

DAYTIME

THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Daniel Hyam

DAYTIME MENU

FALL / WINTER

BREAKFAST 8AM – 11AM

yogurt + chia pudding (VG) (GF) 12
peanut butter, oats, spiced almond
granola, wild berry compote

avocado toast (VG) 19
cottage cheese, pepitas,
sprouts, salsa macha
ADD POACHED EGG +6

Drake all day 21
two eggs any style, bacon, sausage,
sourdough toast home fries
ADD BAKED BEANS, TOMATO OR AVOCADO +3
AVAILABLE UNTIL 3PM

veg all day (VG) 19
two eggs any style, avocado,
spinach, tomato, sourdough toast,
home fries
AVAILABLE UNTIL 3PM

smoked salmon 19
almonds, Dijon vinaigrette, dill,
lemon capers, crostini

breakfast sandwich 15
egg omelet, Colby cheese, spicy
mayo, brioche bun, home fries
**CHOOSE ONE: SMOKED BACON, SAUSAGE,
VEGGIE PATTY / ADD SECOND FOR +4**

huevos rancheros (VG) (GF) 21
two sunny side eggs, refried beans,
pico de gallo, avocado, crema,
cotija, corn tortilla

egg bites (VG) (GF) 7
Gruyère, spinach,
cottage cheese (2pcs)

cheesy spinach frittata (VG) (GF) 18
avocado, mixed greens,
Dijon vinaigrette

SOUP + SALAD 11AM – 3PM

butternut squash soup (V) 10
Thai curry, coconut milk,
fried shallots

Drake Caesar 14
parmesan, croutons, chipotle,
Caesar dressing, smoked bacon

little gem salad (VG) (GF) 14
squash, apple, turmeric
dressing, cotija

burrata (VG) 21
cherry tomato, Calabrian chilis,
focaccia, pine nuts

green papaya + mango slaw (V) 14
lemongrass vinaigrette, mint, Thai
basil, crispy noodles, cucumber,
peanuts

ADD PROTEINS
7oz blackened chicken +11
4oz miso salmon +12
crispy tofu +7

SANDWICHES 11AM – 3PM

BLT 17
ciabatta, avocado,
iceberg, Drake sauce

grilled cheese (VG) 18
sourdough, Gruyère, cheddar,
with chili tomato soup

Drake burger 26
cheddar, caramelized onions,
Drake sauce, hand cut fries
ADD BACON +3

Italian sub 18
mortadella, salami, fior di latte,
pesto, bomba aioli

chopped chicken wrap 19
smoked bacon, romaine,
Caesar dressing

chorizo sandwich 19
pico de gallo, coleslaw,
Monterey Jack

roasted mushroom sandwich (VG) 18
fior di latte, horseradish
aioli, arugula



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

Consuming raw or undercooked foods increases risk of foodborne illness.
Items may have been in contact with nuts, gluten + other allergens. Inform server of any allergies.

BOWLS 11AM – 3PM

Hanoi bowl 22
grilled chicken thigh, green
papaya + mango slaw, peanuts,
crispy noodles, Thai basil

umai bowl 27
miso salmon, sushi rice, avocado,
cucumber, nori, chickpea crisp,
spinach gomaes

tuna taco bowl 26
spicy bluefin tuna, avocado, corn
nuts, togarashi, cilantro tortillas

miso steak + quinoa bowl 26
feta, cucumber + tomato,
ginger salad cream, avocado

sweet potato fritter bowl (V) (GF) 19
kashmiri chili, avocado, quinoa,
turmeric vinaigrette

SIDES

Drake fries (VG) 9
hand-cut, tarragon aioli
MAKE 'EM FANCY +5

onion rings (VG) 9
Drake sauce, dill, smoked paprika

HAPPY HOUR

DAILY 4-6PM

TO DRINK

WINE

prosecco 5 [5oz]

house wine 7 [5oz]

BEER

Drake lager 5 [16oz]

Drake amber 5 [16oz]

COCKTAILS

mini-tini (gin or vodka) 9 [1.25oz]

espresso martini 10 [2oz]

margarita 10 [2oz]

pimm's cup 6 [1.5oz]

aperol spritz 10 [2oz]

moscow mule 6 [1.5oz]

SHOTS

blackbird 5 [1oz]

pb+j 5 [1oz]

fireball 3 [1oz]

NON-ALC

solly's soda 5

gaptooth yuzu soda 5

TO EAT

spiced olives (VG) (GF) 5

rosemary, chili

Drake slider beef or veggie 5

brioche bun, Drake sauce

Drake dog 6

smoked tomatillo relish, queso

steak tartare (GF) 5

salsa macha, pepitas

chicken wings (GF) 9

pok pok sauce

cauliflower queso (VG) (GF) 8

tortillas, salsa macha

lemongrass chicken

fresh roll (GF) 5

satay sauce

pork belly bao 5

char siu sauce, cucumber

fried pork + shrimp dumplings 8

chili lime sauce

charcuterie + cheese 9

daily selection

[VG] vegetarian

[V] vegan

[GF] gluten-free