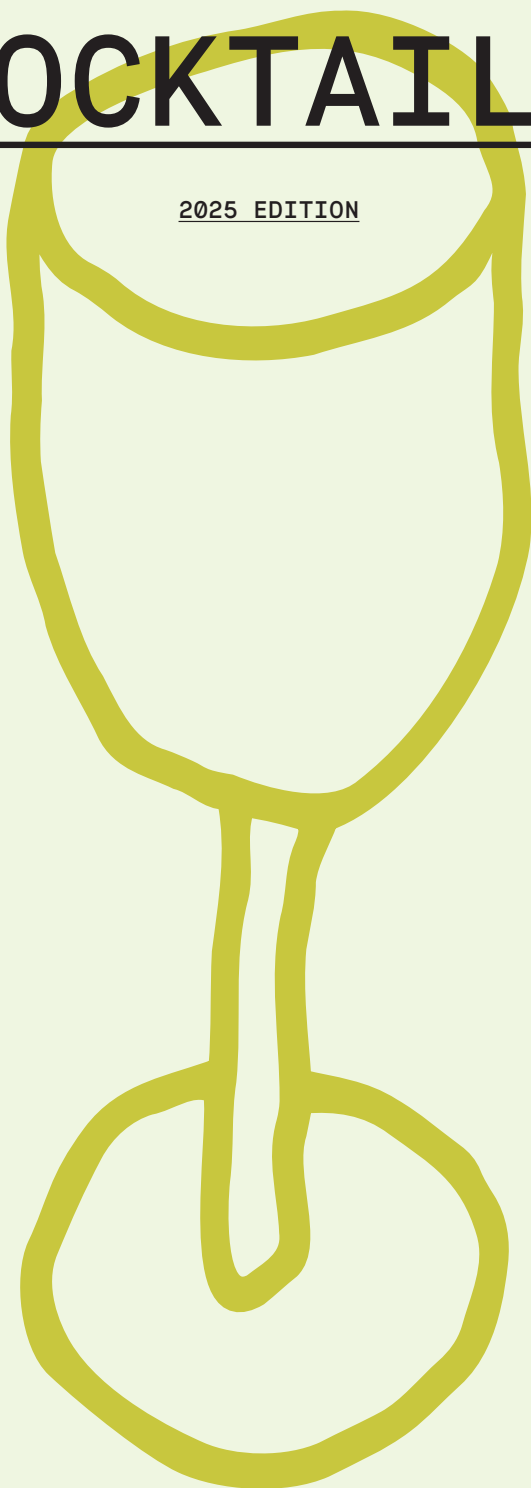


SUMMER COCKTAILS

2025 EDITION



THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

SHAKEN + BUILT

(2 OZ UNLESS NOTED)

pink pony club 17

watermelon, black pepper, lime,
mint, Beefeater gin
– ADAM BROOKS, THE DRAKE HOTEL

razz the roof 18

black raspberry, bubbles, Peychaud's bitters,
Absolut vodka (4 oz)
– MARC QUAGLIARINI, THE DRAKE HOTEL

thai me up 19

lemongrass, lychee, chili, lime,
Altos plata tequila
– JAZLYN WONG-LEE, THE DRAKE HOTEL

blood orange sour 18

Aperol, lemon, Malfy blood
orange gin, foam
– SARAH ELLIOTT, THE DRAKE HOTEL

tropic like it's hot 19

coconut, pineapple, banana, vanilla,
Bumbu rum
– DANIEL FROLOV, THE DRAKE HOTEL

bubblegum cosmo 18

hubba bubba, lime, orange,
Absolut Citron vodka
– DANIEL FROLOV, THE DRAKE HOTEL

cold snap 18

coffee liqueur, hazelnut, oat milk, vanilla,
cold brew, Dillon's vodka *contains nuts*
– THE DRAKE HOTEL BAR TEAM

corpse revivarita 19

Altos plata tequila, Lillet, strawberry,
lemon, absinthe spritz
– MARC QUAGLIARINI, THE DRAKE HOTEL

pandan-monium 18

pandan, lime, white vermouth,
Absolut Mandarin vodka
– JAZLYN WONG-LEE, THE DRAKE HOTEL

STIRRED + LUX

true north 19

Sortilège maple, Malagasy
chocolate bitters, Lot 40 rye
– ADAM BROOKS, THE DRAKE HOTEL

grapefruit moon 20

white vermouth, Luxardo Bitter Bianco,
Malfy grapefruit gin
– DANIEL FROLOV, THE DRAKE HOTEL

the departed 25

El Dorado 12 yr rum, Averna, Campari,
mezcal, Peychaud's bitters
– SANDY DE ALMEIDA, THE DRAKE HOTEL



DON'T SEE WHAT YOU'RE LOOKING FOR?
JUST ASK YOUR SERVER!

