



brunch



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]

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]

FOR THE TABLE

east coast oysters 30 / 54
mignonette, horseradish, lemon (OW) (GF)

jumbo shrimp cocktail 18
cocktail sauce, lemon (OW)

**wild blueberry
mini scones** 12
lignum honey butter, strawberry
rhubarb preserve (VG)

drake pancakes 22
seasonal preserve, chantilly,
Nyman Farms maple syrup (VG)

BURGER

drake burger 26
Colby cheese, caramelized onions,
peppercorn aioli, toasted brioche,
hand-cut fries

MAKE 'EM FANCY FRIES W/ MOLITERNO
PECORINO +5 ADD BACON + 5

drake veggie burger 22
iceberg lettuce, red onions, pickles,
peppercorn aioli, toasted brioche,
hand-cut fries (VG)

MAKE 'EM FANCY FRIES W/ MOLITERNO PECORINO +5

MAIN

parfait 12
Greek yogurt, homemade coconut,
hemp + chia granola, fresh fruit,
toasted almonds, Nyman Farms maple syrup (VG)

mushroom toast 22
two poached eggs, roast wild +
cultivated mushrooms, cave-aged
gruyère, endive, grilled Blackbird
multigrain, Banyuls vinaigrette (VG)
add: hollandaise +2

chicken + waffles 26
buttermilk fried chicken, dill pickle, ranch,
spicy Nyman Farms maple syrup

drake all day 21
two eggs any style (or tofu), toast, home fries
choose two: navy beans,
bacon, sausage, sautéed spinach,
roasted mushroom, avocado,
heirloom tomato or market greens

drake benny 22
two Homestead Farm eggs, English
muffin, hollandaise, home fries,
choice of peameal bacon or spinach
sub: smoked salmon for bacon +5

huevos rancheros 21
two sunny-side eggs, black beans,
pico de gallo, guacamole, crema,
fresh cheese, corn tortilla (VG) (GF)

the good egg 21
poached eggs, kale, alfalfa, avocado,
chimichurri, multigrain toast (VG)

croque madame 26
ham, Swiss cheese, béchamel, sunny side
egg, Dijon, hand cut fries

LITTLE DRAKE

KIDS 10 YEARS + UNDER

little drake 12
two Homestead Farm eggs,
toast, sausage or bacon,
home fries, juice box (VG)

short stack 10
drake pancakes, maple syrup,
whip cream, juice box



SIDE



bacon 5
sausage 6
chorizo 6
smoked salmon 6
two Homestead Farm eggs 6
sautéed greens 5
greens 6
home fries 6
hand cut fries 7
multigrain toast 3
white sourdough toast 3
maple baked beans 6
avocado 5
roast mushrooms 5
heirloom tomato 5



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

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

Brunch



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