

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

spicy salmon hand roll 7

tobiko, spicy mayo, scallion

avocado hand roll 5

cucumber, sesame

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

BREAKFAST 8AM – 11AM

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)

SOUP + SALAD 11AM – 3PM

butternut squash soup (V) 11

Thai curry, coconut milk, fried shallots

Drake Caesar 17

parmesan, croutons, chipotle, Caesar dressing, smoked bacon

almighty green salad 18

butter lettuce, endive, blue cheese, shallot + mustard vinaigrette

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, lettuce, tomato, pickles, hand cut fries

ADD BACON +3

chopped chicken wrap 21

smoked bacon, romaine, Caesar dressing

BLT 18

smoked bacon, iceberg, tomato, avocado

fried chicken sandwich 24

Drake sauce, coleslaw, sweet + sour pickles, hand-cut fries

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, roasted garlic 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.