

SMALL PLATES

bread + butter 8

pull apart loaf, St Brigid's butter, rosemary, Vancouver Island salt

daily soup 12

seasonal creation

chips + dip 18

French onion dip, bagel chips, breakfast radish,

jumbo shrimp cocktail (GF) 18

cocktail sauce, lemon

steak tartare 22

capers, gherkins, anchovy, shallots, daily Dijon, chilis, herbs, baguette

burrata 23

spring pesto, arugula, rhubarb, grilled sourdough, olive oil, almonds

fritto misto (GF) 19

calamari, shrimp, clams, banana peppers, marinara, tarragon aioli

SALADS

drake caesar 18

romaine, croutons, lardon, white anchovy + lemon dressing

big salad (V) (GF) 17

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

beets by drake (GF) (V) 17

golden + red beets, fresh dill, beet vinaigrette, hazelnuts

soup + salad 18

daily soup + mini big salad

+++ SIDES

chili broccolini 10

grilled, chili crisp, lemon, fried shallots

smashed potatoes 10

crème fraîche, pickled shallots, herbs

roast mushrooms 10

wild butter, roasted

shishito peppers 10

aji amarillo, furikake

drake fries 9

tarragon aioli

make 'em fancy w/ Moliterno pecorino +5

MAINS

drake hot chicken 19

open face, roast chicken, pullman loaf, cabin sauce, peas

eggplant "parm" (GF) (V) 20

breaded eggplant, arrabbiata sauce, kalamata olives, capers, grilled broccolini, chili crisp, almond parm

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

turkey club 24

maple bacon, avocado, heirloom tomato, Blackbird pullman loaf, fries

fish + chips 22

Fogo Island cod, coleslaw, tartar 1pc

lobster roll 28

East Coast lobster, wild leek remoulade, brioche, crushed potato chips

drake veggie burger (VG) 24

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

drake burger 26

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

make fries fancy: w/ Moliterno pecorino +5

sub: greens or caesar +6

DESSERTS

coconut cream pie 15

coconut custard, chantilly, white chocolate

chocolate cake 15

chocolate, almonds

ice cream sandwich 15

chocolate chip cookie, vanilla ice cream



[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.

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

lunch
lunch
lunch



Executive Chef:
Taylor McMeekin

THE
DRAKE
CAFÉ
MORNING
TILL NIGHT