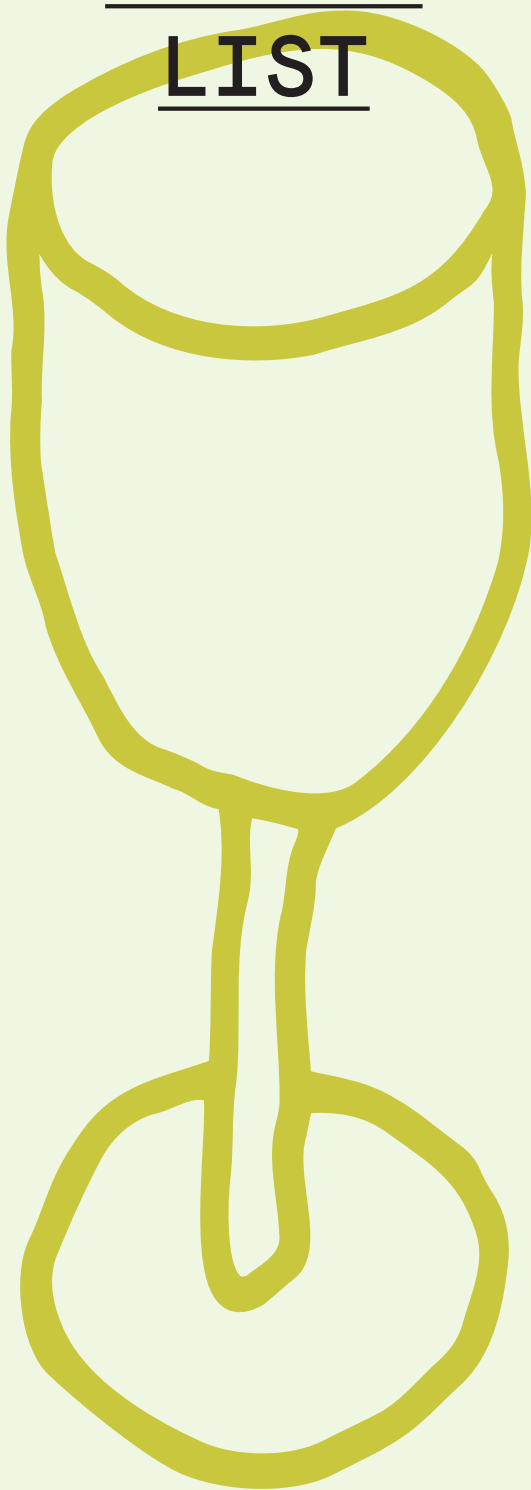


DRINKS
LIST



THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

SHAKEN + BUILT

(2 OZ UNLESS NOTED)

marg my words 16

Olmecca gold tequila, triple sec,
acid adjusted pear, jalapeño

-ANGELINA SMITH, THE DRAKE HOTEL

grape gatsby 18

Cocchi Americano vermouth, St-Germain,
lemon, concord grape, sparkling, soda

-JAZLYN WONG-LEE, THE DRAKE HOTEL

jimmy orchard 17

Beefeater gin, fino sherry, green apple
liqueur, Luxardo Del Santo, lime

-DANIEL FROLOV, THE DRAKE HOTEL

genmaicha mule 17

Absolut vodka, genmaicha tea, lime,
cranberry bitters, ginger beer

-JAZLYN WONG-LEE, THE DRAKE HOTEL

rum boo 18

Bumbu rum, allspice dram, pineapple,
réduction de vin rouge, lime

-DANIEL FROLOV, THE DRAKE HOTEL

pom fizz 17

Bombay gin, Aperol, pomegranate,
honey, lemon, cardamom bitters, soda

-GEORGIA ZOE, THE DRAKE HOTEL

tap it + unwrap it 17

Mi Campo blanco tequila, crème de cacao,
fino sherry, vanilla, orange

-MARC QUAGLIARINI, THE DRAKE HOTEL

let that man-go 19

mango black tea rum, St. Germaine,
cardamom, cucumber, lime

-CHRIS SEILER, THE DRAKE HOTEL

STIRRED + LUX

harvest moon 18

brown butter Lot 40 rye, Bumbu rum, Campari,
banana, cream sherry, chocolate bitters

