

# AFTER

THE  
DRAKE  
HOTEL

## DESSERT

**strawberry short cake 14** tres leches cake, macerated Ontario strawberries, basil

**summer fruit tart 16** wild blueberries, poached peaches, sour cream, almond

**cheese cake 12** olive oil, yuzu, walnuts

**gelato 9** 2 scoops, *Death in Venice* selection

## DIGESTIFS

**Amaro Montengro 9** [1 oz]

**Calvados Boulard Pays D'Auge 10** [1 oz]

**Taylor Fladgate 10yr Tawny Port 12** [2 oz]

**Cocchi Vino Chinato 16** [2 oz]

**Marie Duffau Bas Armagnac 11** [1 oz]

## COFFEE

reunion island coffee 4 / americano 4 / espresso 4 / cappuccino 5 / latte 5.5

/ mocha 6.5 / vanilla almond matcha latte 7.5 / honey + oats latte 7.5 /

caramel coconut latte 7.5 / vanilla oat latte 7.5 / maple almond mocha 7.5

## COCKTAILS

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

**rust + bone 17** cedar-infused Four Roses bourbon, Amaro Nonino, Benedictine, Angostura Bitters [2.5 oz]

– SANDY DE ALMEIDA, THE DRAKE HOTEL

**the departed 17** El Dorado 12 yr. rum, Campari, Averna, mezcal, Peychaud's bitters [2.5 oz]

– SANDY DE ALMEIDA, THE DRAKE HOTEL



ARTWORK MAXINE MCCRANN

All items may have been in contact with nuts, gluten and other allergens. Please inform the server of any allergies.