

# LUNCH

11AM\_4PM

THE  
DRAKE  
HOTEL

## SMALL PLATES + SALADS

**bread + butter 8** Blackbird sourdough + multigrain, St. Brigid's butter

**chicken noodle soup 19** 'nuff said, finished with Lot 40 Canadian Whisky

**steak tartare 24** spicy ketchup chips, kosher dill, Russian dressing, sauerkraut, capers, fine herbs

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

**winter greens 20** arugula, mizuna, heirloom carrot, Niagara maple vinaigrette

**add ons:** falafel 8 | herbed chicken 9 | smoked salmon 9 | grilled shrimp 12 | steak 5oz 20

## MAINS

**turkey club 24** candied bacon, avocado, heirloom tomato, Texas toast, fries

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

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

**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

**steak au poivre 28** 5oz flat iron, peppercorn jus, fries (GF)

make fries fancy: w/ Moliterno pecorino +5 sub winter greens or gem caesar +3

## ALL DAY

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

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

**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

## SIDES

**cup o'soup 6** daily

**Canadian potatoes 10** fried, ketchup seasoning, tarragon aioli

**chili broccoli 10** Anaheim chili, XO, lemon \*\* contains nuts & shellfish\*\*

**Drake fries 9** herb aioli

make 'em fancy w/ Moliterno pecorino +5

## DAILY SOUP + SAMMY

DAILY \$24 SPECIALS

### MONDAY

**BBQ lamb rib**  
crispy onion, plum  
bbq, pickles

### TUESDAY

**Seawitch**  
beer battered, tartar sauce,  
mustard, pickled onions

### WEDNESDAY

**Meatball**  
three meat, red sauce,  
walnut arugula pesto

### THURSDAY

**Fried Green Tomato**  
whipped feta, banana  
pepper relish, iceberg

### FRIDAY

**Reuben**  
pastrami, sauerkraut,  
Swiss, Drake sauce

EXECUTIVE CHEF TAYLOR MCMEEKIN

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

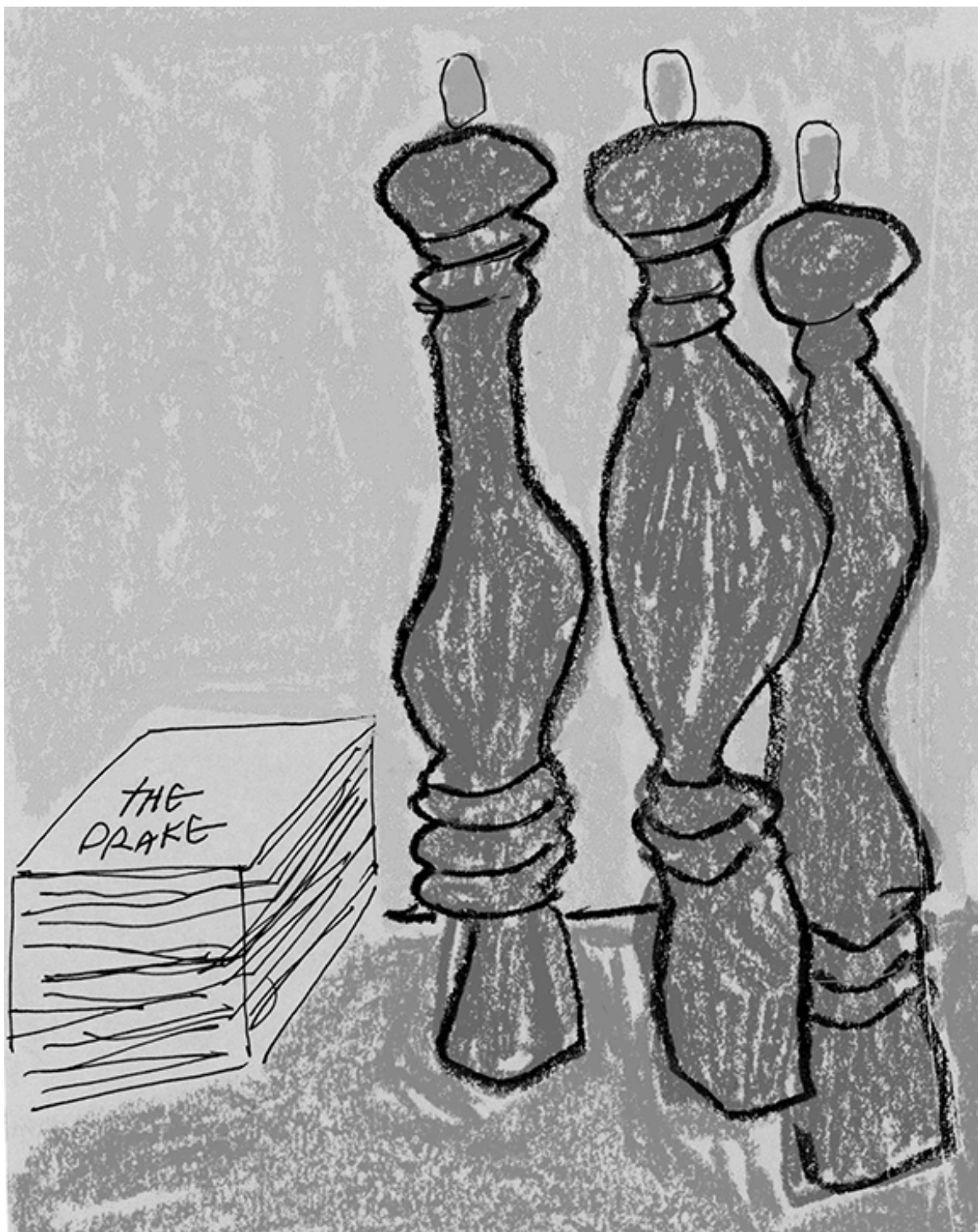
🌱 New Farm = Organic, sustainable and regenerative farming.

🐟 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.

ARTWORK MAXINE MCCRANN



## EXECUTIVE CHEF TAYLOR MCMEEKIN

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