



# 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** 28  
Colby cheese, Drake sauce, iceberg, red  
onions, pickles, brioche, hand-cut fries

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

**drake veggie burger** 22  
iceberg lettuce, red onions, pickles,  
Russian dressing, 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

**Cameroon pepper fried chicken +  
plantain waffles\*** 28  
South African spices + chilies, buttermilk  
ranch, smoked pepper honey, pickles

**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



\*Part of 'A Taste of the Motherland' menu by Stepou Tegbo, Drake Food + Beverage Supervisor

[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