

LUNCH

11AM_4PM

THE
DRAKE
HOTEL

ALL DAY

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

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

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

all day add-ons: avocado +3 | Homestead Farm egg +3 | crispy bacon +5 | chorizo +6 | Burmese tofu +6 | smoked salmon +9 |

garlic shrimp +12 | cup o' daily soup +6

TO START

tom yum soup 18 Fogo Island shrimp, king oyster mushrooms (GF) 🌱

fried cauliflower 16 buffalo hot sauce, vegan ranch (V)

dips + things 18 eggplant + tahini, heirloom tomato + cumin dips, lavash, crudité (VG)

shrimp cocktail 28 Black Tiger + Fogo Island, cocktail sauce, wasabi aioli (GF) 🌱

SALADS

panzanella 21 Ontario heirloom tomatoes, Monforte pecorino fresco, fried sourdough, tomato seed vinaigrette (VG)

baby gem Caesar 19 shaved fennel, bacon, miso croutons, seaweed buttermilk dressing

The New Farm greens 19 Mountainoak two-year-old gouda, scallions, black pepper vinaigrette, fried shallots (VG) 🌱

upgrade: make it family-style 27

top up any salad: Burmese tofu +6 | lemon + herb chicken breast +9 | smoked salmon +9 | grilled garlic shrimp +12 | grilled steak +18 | falafel +8

MAINS

falafel salad power bowl 24 house-made falafel, tabbouleh, lentils, tahini, pickled hakurei turnips, baba ghanoush (V)

summer niçoise 28 torched ahi tuna, sauce gribiche, English peas, potatoes, soft egg 🌱

steak frites 28 4 oz PEI flat iron, foraged butter, hand-cut fries, beef jus (GF)

vegan bolognese 28 bucatini, lentils, smoked shiitake, almond parm (V)

Drake veggie burger 24 veggie patty, aged cheddar, Drake sauce, milk bun, hand-cut fries (VG)

sub: fries for New Farm greens +6

Drake burger 26 Perth bacon, aged cheddar, red onion, pickle, iceberg, Drake sauce, milk bun, hand-cut fries

sub: fries for New Farm greens +6

HANDHELDS

fried chicken 22 buttermilk hot fried chicken, coleslaw, bread + butter pickles, milk bun, hand-cut fries

lobster roll 28 East Coast lobster, wild leek remoulade, brioche, crushed potato chips

ham + cheese 26 house-baked olive focaccia, pasture ham + mortadella, fior di latte, giardiniera aioli, fennel-kraut

reuben 24 house-made pastrami, sauerkraut, Swiss cheese, kosher dill, Drake sauce, marble rye, hand-cut fries

handheld upgrades: fancy fries w/ pecorino + truffle +3 | side New Farm greens +7 | side baby gem Caesar +7

EYE OPENERS

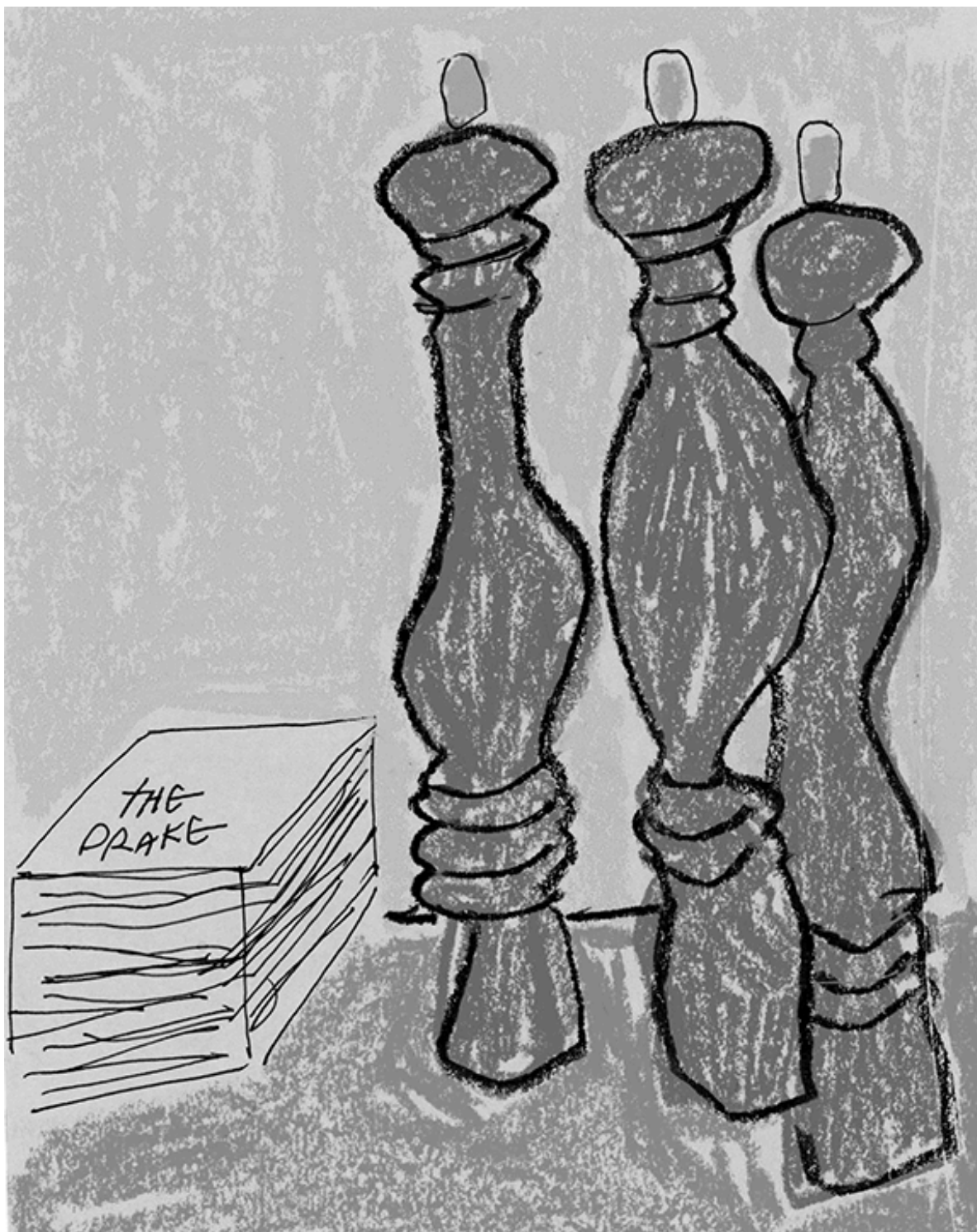
Drake Caesar 17 Absolut vodka, Carrol & Co. bloody mix, clamato, lime, horseradish, celery salt [2 oz]

sub: Beefeater or Olmeca Gold add: an oyster +4

mimosa 12 sparkling wine, orange or grapefruit juice [4 oz]

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]



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.