

BREAKFAST

8AM_11AM

**THE
DRAKE
HOTEL**

LIGHT + LIVELY

melon + berries 12 compressed melon, ginger, fresh mint

wild blueberry mini scones 12 baked in house, Lignum honey butter, strawberry rhubarb preserve (VG)

yogurt + granola 16 Greek yogurt, homemade coconut, hemp + chia granola, fresh fruit, toasted almonds, chia pudding, Nyman farms maple syrup

HANDHELDS

avocado toast 19 Blackbird sourdough toast, radish, za'atar, microgreens (VG)

add: poached egg +3

smoked salmon bagel 24 smoked salmon, red onion, capers, cream cheese, Spent Goods campfire bagel, leafy greens 🌱

LITTLE DRAKE

KIDS 10 YEARS + UNDER.

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

little grilled cheese 12 hand-cut fries, ketchup

EGGS

eggs on greens 19 two Homestead Farms poached eggs, New Farm greens, spring onions, fine herbs, Mountainoak gouda, black pepper vinaigrette (VG) 🌱

add: smoked salmon +9 add: crispy bacon +4 add: avocado +3

huevos rancheros 21 Homestead Farm sunny eggs, flour tortilla, sweet potato + black beans, crema, guac, pico de gallo (VG)

Drake breakfast 21 two Homestead Farm eggs, bacon, sausage, maple baked beans, homestyle potatoes

swap: meat for sautéed greens sub: meat for smoked salmon +5 | potatoes for New Farm greens +6 | egg whites +3 | gluten-free toast +2

French omelette 21 three Homestead Farm eggs, fine herbs, spinach, mushrooms, homestyle potatoes, leafy greens (VG)

add: goat cheese +3 add: triple crème brie +4 add: applewood smoked cheddar +5 sub: egg whites +3

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 or Olmeca Gold add: an oyster +4

mimosa 12 grapefruit or orange

white lotus spritz 17 Junmai sake, Soho lychee liqueur, lime, guava, soda, sparkling wine [4 oz]

nitro espresso martini 17 Ketel One vodka, Kahlua, espresso, sea salt [2 oz]

SIDES


sausage 6 / chorizo 6 / bacon 5 / two Homestead Farm eggs 6 / side New Farm greens 8 / sautéed greens 5 / homestyle potatoes 6 / hand cut fries 7 / multigrain toast 3 white sourdough toast 3 smoked salmon 9 maple baked beans 6


ARTWORK MAXINE MCCRANN



EXECUTIVE CHEF TAYLOR MCMEEKIN

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

 New Farm = Organic, sustainable and regenerative farming.

 We strive to feature OW recommended sustainable seafood on our menu. Ask your server for details.

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 before ordering.

Groups of 8+ will receive one bill + 20% gratuity. Room service: A 20% gratuity charge + a 10% delivery fee will be applied.

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