

# 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

# EVENING

THE  
DRAKE  
HOTEL  
1150 QUEEN ST W  
TORONTO

Executive Chef: Daniel Hyam

# EVENING MENU

FROM 5PM

FALL / WINTER

## SOUP + SALAD

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

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

**roasted beets + burrata (GF)** 18  
radicchio, olive oil, pine nuts

### ADD PROTEINS

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

## SNACK + SHARE

**queso dip (VG) (GF)** 12  
tortillas, salsa macha

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

**chicken wings (GF)** 15  
pok pok sauce, lime, chilies

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

**steak tartare (GF)** 22  
avocado, salsa macha,  
tortilla, crema

## PLATES

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

**spicy rigatoni pasta (VG)** 25  
Calabrian chilis, tomato, cream,  
parmigiano, basil

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

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

**lemongrass short ribs** 32  
beef jus, parsnip mash, peanuts,  
crispy noodles, papaya slaw

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

## SIDES

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

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

**mac + cheese (VG)** 10  
queso, cheese curds, bread crumbs



[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.