



after

DESSERTS

hot fudge sundae (GF) 13

vanilla ice cream, hot fudge sauce, pecans,
Luxardo cherries

apple pie 12

dulce de leche, cinnamon, sweet pastry crust

ADD A LA MODE +4

pecan pie 12

smoked maple, toasted pecans

ADD A LA MODE +4

DIGESTIFS

Calvados Boulard Pays D'Auge [1oz] 10

Taylor Fladgate 10yr Tawny Port [2oz]
12

Cocchi Vino Chinato [2oz] 16

Marie Duffau Bas Armagnac [1oz] 11

COFFEE

americano 4

espresso 4

cappuccino 5

latte 5.5

mocha 6.5

vanilla almond matcha latte 7.5

honey + oats latte 7.5

caramel coconut latte 7.5

vanilla oat latte 7.5

maple almond mocha 7.5

COCKTAILS

espresso martini 18

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

***late check-out** 19

banana, hazelnut, demerara, Fernet Branca, cold brew
espresso, Bumbu rum [2oz] (**contains nuts*)

(ANGELINA SMITH, THE DRAKE HOTEL)

rust + bone 20

cedar-infused Four Roses bourbon, Amaro Nonino,
Benedictine, Angostura Bitters [2.5 oz]

(SANDY DE ALMEIDA, THE DRAKE HOTEL)



Items may have been in contact with
nuts, gluten + other allergens. Please
inform the server of any allergies.

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

THE
DRAKE
HOTEL
1150 QUEEN ST W
T O R O N T O