise, house home fries sub: smoked salmon +6 **AO** roasted mushrooms +4

CLASSIC DRAKE BREAKFAST 21

two eggs, sausage, bacon, baked beans, home fries, multi-grain toast

A DRAKE CLASSIC

HUEVOS RANCHEROS 21

two sunny-side eggs, black beans, pico de gallo, guacamole, fresh cheese, crema, corn tortilla (VG) (GF)

CHICKPEA + TOMATO SHAKSHUKA 22

poached eggs, tomato + harissa sauce, toum, focaccia crostini (VG)

+ MORE

DRAKE CHICKEN

+ WAFFLES 24

buttermilk fried Prinzen Farms chicken, dill ranch, spiced Nyman farms syrup

A DRAKE CLASSIC

SALMON BOWL 25 C

Chinook salmon, miso, sake + mirin marinade, forbidden black rice, quinoa, kale, broccoli, Pyramid Ferments kimchi, poached egg, carrot coconut dressing

SIDES

toast +3 / two eggs +6 / crispy bacon +4 / smoked salmon +8 / sausage +6 / maple ham +6 / house home fries +4 / granola +5 / avocado +3 / baked beans +5 / side greens +5 / side Caesar +5 / Drake fries +9 / fancy fries +5

EXECUTIVE CHEF AMANDA RAY

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

■ Ocean Wise sustainable seafood



HANDHELDS

CHICKEN SANDWICH 24

lemon + herb chicken breast, bacon, marinated tomatoes, aged cheddar, kewpie mayo, brioche bun, hand-cut fries

DRAKE BURGER 25

bacon, aged cheddar, onion, pickles, Drake dressing, milk bun, hand-cut fries

A DRAKE CLASSIC

LOBSTER ROLL 35 X

celery, tarragon, citrus, mayo, toasted potato bun, celeriac remoulade, hand-cut fries

DRAKE VEGGIE BURGER 22

veggie burger, Drake dressing, vegan cheese, milk bun, hand-cut fries (VG)

DRAKE BLT 19

multi-grain toast, crispy bacon, lettuce, tomato, avocado, cheddar, herb + garlic mayo, hickory sticks

HANDHELD UPGRADES

side green salad +5 / side Caesar salad +5 / fancy fries +5 / sunny up egg +3

EYE OPENERS

DRAKE CAESAR 18

Absolut vodka, Carroll & Co. bloody mix, clamato, lime, horseradish, celery salt [20z]

WHITE LOTUS SPRITZ 18

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

NITRO ESPRESSO MARTINI 17

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

MIMOSA 14

sparkling wine, freshly squeezed orange juice [4oz]

TEMPERANCE

FRESHLY SQUEEZED JUICE 8

orange, apple, grapefruit

WANDERLUST 10

grapefruit, cucumber, mint, cherry lemon, seltzer

HIGH TEA 10

Lumette Bright Light non-alcoholic gin, lemon, green tea, Barbet Light Wave soda (pineapple, cucumber, lavender)

LITTLE DRAKE

kids 10 years + under, incl. juice box

BREAKFAST 10

2 eggs, sausage or bacon, toast

DRAKE BURGER 15

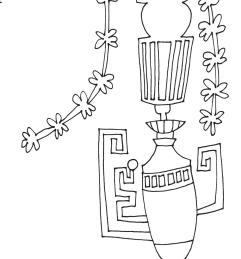
aged cheddar cheese, milk bun, hand-cut fries

WAFFLES 10

3 pieces, fresh fruit, Nyman Farms syrup, Chantilly cream

GRILLED CHEESE 12

aged cheddar, pain au lait





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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.