



# FOOD

# FEB 1 – FEB 29

# GREATEST HITS MENU

THE  
DRAKE  
HOTEL

## **lamb bacon 18**

grilled, plum relish, rosemary (3PC)

EXECUTIVE CHEF: **TAYLOR MCMEEKIN**  
THE DRAKE HOTEL MAY 2023 – PRESENT

## **nonna's meatballs 18**

arugula basil pesto, Grana Padano (3PC)

LEGACY CHEF: **TED CORRADO**  
CORPORATE CHEF, THE DRAKE HOTEL PROPERTIES 2017 – 2020

## **kale Caesar 19**

shaved fennel, bacon, miso croutons,  
seaweed buttermilk dressing

LEGACY CHEF: **ALEXANDRA FESWICK**  
EXECUTIVE CHEF, THE DRAKE HOTEL 2014 – 2021

## **lobster nachos 29**

poached lobster, corn tortilla,  
tomatillo, guac, pico de gallo,  
jalapeños, cotija, cilantro

ALL DRAKE HOTEL CHEFS

## **fried chicken + waffles 26**

savory waffles, buttermilk-marinated  
fried chicken, spicy maple syrup +  
bumbleberry compote

LEGACY CHEF: **ANTHONY ROSE**  
EXECUTIVE CHEF, THE DRAKE HOTEL 2004 – 2008

## **sushi pizza 18 \*\* AVAILABLE AFTER 4PM, TUES – SAT**

ahi tuna, spicy mayo, avocado, black tobiko

LEGACY CHEF: **ANSON LU**  
SUSHI CHEF, THE DRAKE HOTEL 2008-PRESENT



# DRINK

# FEB 1 – FEB 29

# GREATEST HITS MENU

THE  
DRAKE  
HOTEL

## **beets by drake 16**

Absolut vodka, Carpano Antica Formula vermouth, lemon, beet, star anise (20Z)

LEGACY BARTENDER: **CHEYNELLE FRASER**  
THE DRAKE HOTEL + DRAKE DEVONSHIRE

## **one dance 16**

Empress gin, Lillet, St-Germain, lemon, celery bitters, shiso (30Z)

LEGACY BARTENDER: **CHANTELLE GABINO**  
THE DRAKE HOTEL

## **strawberry fields 16**

Spirit of York gin, strawberry + pepper, soda (20Z)

LEGACY BARTENDER: **SIMON HO**  
THE DRAKE HOTEL

## **brown butter maple old fashioned 16**

Jim Beam bourbon, brown butter, maple syrup, Angostura bitters, chocolate (20Z)

LEGACY BARTENDER: **RUDY OLSEN**  
THE DRAKE HOTEL

## **the departed 16**

El Dorado 12 year rum, Averna Amaro, Campari, mezcal, Peychaud's bitters (30Z)

LEGACY BARTENDER: **SANDY DE ALMEIDA**  
THE DRAKE HOTEL