

BRUNCH

THE
DRAKE
HOTEL

FOR THE TABLE

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

East Coast oysters 25 half | 48 doz mignonette, horseradish, house-fermented mango + habanero hot sauce (GF) 🌱

LIGHT + LIVELY

melon + berries 12 compressed melon, ginger, fresh mint

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

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

EGGS + MORE

Drake benny 22 two Homestead Farm eggs, English muffin, hollandaise, homestyle potatoes, choice of peameal bacon or spinach
sub: smoked salmon for bacon +5

eggs on greens 19 two Homestead Farms poached eggs, arugula, heirloom carrot, Niagara maple vinaigrette (VG)

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

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

- swap: meat for sautéed greens swap: meat for smoked salmon +5 sub: gluten-free bread +2

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

fried chicken + waffles 26 buttermilk fried chicken, hot honey, dill ranch, Ontario dark maple syrup

French toast 20 challah, strawberry black pepper compote, strawberry sugar, Nyman Farms maple syrup (VG)

breakfast nachos 20 corn tortilla, tomatillo salsa, crema, Cotija, Homestead eggs (GF)

Drake veggie burger 24 veggie patty, aged cheddar, Drake sauce, fixins, milk bun, fries (VG)

Drake burger 26 Perth bacon, aged cheddar, Drake sauce, fixins, milk bun, fries

LITTLE DRAKE

KIDS 10 YEARS + UNDER

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

little french toast 12 challah, blueberry, maple syrup, cinnamon whip + juice box (VG)

SIDES

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

EYE OPENERS

WE'LL JUST PUT THIS HERE. YOU'RE WELCOME.

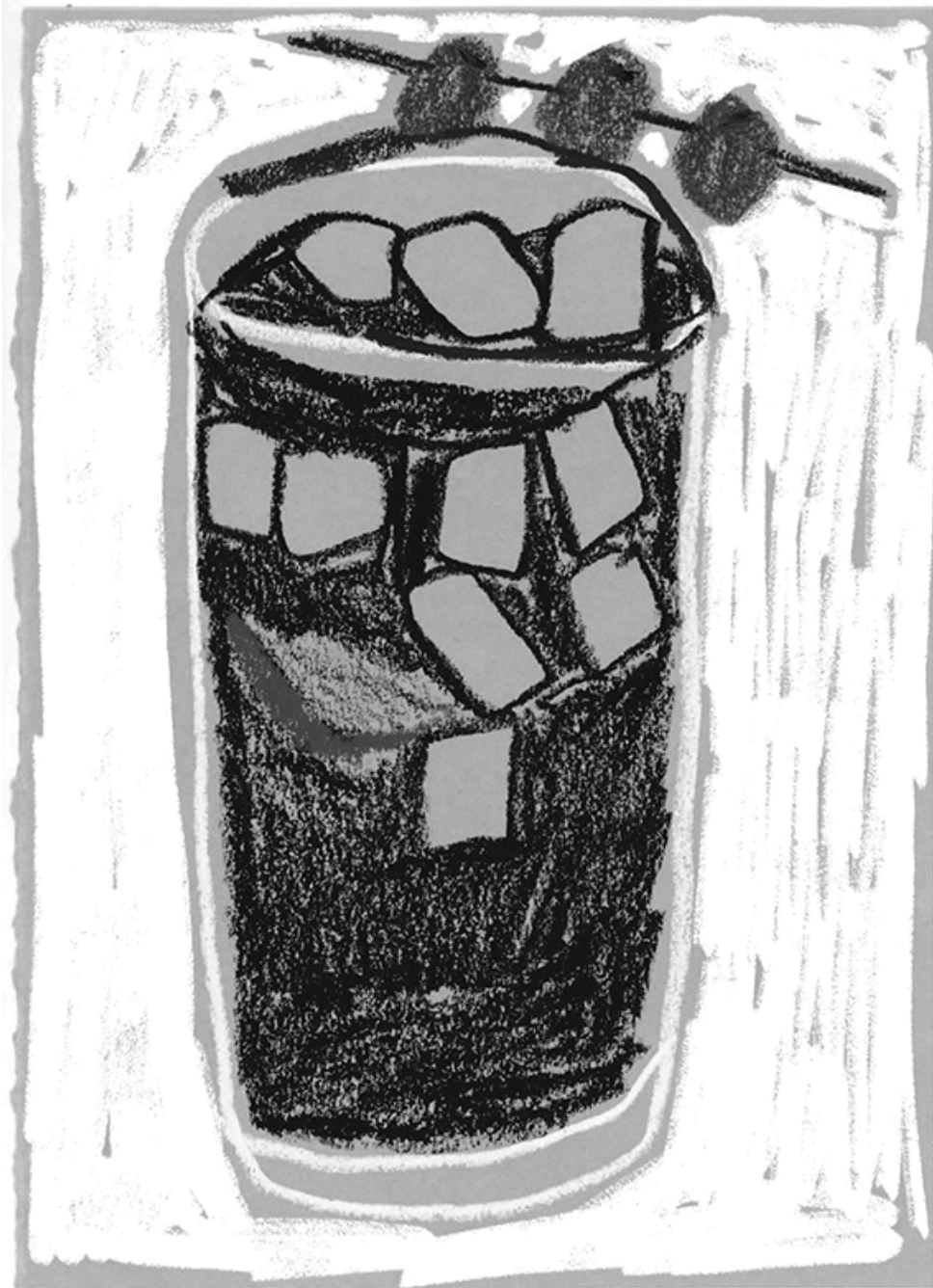
Drake Caesar 17 Absolut vodka, Carrol & Co. bloody mix, clamato, lime, horseradish, celery salt [2 oz]

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

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

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

HIGH TEA + HIGH TOPS

**EVERY SUNDAY
11AM – 4PM**

Bottomless Mimosas
\$40 PP
(enjoy responsibly)


Tea + Delights
45PP (min of 2ppl)


Shareable Boozy Teapots
\$80

**SEE THE MENU +
RESERVE:
THEDRAKEHOTEL.CA**

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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