

FOR THE TABLE

wild blueberry mini scones (VG) 12

Lignum honey butter, strawberry
rhubarb preserve

MAINS

parfait 14

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 pickle, ranch, spicy Nyman
Farms maple

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

EBLT 18

everything bagel, heirloom tomato, whipped cream
cheese, iceberg
add smoked salmon \$6 | add bacon \$4

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

+++
++
+

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