

+++HAPPY HOUR DRINKS

(DAILY 4PM-6PM)



BEER + WINE

drake draught \$7

Vienna lager, 5% alc/vol, ON [16oz]

starving artist \$1/oz

Starving Artist Cab Merlot or Chardonnay,
Niagara-On-The-Lake, ON

WELL DRINKS

[1oz] *Absolut vodka, Beefeater gin, Wisers rye,
Havana Club 3yr Rum, Olmeca Gold tequila,
Ballentine's scotch* \$6

COCKTAILS

tommy's margarita \$12

[1.5oz] Altos Plata tequila, agave, lime

aperol spritz \$12

[1.5oz] Aperol, sparkling wine, soda, orange

hanky panky \$12

[3oz] Beefeater gin, sweet vermouth,
Fernet Branca

espresso martini \$12

[2oz] Absolut vodka, Kahlua, cold brew espresso

el diablo \$12

[1.5oz] Altos Plata tequila, Cassis, lime, ginger beer

gold rush \$12

[1.5oz] Jim Beam bourbon, lemon, honey

TEMPERANCE

solly's craft soda \$5

watermelon & lime / strawberry & vanilla [355ml]

barbet light Wave \$5

cucumber, pineapple, lavender [355 ml]

nuda spritz \$12

Bella non-alcoholic aperitif, lemon,
0.0 % sparkling wine, orange

+++HAPPY HOUR SNACKS

(DAILY 4PM-6PM)

SUSHI

tuna taco \$5 pp

yellow fin tuna, wonton, tartare

spicy sake hand roll \$7 pp

salmon, tobiko, cucumber, avocado, togarashi, green onion

spicy maguro hand roll \$7 pp

yellowfin tuna, cucumber, black + white sesame

inari hand roll \$7 pp

cucumber, avocado, Japanese bean curd, shiitake mushrooms, sesame (VG)

+++ OTHER SNACKS

warm olives \$5

Cerignola, burnt orange, pimento

bread & butter \$7

pull apart loaf, St. Brigid's butter

bruschetta \$5 pp

Stracciatella, garlic, tomato

fancy fries \$7

Pecorino + truffle, tarragon aioli (VG)(GF)

chili broccolini \$7

chili crisp, fried shallots (V)

steak tartare \$7pp

crostini, gherkins, shallots, capers, triple crunch

mini-drake burger \$7pp

(beef or veggie) aged cheddar, Drake sauce, red onion, iceberg, pickles



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

THE DRAKE HOTEL