

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 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, red onions, pickles,
Russian dressing, 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)

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"

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

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

hump



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