

DINNER

THE
DRAKE
HOTEL

TO START

East coast oysters 25 half | 48 doz (GF)
cheese board 26 half | 42 full Lignum honey, walnuts, preserves + ferments
charcuterie 26 house-made pickles, grainy mustard, herbed lavash
steak tartare 24 spicy ketchup gaufrettes, kosher dill, Russian dressing, sauerkraut, capers, fine herbs
dips + things 16 eggplant + tahini, tomato + cumin dips, lavash, crudité (VG)
bread + butter 8 Blackbird sourdough + multigrain, St. Brigid's butter

SMALL PLATES + SALADS

chicken noodle soup 19 'nuff said, finished with Lot 40 Canadian Whisky
bang bang shrimp 18 sweet chili, toasted coconut, sesame, scallion
lamb bacon skewer 18 grilled, apricot relish, rosemary (3pcs)
tuna tacos 22 ahi tuna tartare, greens, togarashi (3pcs) add: taco +7
winter greens 20 arugula, mizuna, heirloom carrot, Niagara maple vinaigrette
kale ceaser 19 shaved fennel, bacon, miso croutons, seaweed buttermilk dressing
mushroom wedge 22 shiitake, hen of the woods, vegan sour cream, legumes (V)

MAINS

truffle mac n' "cheese" 30 almond "cheese sauce", Périgord truffle, garlic toast (V)
roisserie chicken 32 half | 55 whole crispy potatoes, house slaw, pain au lait, cabin sauce
lobster carbonara 38 tagliatelle, lobster, guanciale, broccoli, chili, basil soil
Fogo island cod 42 pan seared, cream o' mush, crispy fingerling, brown butter tartar
Drake veggie burger 22 veggie patty, Drake sauce, fixins, fries
Drake burger 26 Perth bacon, aged cheddar, Drake sauce, fixins, milk bun, fries
steak au poivre 46 10 oz. flatiron, peppercorn jus, fries (GF)
make fries fancy: w/ Moliterno pecorino +5 sub winter greens or gem caesar +3

SUSHI

spicy sake maki 19 salmon, tobiko, spicy ponzu mayo, cucumber, avocado, togarashi, green onion
spicy maguro maki 21 ahi tuna, cucumber, spicy mayo, black + white sesame seeds
coconut ebi maki 19 coconut shrimp, cucumber, spicy mayo, toasted coconut
brown rice dragon roll 18 tempura yam, avocado, cucumber, spicy mango
mango salmon maki 21 jalapeño, spicy mayo, avocado, crispy shallot, tobiko
Drake maki roll 28 coconut shrimp, salmon, tuna, cream cheese, avocado, cucumber, spicy mayo, unagi sauce
wagyu unagi maki 34 seared wagyu beef, BBQ unagi, tempura yam, arugula, cucumber, black tobiko
nigiri trio 19 inari (2), sake (2), maguro (2) add: wagyu 2pc +2
salmon sashimi 3pc for 14
tuna sashimi 3pc for 22
omakase 125 chef's creation, serves 3-4 guests
upgrade: any roll to brown rice +3

SIDES

Canadian potatoes 10 fried, ketchup seasoning, tarragon aioli
chili broccoli 10 Anaheim chili, XO, lemon ** contains nuts & shellfish**
mushrooms 14 lemon miso, black pepper
Drake fries 9 herb aioli
make 'em fancy w/ Moliterno pecorino +5

PRIME TIME PLATES

YOUR DAILY FEATURES

MONDAY

Oysters + Ounces
\$3 oysters + \$1/oz
Château des Charmes

TUESDAY

Red Sauce Special
\$29 plate, noodles +
meatballs + ½ priced wine

WEDNESDAY

Fogo Island Fish Feature
\$29 two-piece +
\$8 Stella Artois

THURSDAY

Buckets + Bubbles
\$29, four-piece fried
chicken w/ fries
+ ½ priced bubbles
(*w/ purchase of bucket)



EXECUTIVE CHEF TAYLOR MCMEEKIN

(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

♻️ 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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