

EVENING

THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Daniel Hyam

EVENING MENU

FROM 5PM

SUSHI + RAW

east coast oysters (GF) 30 / 53
mignonette, horseradish, lemon

HAND ROLLS

spicy tuna 9
spicy mayo, sesame seeds, cucumber

spicy salmon 9
tobiko, spicy mayo, scallion

snow crab 9
avocado, chili crab mayo, cucumber

avocado (V) 7
cucumber, sesame seeds

handroll flight 29
tuna, salmon, crab, avocado

MAKI + ABURI + CRISPY RICE

mango salmon roll 22
jalapeño, spicy mayo, avocado

coconut shrimp 21
mango, tobiko, avocado

spicy tuna roll 23
bluefin tuna, spicy mayo, sesame

yam tempura roll (V) 18
avocado, scallion

spicy sake roll 21
salmon, tobiko, yuzu, avocado

Thai snow crab roll 21
chili mayo, Thai basil, avocado

salmon aburi 19
red shiso, unagi sauce,
pickled jalapeño

scallop aburi 21
ponzu, miso mayo, shiso

crispy rice 21
spicy tuna + salmon, jalapeño, avocado

EVERY TUESDAY 5-10PM

HALF PRICE SUSHI*
\$5 SAPPORO



*HAND ROLLS NOT INCLUDED

SALADS

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

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

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

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

SIDES

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

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

mac + cheese (VG) 9
queso, cheese curds, bread crumbs

bread + butter (VG) 9
butter, fried rosemary, flaky salt

SNACK + SHARE

curry fritters (V) (GF) 10
coconut chutney, cilantro, sesame

pork and shrimp potstickers 15
kewpie mayo, tonkatsu, bonito,
scallion

smoked ham croquettes 11 (5pc)
5 brothers cheese, garlic aioli,
smoked paprika

crispy cauliflower (VG) (GF) 15
tamarind, mint, yogurt, pomegranate

chicken wings (GF) 14
pok pok sauce, lime, chilies

pork belly baos 17 (3ps)
char siu, cucumber, pickled carrot

tuna tacos 23 (3pc)
ahi tuna tartare, greens, togarashi,
fried wonton **ADD TACO** +7

burrata (VG) 23
cherry tomato, Calabrian chilis,
focaccia, pine nuts

steak tartare (GF) 21
avocado, salsa macha,
tortilla, crema

ocean trout tartare (GF) 19
apple, cucumber, salsa verde,
pepitass



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.

FALL / WINTER

PLATES

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

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

spicy rigatoni pasta (VG) 24
Calabrian chilis, tomato, cream,
parmigiano, basil

cavatelli pesto pasta (VG) 23
basil pesto, cherry tomatoes,
parmigiano, pine nuts

eggplant “parm” (GF) (V) 23
arrabbiata sauce, Kalamata olives,
broccolini, chili crisp, almond “parm”

Drake dogs 17
queso, pickled jalapeno, smoked
tomatillo relish, cotija

chicken fried chicken 29
roasted gravy, mashed potatoes,
hot honey

lemongrass short ribs 31
beef jus, parsnip mash, peanuts,
crispy noodles, papaya slaw

pulled pork tostada (GF) 28
pineapple, arbol chili, cotija
cheese, jus

steak frites (GF) 48
8oz bavette, hand-cut fries, whisky
peppercorn jus, tarragon aioli

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