

BRUNCH

THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Daniel Hyam

BRUNCH MENU

FALL / WINTER

SNACK + SHARE 8AM – 4PM

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

lemon glazed scones (VG) 10
wild berry compote, whipped butter

chilaquiles rojos (vg) (GF) 12
guajillo + arbol sauce, tortillas, cotija
cheese, avocado, scallions
ADD SUNNY SIDE EGGS +6

onion rings (VG) 13
Drake sauce, dill, smoked paprika

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

BRUNCH ADD-ONS

bacon +5
sausage +6
chorizo +6
smoked salmon +9
2 eggs any style +6
greens +6
home fries +7
sourdough toast +3
baked beans +6
avocado +5
tomato +5

EGGS 8AM – 4PM

Drake benny 23
two poached eggs, English muffin,
hollandaise, home fries, choose
spinach or peameal bacon
SUB SMOKED SALMON +5

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

Drake all day 23
two eggs any style, bacon, sausage,
sourdough toast, home fries
ADD BAKED BEANS, TOMATO OR AVOCADO +3

vegetarian all day (VG) 19
two eggs any style, avocado,
spinach, tomato, sourdough toast,
home fries

**sweet potato + chickpea fritter
(VG) (GF)** 19
Kashmiri egg salad, alfalfa, tumeric
+ ginger vinaigrette

kimchi eggs 21
fried eggs, smoked bacon,
tomato, balsamic, cottage cheese,
sourdough toast

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

PLATES 8AM – 4PM

smoked salmon 19
almonds, Dijon vinaigrette, dill,
lemon, capers, crostini
ADD POACHED EGGS +6

stuffed french toast (VG) 19
brioche, nutella, roasted banana,
maple syrup, butter

buttermilk pancakes (VG) 19
maple syrup, whipped butter,
fruit compote **ADD NUTELLA +2**

avocado toast (VG) 19
cottage cheese, pecorino,
bomba, sprouts
ADD POACHED EGGS +6

chicken n' waffle 25
masa waffle, buttermilk ranch,
sweet pickles, maple syrup
ADD FRIED EGGS +6

Drake burger 26
cheddar, caramelized onions,
Drake sauce, hand cut fries
**VEGGIE OR BEEF
ADD BACON +3**

DRINK SPECIALS

Drake caesar 17
Absolut vodka, clamato juice, house
spice mix, horseradish, celery salt

**espresso martini tower
(flight of four)** 65
Absolut Vodka or Altos Tequila,
coffee liqueur, cold brew

bottomless mimosas 35pp
grapefruit or orange
**t/c apply*

luc belaire sparkling rose 100
syrah, grenache, cinsault
NV, France



[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.



COFFEE

americano 4

espresso 4

cappuccino 5

latte 5.5

mocha 6.5

vanilla almond matcha latte 7.5

honey + oats latte 7.5

caramel coconut latte 7.5

vanilla oat latte 7.5

maple almond mocha 7.5

TEA

breakfast in paris 5

English breakfast

pure energy 5

green tea

sleepyhead 5

chamomile

kombucha detox 5

green tea

uncle grey 5

black tea

red rooibos chai tea 5

red bush tea