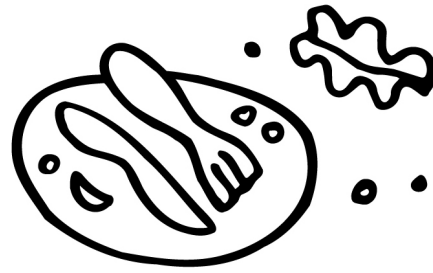


# lunch



## SOUP + SALAD

**roasted garlic pumpkin** 14  
apple gastrique, spiced chantilly (VG)

**drake caesar** 15  
romaine, croutons, white anchovy,  
lardon, Caesar dressing,

**big salad** 15  
greens, treviso, endive, heirloom  
carrots, radishes, cucumber, beets,  
fine herb Dijon vinaigrette (V) (GF)

**seared tuna salad** 25  
warm navy bean, heirloom carrots,  
cippolini onions, brown butter  
vinaigrette, (OW)

**+++ ADD-ONS +++**  
grilled chicken +9  
grilled shrimp (OW) +10  
crispy tofu +7

## SANDWICH

**cubano** 16  
smoked pork loin, Monterey jack,  
pickled jalapeños, Dijionaise,  
Black Bird sourdough, hand-cut fries

**turkey club** 24  
maple bacon, avocado, heirloom tomato,  
Blackbird pullman loaf, hand-cut fries

**drake burger** 26  
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, red onions, pickles,  
peppercorn aioli, toasted brioche,  
hand-cut fries (VG)

**+++ UPGRADES +++**  
sub fries w/ side greens or caesar salad +6  
make 'em fancy fries +5

## MAIN

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

**eggplant "parm"** 19  
breaded eggplant, arrabbiata sauce,  
Kalamata olives, capers grilled broccolini,  
chili crisp, almond parm (GF) (V)

**pasta alla vodka** 19  
rigatoni, dill, tomato, cream (VG)

**chicken schnitzel** 23  
spätzle, savoy cabbage, house mustard,  
capers, lemon lingonberry compote

## ON THE SIDE

hand-cut drake fries 9 / drake fancy fries (w/ Moliterno pecorino) 14

*prix fixe*

\$30

## TO START [CHOOSE ONE]

**pumpkin + roasted  
garlic soup** (VG)  
apple gastrique, spiced chantilly

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

**big salad (V) (GF)**  
greens, treviso, endive, heirloom  
carrots, radishes, cucumber, beets,  
fine herb Dijon vinaigrette

## TO FOLLOW [CHOOSE ONE]

**pasta alla vodka (VG)**  
rigatoni, dill, tomato, cream

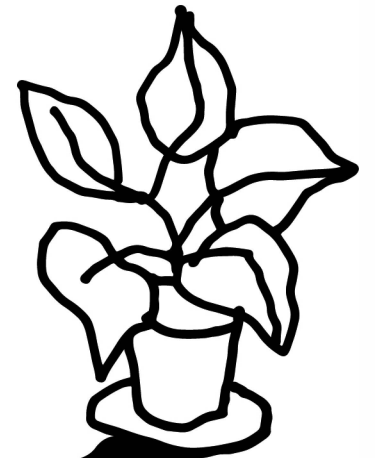
**eggplant "parm" (GF) (V)**  
breaded eggplant, arrabbiata sauce,  
Kalamata olives, capers, grilled  
broccolini, chili crisp, almond "parm"

**chicken schnitzel**  
spätzle, savoy cabbage, house mustard,  
capers, lemon + lingonberry compote

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

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

lunch



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 W  
DRAKE  
HOTEL  
1150 QUEEN ST  
TORONTO