

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

EVENING

THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Daniel Hyam

EVENING MENU

FROM 5PM

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 (V) (GF) 13
Thai curry, coconut milk,
fried shallots

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

Wagyu beef carpaccio 23
almond mole, feta, olive oil, frisee

Hokkaido scallop ceviche (GF) 24
grapefruit, cucumber, watermelon,
tortillas

bluefin tuna tartare (GF) 24
salsa verde, olives, Yukon Gold
potato chips, cured egg yolk

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

charred selva shrimp (GF) 22
pimentón aioli, cucumber,
fried chickpeas, peashoots

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

SALADS

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

almighty green salad (VG) (GF) 18
bibb, endive, almonds, blue cheese,
shallot + mustard vinaigrette

ADD PROTEINS

7oz blackened chicken +11 / 5oz miso
salmon +14 /charred chili shrimp +14
/ crispy tofu +7

MAINS

Iberico pork (GF) 44
cider cream sauce, parsnip,
roasted garlic, rosemary

Drake prime burger 29
Drake sauce, sesame brioche
bun, caramelized onions, raclette,
hand-cut fries
ADD SMOKED BACON +3

spicy rigatoni pasta (VG) 26
Calabrian chilies, tomato, cream,
parmigiano, basil
ADD CHARRED CHILI SHRIMP +14

eggplant + zucchini 'lasagna'
(V) (GF) 29
chili tomato sauce, basil pesto,
roasted red peppers

bavette steak frites (GF) 52
whisky peppercorn jus, roasted
garlic aioli, hand-cut fries

braised short ribs 37
tamarind + chili jus, coconut milk,
butterball potatoes, peanuts

roasted half chicken (GF) 38
harissa marinade, chicken jus,
coleslaw, hand-cut fries

glazed salmon filet (GF) 37
chorizo, white beans, brown
butter, spinach

SHAREABLES

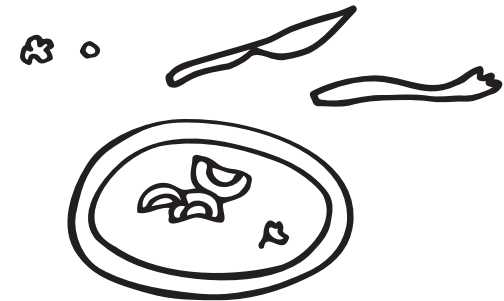
pull-apart bread (VG) 10
whipped butter, rosemary

hand-cut fries (VG) (GF) 10
roasted garlic aioli
MAKE 'EM FANCY +5

onion rings (VG) 10
Drake sauce, dill

mac + cheese (VG) 10
queso, cheese curds,
breadcrumbs

poutine 15
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.