

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

SUSHI + RAW

east coast oysters (GF) 30 / 53
mignonette, horseradish, lemon

HAND ROLLS

spicy tuna 9
spicy mayo, sesame, cucumber

spicy salmon 9
tobiko, spicy mayo, scallion

snow crab 9
avocado, chili crab mayo, cucumber

avocado (V) 7
cucumber, sesame

hand roll flight 29
tuna, salmon, crab, avocado

MAKI · ABURI

mango salmon roll 22
jalapeño, spicy mayo, avocado

coconut shrimp roll 21
mango, tobiko, avocado

spicy tuna roll 23
bluefin tuna, spicy mayo, sesame

yam tempura roll (V) 18
avocado, scallion

spicy sake roll 21
salmon, tobiko, yuzu, avocado

thai snow crab roll 21
chili mayo, Thai basil, avocado

salmon aburi 19
red shiso, unagi sauce, pickled
jalapeño

scallop aburi 21
ponzu, miso mayo, shiso

STARTERS

butternut squash soup 13
Thai curry, coconut milk, fried
shallots

crispy cauliflower 15
tamarind, yogurt, pomegranate, mint

wagyu beef carpaccio 23
almond mole, olive oil, frisée

scallop ceviche 24
grapefruit, cucumber, charred
onion, tortillas

tuna tartare 24
salsa verde, olives, Yukon Gold
potato chips, chickpea crumble

crisp duck confit 23
endive + fennel slaw, citrus
vinaigrette, hazelnut

charred prawns 22
pimentón aioli, cucumber, fried
chickpeas, pea shoots

SALADS

Drake caesar 17
parmigiano, chipotle caesar
dressing, smoked bacon, croutons

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

SHAREABLES

pull-apart bread 10
whipped butter, rosemary

hand-cut fries 10
tarragon aioli

onion rings 10
Drake sauce, dill

mac + cheese 10
queso, cheese curds,
breadcrumbs

poutine 13
cheese curds, gravy



[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.

MAINS

iberico pork 43
cider cream sauce, parsnip, roasted
garlic, rosemary

drake prime burger 29
Drake sauce, brioche, caramelized
onions, raclette

spicy rigatoni 28
Calabrian chilies, tomato, cream,
Parmigiano, basil

eggplant + zucchini 'lasagna' 32
chili tomato sauce, basil pesto,
roasted red peppers

bavette steak frites 52
whisky peppercorn jus, tarragon
aioli, hand-cut fries

braised short ribs 37
tamarind & chili jus, coconut milk,
peanuts, mashed potatoes

half roast chicken 39
maitake mushrooms, Madeira jus,
herb & shallot butter

glazed salmon filet 37
chorizo vinaigrette, white beans,
brown butter spinach