

BREAKFAST

8AM_11AM

THE
DRAKE
HOTEL


LIGHT + LIVELY

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 

EGGS

eggs on greens 19 two Homestead Farms poached eggs, arugula, mizuna, heirloom carrot, Niagara maple vinaigrette.

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

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

swap: meat for sautéed greens swap: meat for smoked salmon +5 sub: gluten-free bread +2 sub: egg whites +3 add: avocado +3 add: Homestead Farm egg +3 add: Perth bacon +5 add: chorizo +6

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

LITTLE DRAKE

KIDS 10 YEARS + UNDER.

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

little grilled cheese 12 hand-cut fries, ketchup + juice box

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

elderflower spritz 17 Junmai sake, St. Germain, lemon, pear, soda, sparkling wine [4 oz]


nitro espresso martini 18 Grey Goose vodka, Kahlua, espresso, sea salt [2 oz]


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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