-DAVEY KWIETNIEWSKI, THE DRAKE HOTEL

through the looking-glass 17

coffee-washed Absolut vodka,
crème de cacao, vanilla,
fleur de sel, coffee foam

-ANGELINA SMITH, THE DRAKE HOTEL

the departed 25

Eldorado 12 yr rum, Averna,
Campari, mezcal, Peychaud's bitters

-SANDY DE ALMEIDA, THE DRAKE HOTEL

bitter days 23

sage, rosemary gin, bitter
Bianco, vermouth

-CHRIS SEILER, THE DRAKE HOTEL

ZERO PROOF

faux-retto sour 14

N/A Amaretto, pumpkin spice,
lemon, foam

gen-royale 14

genmaicha tea, cranberry, lemon,
cranberry bitters, soda

that's the tea 14

coconut, green tea, lime

nuda spritz 15

Bella non-alcoholic aperitivo,
0.0% sparkling wine, soda

jungle cat 15

N/A rum, N/A aperitivo,
pineapple, lime



CLASSICS

Toronto 18

Lot 40 rye, Fernet Branca
Angostura

Old Cuban 18

Havana 3 yr, lime,
mint, prosecco

La Rosita 18

Olmecca reposado, Campari,
sweet + dry vermouth, Angostura

penicillin 18

scotch, lemon, ginger, honey

pisco sour 18

pisco, lemon + lime,
egg white



BEER + CIDER

DRAUGHT

Drake Lager / Amber 9

Labatt 50 10.5 | Stella 12 | Sapporo 11.5

Guinness 11.5 | Steam Whistle / Mill St. 11.5

Goose Island IPA 11 | Brickworks Cider 12

BOTTLES + CANS

Ace Hill Pils 10.5 | Jelly King 12.5

Dillon's Strawberry Rhubarb 12

Bellwoods XX / Henderson Best 11

Bud Light 8.5 | Ducks IPA 11

Corona / Heineken 10 | Michelob 9

Modelo / Stella / Daura Damm (GF) 9.5

Blanche de Chambly 11.5 | Pearson IPA 11

Make it a sunset: add Aperol +\$5



SHOOTERS — 7

blackbird | PB + J | ferrari | baby Guinness
fuzzy peach | M&M | rumnar
cinnamon toast crunch



DON'T SEE WHAT YOU'RE LOOKING FOR?
JUST ASK YOUR SERVER!



WINES BY THE GLASS

SPARKLING

Parés Baltà Cava 15 | 65

ROSÉ

Château Pesquié 15 | 22 | 65

Closson Chase 'KJ Watson' 15 | 22 | 65

WHITE

Drake House White Unoaked Chardonnay 12 | 18

Caposaldo Pinot Grigio 13.5 | 21 | 60

Domaine de l'Herré Sauvignon Blanc 15 | 24 | 70

Meinklang Grüner Veltliner 16 | 26 | 75

Rosehall Run 'JCR' Chardonnay 16 | 26 | 75

RED

Drake House Red Cab Sauvignon/Merlot 12 | 18

Lobetia Tempranillo 13.5 | 21 | 60

Pablo Claro Cab Sauvignon/Graciano 16 | 26 | 75

Anne de Joyeuse 'les carabènes' Pinot Noir 15 | 22 | 65

Domaine Faubert "Aude" Carignan/Syrah/Grenache
13.5 | 21 | 60

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



++ HOT OR ICED | REGULAR OR DECAF ++

SUB: ALMOND OR OAT MILK TO ANY BEVERAGE + 1