

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 9 [1.5oz]

aperol spritz 10 [2oz]

mile high mule 9 [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) 6

rosemary, chili

Drake slider beef or veggie 8

brioche bun, Drake sauce

Drake dog 7

smoked tomatillo relish, queso

steak tartare (GF) 5

salsa macha, pepitas

chicken wings (GF) 12

pok pok sauce

cauliflower queso (VG) (GF) 8

tortillas, salsa macha

pork belly bao 6

char siu sauce, cucumber

charcuterie + cheese 11

daily selection

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

DAYTIME

THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Daniel Hyam

DAYTIME MENU

FALL / WINTER

BREAKFAST

8AM – 11AM

SOUP + SALAD

11AM – 3PM

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

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

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

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

butternut squash soup (V) 11
Thai curry, coconut milk,
fried shallots

Drake Caesar 15
parmesan, croutons, chipotle,
Caesar dressing, smoked bacon

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

SANDWICHES

11AM – 3PM

grilled cheese (VG) 19
sourdough, Gruyère, cheddar,
with chili tomato soup

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

chopped chicken wrap 21
smoked bacon, romaine,
Caesar dressing

BLT 18
smoked bacon, iceberg,
tomato, avocado

BOWLS

11AM – 3PM

Hanoi bowl 23
chicken thigh, green papaya
+ mango slaw, peanuts,
crispy noodles, Thai basil

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

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

SIDES

Drake fries (VG) 10
hand-cut, tarragon aioli
MAKE 'EM FANCY +5

onion rings (VG) 10
Drake sauce, dill,
smoked paprika



[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.