

[VG] vegetarian [V] vegan [GF] gluten-free [OW] Ocean Wise sustainable seafood

TO START

- seasonal gazpacho (VG, GF) 14**
chilled soup, seasonally inspired
- 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
- local tomato tartine (VG) 16**
rosemary focaccia, whipped feta, crispy shallots, herbs

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



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.

Amanda

