

TO START

carrot coconut soup (V,GF) 14
pickled ginger, toasted coconut,
apple gastrique

bread + butter (VG) 11
seeded pain au lait, pull-apart, St Brigid's butter,
smoked salt, rosemary

tuna tostada 18
marinated yellowfin tuna, ponzu sauce, pickled ginger,
avocado, miso aioli, black sesame seeds

duck wings 20
honey gochujang, lime, coriander, crispy garlic

SALADS

baby gem caesar 19
shaved fennel, radish, bacon, miso croutons, parmesan,
fermented caesar dressing

big salad (V,GF) 18
baby gem, kale, red cabbage, sesame dressing, carrot,
radish, mandarin oranges, seedy crunch, microgreens

poached steelhead trout (GF) 22
potato salad, green goddess sauce, asparagus,
snap peas, pickled turnip, radish, herbs

****** salad upgrades ******
marinated crispy tofu 8 / lemon herbed chicken 9
miso sake salmon 12 / flat iron steak (8oz) 30

MAINS

falafel bowl (V) 24
couscous, pickles, cherry tomatoes, cucumber, greens,
tahini, crispy chickpeas

chilled soba noodle salad (VG) 24
6-minute marinated egg, crispy braised tamarind tofu,
mushroom dashi, crispy enoki

pasta verde 26
garganelli pasta, herb pesto, asparagus, peas, ricotta,
parmesan, lemon panko crunch

salmon bowl (GF) 25
miso sake salmon, tamarind-braised tofu, forbidden
black rice, quinoa, kale, broccoli, Pyramid Ferments
kimchi, poached egg, carrot coconut dressing

classic fish + chips (OW) 25
beer-battered haddock, celeriac rémoulade, tartar
sauce, hand-cut fries

steak frites 39
8oz flat iron, truffle butter, chimichurri, hand-cut frites

HANDHELDS

cuban sandwich 26
slow-roasted pork shoulder, sliced ham, gruyère, sour
pickles, yellow mustard + garlic butter, ciabatta,
hand-cut fries

lobster roll 35
celery, tarragon, citrus, mayo,
celeriac remoulade, toasted potato bun,
hand-cut fries

chicken pita 25
herb-marinated, cucumber, tomato, sumac,
feta, lettuce chiffonade, tzatziki, ramp aioli

drake burger 27
bacon, Drake dressing, aged cheddar, red onion, pickle,
milk bun, hand-cut fries

drake veggie burger (VG) 25
veggie patty, Drake dressing, vegan cheese, milk bun,
hand-cut fries

+++ handheld upgrades +++
sub your fries with a little salad +5 or side Caesar salad
+5/ fancy fries +5

+++ ADD-ONS

shishito peppers (VG) 14
aji amarillo mayo, furikake

crispy fingerling potatoes (V) 12
charred shishito salsa verde

drake fries (VG) 9
house cut
make 'em fancy
w/ parmesan + truffle butter +5

side caesar salad 8
shaved fennel, radish, bacon, miso croutons, parmesan,
fermented Caesar dressing

little salad (V) 8
baby gem, kale, red cabbage, sesame dressing, carrot,
radish, mandarin oranges, seedy crunch, microgreens

cup of carrot coconut soup (V,GF) 7
pickled ginger, toasted coconut,
apple gastrique



Consuming raw or undercooked foods increases the risk of foodborne illness. Items may have been in contact with nuts, gluten + other allergens. Inform your server of any allergies. A 20% gratuity will be added to parties of 8 or more.

[VG] vegetarian

[V] vegan

[GF] gluten-free

[OW] Ocean Wise sustainable seafood

Amanda

