

TO START

bread + butter 8

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

chips + dip 18

bagel chips, breakfast radish, French onion dip

east coast oysters (GF) 28 / 52 doz

mignonette, horseradish, lemon

jumbo shrimp cocktail (GF) 22

cocktail sauce, lemon

fritto misto (GF) 19

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

steak tartare 22

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

burrata 23

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

tuna tartare 22

ahi tuna, avocado, cucumber, jalapeño, tajin, tortilla

sushi pizza 20

panko breaded sushi rice, ahi tuna, black tobiko, jalapeño, red onion, spicy unagi sauce, spicy mayo, scallions

SUSHI

tuna tacos 22

ahi tuna tartare, greens, togarashi, fried wonton shell (3pcs)
add: taco +7

spicy sake maki 19

salmon, tobiko, spicy yuzu mayo, cucumber, avocado, togarashi, green onion

spicy maguro maki 21

ahi tuna, cucumber, spicy mayo, black + white sesame seeds

coconut ebi maki 19

shrimp, cucumber, spicy mayo, toasted coconut

brown rice dragon roll 18

tempura yam, avocado, mango, Drake hot sauce

mango salmon maki 21

jalapeño, spicy mayo, avocado, crispy rice, tobiko

drake maki roll 28

coconut shrimp, salmon, tuna, cream cheese, avocado, cucumber, spicy mayo, unagi sauce

land + sea maki 34

seared wagyu beef, BBQ unagi, tempura yam, arugula, spicy unagi sauce, black tobiko

nigiri trio 19

inari (2), sake (2), maguro (2) add: 2pc wagyu +4

salmon sashimi 4pc for 14

tuna sashimi 4pc for 22

omakase 125

chef's creation, serves 3-4 guests

+++UPGRADE+++

any roll to brown rice +3

MAINS

roast chicken 32

half rotisserie chicken, creamy slaw, frites, cabin sauce

grilled branzino 49

whole grilled fish, brown butter, lemon, wilted greens

pasta verde 28

casarecce, asparagus, snap peas, basil parsley pesto, ricotta

drake bolognese 26

linguine, veal, pork, chicken, parmesan, basil

eggplant "parm" (GF) (V) 24

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

steak frites 56

10 oz Wellington County striploin, frites, peppercorn jus, herb aioli

lamb rack 59

pistachio crusted Ontario lamb, pearl couscous, turmeric vinaigrette, compressed cucumbers, honey yogurt

drake burger 26

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

make 'em fancy w/ moliterno pecorino +5

drake veggie burger 24

veggie patty, Drake sauce, iceberg, pickle, fries (VG)

make 'em fancy w/ moliterno pecorino +5

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

++ADD-ONS++

grilled chicken +9 / grilled shrimp +10 / crispy tofu +7

+++ SIDES

shishito peppers 10

aji amarillo, furikake

chili broccolini 10

grilled, chili crisp, lemon, fried shallots

roast mushrooms 10

wild butter, roasted

smashed potatoes 10

crème fraîche, pickled shallots, herbs

drake fries 9

tarragon aioli

make 'em fancy w/ Moliterno pecorino +5



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

[OW] Ocean Wise sustainable seafood

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

dinner
dinner
dinner

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

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



THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Taylor McMeekin