

## FOR THE TABLE

### wild blueberry mini scones (VG) 12

Lignum honey butter, strawberry  
rhubarb preserve

## MAINS

### parfait 16

Greek yogurt, homemade coconut, hemp + chia  
granola, fresh fruit, toasted almonds,  
Nyman Farms maple syrup

### mushroom toast (VG) 22

two poached eggs, roast wild + cultivated mushrooms,  
cave-aged gruyère, endive, grilled Blackbird multigrain,  
Banyuls vinaigrette add: Hollandaise +2

### drake pancakes 22

seasonal preserve, chantilly, Nyman Farms maple syrup

### chicken + waffles 26

buttermilk fried chicken, dill ranch, Nyman Farms maple  
syrup

### drake all day 21

two eggs any style (or tofu), toast, home fries  
choose two: navy beans, bacon, sausage, sautéed spinach,  
roasted mushroom, sliced avocado, heirloom tomato or  
market greens

### drake benny 22

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

### huevos rancheros (VG) (GF) 21

two sunny-side eggs, black beans, pico de gallo,  
guacamole, fresh cheese, crema, corn tortilla

### the good egg 21

poached eggs, kale, alfalfa, avocado, chimichurri,  
multigrain toast

### breakfast sandwich 21

organic eggs, garlic thyme sausage or roast mushrooms,  
American cheddar, banana peppers, brioche bun

### smoked salmon bagel 19

wild sockeye, red onions, capers, whipped cream cheese,  
dill, MTL bagel, market greens

### big salad (V) (GF) 17

greens, treviso, endive, heirloom carrots, radishes,  
cucumber, beets, fine herb Dijon vinaigrette

### drake burger 26

Perth bacon, aged cheddar, Drake sauce, iceberg,  
red onions, pickles, brioche, fries

### drake veggie burger (VG) 24

veggie patty, Drake sauce, iceberg,  
red onions, pickles, brioche, fries

## LITTLE DRAKE

KIDS 10 YEARS + UNDER

### little drake 12

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

### short stack 10

Drake pancakes, maple syrup + whip cream, juice box

## +++ SIDES

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SIDES  
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sausage 6 / bacon 5 / chorizo 6

two Homestead Farm eggs 6

homestyle potatoes 6 / hand cut fries 7

greens 6 / sautéed greens 5

multigrain toast 3 / white sourdough toast 3

smoked salmon 6 / maple baked beans 6

avocado 5 / roast mushrooms 5 / heirloom tomato 5

## 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]

### bottomless mimosas 40/pp

fresh orange or grapefruit

*terms and conditions apply*

### aperol spritz 17

Aperol, sparkling wine soda [4oz]

### espresso martini 18

Absolut vodka, Kahlua, espresso, salt [2oz]

### late check-out 19

banana, hazelnut, demerara, Fernet Branca, cold brew  
espresso, Bumbu Rum [2oz] Contains nuts.

*[Angelina Smith, The Drake Hotel]*



[VG] vegetarian [V] vegan [GF] gluten-free

[OW] Ocean Wise sustainable seafood

Consuming raw or undercooked foods increases the risk of foodborne  
illness. Items may have been in contact with nuts, gluten + other allergens.  
Please inform your server of any allergies.

A 20% gratuity will be added to parties of 8 or more people.

++ c'mon, it's time for ++

brunch  
brunch  
brunch



THE  
DRAKE  
HOTEL  
1150 QUEEN ST W  
TORONTO

Executive Chef: Taylor McMeekin