

SMALL PLATES

bread + butter 8

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

daily soup 12

seasonal creation

jumbo shrimp cocktail 18

cocktail sauce, lemon

steak tartare 22

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

burrata 23

summer pesto, arugula, stone fruit, grilled sourdough, olive oil, almonds

fritto misto (GF) 19

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

SALADS

drake caesar 18

romaine, croutons, Caesar dressing, white anchovy

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

++ADD-ONS++

grilled chicken +9 / grilled shrimp +10

crispy tofu +7

+++ SIDES

chili broccolini 10

grilled, chili crisp, lemon, fried shallots

smashed potatoes 10

crème fraîche, pickled shallots, herbs

roast mushrooms 10

leeks, 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, arrabiata 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, coleslaw

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

hot fudge sundae 13

hot fudge, vanilla ice cream, hazelnut praline, maraschino cherry



[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.

+++ SIDES

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

lunch
lunch
lunch



THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Taylor McMeekin