SUMMER FEATURES

CANADIAN CHAMPS

Diageo World Class Bartenders of the Year

sunseeker 20

Johnnie Walker Black, pear,
honey, lemon, orange blossom
KEEGAN MCGREGOR, 2024

depeche mode 22

Don Julio Blanco, Cocchi Americano,
fino, peach liqueur, verjus
JACOB MARTIN, 2023

magpie martini 18

Ketel One, fino, Bénédictine,
Angostura bitters
JAMES GRANT, 2021

such grape heights 20

Tanqueray No. Ten, grape soju,
elderflower, lime, ginger beer
KAITLYN STEWART, 2017

SPECIAL FEATURE

gold digger 40 (or 499 room included)

Real gold dust, elderflower, white vermouth,
Cynar, orange bitters, Hennessy VS [3 oz]

DRINK UP, DARLING. THIS ISN'T JUST A COCKTAIL
– IT'S LIQUID OPULENCE.

++ LUXURIOUS – DIVINE – AMBROSIA ++
– THE DRAKE HOTEL BAR TEAM

SANGRIA

Individual 17 / Pitcher 49

White – watermelon, lime, Aperol, Altos tequila
Red – Luxardo Cherry, lime, vanilla, Havana Club Añejo

ZERO PROOF

nuda spritz 15

Bella aperitif, lemon, 0.0% sparkling, orange

kung fu pandan 14

pandan, pineapple, lime, soda

faux-retto sour 14

NA amaretto, lemon, vegan foam

jungle cat 14

NA rum, NA aperitif, pineapple, lime

phony negroni 15

Grüvi red sangria 16 [250ml]

Barbet sparkling 7

light wave

Solly's soda 7

raspberry + lemon or strawberry + vanilla

Gaptooth yuzu soda 7

yuzu, sansho peppercorn, chamomile



BEER + CIDER

DRAUGHT

Drake Lager / Amber 8

Labatt 50 9 | Stella 10.5 | Guinness 11

Michelob / Steam Whistle / Mill St. 10

Goose Island IPA 10.5 | Brickworks Cider 11

BOTTLES + CANS

Ace Hill Pils 10.5 | Jelly King 12

Bellwoods XX 11 | Henderson Best 11

Bud Light 8.5 | Ducks IPA 10

Corona 10 | Heineken 9 | Modelo 9

Daura Damm (GF) 9.5 | Pearson IPA 10

Make it a sunset: add Aperol +\$5

WINES BY THE GLASS

SPARKLING

Parés Baltà Cava 15 | 65

ROSÉ

Château Pesquié 15 | 22 | 65

Closson Chase 'KJ Watson' 15 | 22 | 65

WHITE

Drake House White Un-oaked Chardonnay 12 | 18

Caposaldo Pinot Grigio 13.5 | 21 | 60

Domaine de l'Herré Sauvignon Blanc 15 | 24 | 70

Meinklang Grüner Veltliner 16 | 26 | 75

Rosehall Run 'JCR' Chardonnay 16 | 26 | 75

RED

Drake House Red Cab Sauvignon/Merlot 12 | 18

Lobetia Tempranillo 13.5 | 21 | 60

Pablo Claro Cab Sauvignon/Graciano 16 | 26 | 75

Anne De Joyeuse 'les carabènes' Pinot Noir 15 | 22 | 65

Domaine Faubert "Aude" Carignan/Syrah/Grenache
13.5 | 21 | 60

SHOOTERS — 7

blackbird | PB & J | ferrari | baby Guinness
| fuzzy peach | M&M | rumnar |
cinnamon toast crunch

