



# drinks

## SPARKLING

**lazarra** 9 | 40  
RIESLING, GEWÜRZTRAMINER,  
CHARDONNAY, NV  
St. Catharines, ON

## WHITE

**starving artist** \$1/oz  
CHARDONNAY, 2018  
Niagara-on-the-Lake, ON

**domaine de l'herre** 15 | 24 | 70  
SAUVIGNON BLANC, 2023  
Gascogne, France (V)

**caposaldo** 13.5 | 21 | 60  
PINOT GRIGIO, 2022  
Brentonico, Italy

## RED

**starving artist** \$1/oz  
CABERNET-MERLOT, 2018  
Niagara-on-the-Lake, ON

**domaine du punctum, lobetia** 13.5 | 21 | 60  
TEMPRANILLO, 2021  
La Mancha, Spain

**parducci** 16 | 26 | 75  
CABERNET SAUVIGNON, 2022  
Mendocino, California (V)

## BOTTLES + CANS

**ace hill** 9  
pilsner, 4.9% alc/vol Toronto ON [473ml]

**burdock "ducks"** 10  
IPA, 6.3% alc/vol Toronto ON [355ml]

**bellwoods brewery "jelly king"** 11  
dry hopped sour, 5.6% alc/vol  
Toronto ON [473ml]

**miller high life** 8  
American lager, 4.6% alc/vol USA [355ml]

## DRAUGHT

**drake draught** 8  
Vienna lager, 5% alc/vol, ON [16oz]

**labatt 50** 9  
ale, 5% alc.vol, ON [16oz]

**guinness** 11  
Irish dry stout, 4.2% alc/vol, Ireland [473ml]

**brickworks "batch 1904"** 11  
cider, 5% alc/vol, Toronto ON [16oz]

## CLASSICS

**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

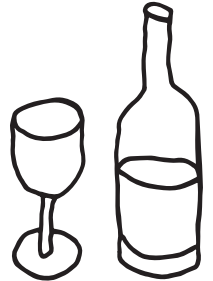
**gold rush** 12  
[1.5oz] Jim Beam bourbon, lemon, honey

## TEMPERANCE

**solly's craft soda** 5  
watermelon & lime or strawberry + vanilla [355ml]

**barbet light wave sparkling water** 5  
cucumber, pineapple, lavender [355ml]

**nuda spritz** 12  
Bella non-alcoholic aperitif, lemon,  
0.0 % sparkling wine, orange





# Snacks

## SUSHI BAR

**east coast oysters** 28 | 52  
mignonette, horseradish, lemon,  
house hot-sauce (GF)

**spicy maguro handroll** 8  
yellowfin tuna, cucumber,  
black + white sesame

**inari handroll** 8  
cucumber, avocado, Japanese bean  
curd, shiitake, sesame (V)

**spicy sake handroll** 8  
salmon, tobiko, cucumber, avocado,  
togarashi, green onion

**tuna tacos** 22 | 3 pcs  
wontons, field greens, spicy mayo,  
togarashi (add taco +5)

**brown rice dragon roll** 18  
tempura yam, avocado, mango,  
Drake hot sauce (V)

**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

## SNACK BAR

**bread + butter** 8  
St. Brigid's butter, fried rosemary

**warm olives** 10  
pimento + blue cheese (V) (GF)

**drake caesar** 10  
romaine, croutons, Caesar dressing,  
white anchovy

**deviled eggs** 12  
crispy duck skin, smoked paprika,  
kewpie mayo

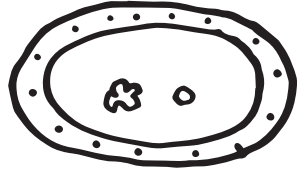
**fancy fries** 14  
Pecorino + truffle with tarragon aioli  
(VG) (GF)

**steak tartare** 18  
capers, gherkin, anchovy, shallots,  
daily dijon, chilis, herbs, baguette

**crispy shrimp cocktail** 19  
tempura, cocktail sauce,  
horseradish, lemon

**drake dog** 15  
Drake sauce, sauerkraut, Emmenthal,  
Martins' potato roll

**drake sliders** 21 | 3 pcs  
(beef or veggie) aged cheddar,  
Drake sauce, iceberg, red onion



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