

**SNACK + SHARE****smoked salmon** 19

almonds, Dijon vinaigrette, dill, lemon, capers, crostini  
add poached eggs +6

**yogurt + chia pudding (VG)(GF)** 12

peanut butter, oats, spiced almond granola, wild berry compote

**wild blueberry scones (VG)** 10

whipped butter, wild berry compote

**chilaquiles rojos (VG) (GF)** 12

guajillo + arbol sauce, tortillas, cotija cheese, avocado, scallions  
add sunny side eggs +6

**onion rings (VG)** 13

Drake sauce, dill, smoked paprika

**sweet + sour chicken wings (GF)** 15

pok pok sauce, lime, chilis



Menu by Executive Chef Daniel Hyam

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.

**EGGS****Drake benny** 23

two poached eggs, English muffin, hollandaise, home fries, choose spinach or peameal bacon  
sub smoked salmon +5

**the good egg (VG)** 21

poached eggs, kale, alfalfa, avocado, kimchi, multigrain toast

**cheesy spinach frittata (VG) (GF)** 18

avocado, mixed greens, Dijon vinaigrette

**omelette (VG) (GF)** 19

gruyère, queso, chives, hickory sticks

**Drake all day** 23

two eggs any style, bacon, sausage, sourdough toast, home fries  
add baked beans, tomato or avocado +3

**vegetarian all day (VG)** 19

two eggs any style, avocado, spinach, heirloom tomato, sourdough toast, home fries

**warm egg salad (VG) (GF)** 19

Kashmiri chili, alfalfa, sprouts, sweet potato patty

**kimchi eggs** 21

fried eggs, smoked bacon, tomato, balsamic, cottage cheese, sourdough toast

**breakfast sandwich** 15

egg omelette, cheddar cheese, spicy mayo, brioche bun, home fries

choose one: smoked bacon, sausage, veggie patty

add second for +4

**PLATES****BLT** 19

avocado, iceberg, heirloom tomato, Drake sauce, smoked bacon, kettle chips

**stuffed French toast (VG)** 18

brioche, nutella, roasted banana, maple syrup, butter

**buttermilk pancakes (VG)** 18

maple syrup, whipped butter, fruit compote  
add nutella +2

**avocado toast (VG)** 19

cottage cheese, pecorino, bomba, sprouts  
add poached eggs +6

**devilled sausages** 21

yellow curry, apple + celery slaw, roti, mint

**masa waffle** 21

sunny side eggs, chorizo, buttermilk ranch, maple syrup

**Drake burger** 26

cheddar cheese, Drake sauce, iceberg, red onions, pickles, brioche, hand-cut fries (veggie or beef)

brunch add-ons

bacon +5

sausage +6

chorizo +6

smoked salmon +9

2 eggs any style +6

greens +6

home fries +7

sourdough toast +3

baked beans +6

avocado +5

heirloom tomato +5



Maxine McCrann is a multimedia artist and illustrator based in Toronto. Her work is largely inspired by her passion for community, food, wine, and all things bold and colourful.

THE  
DRAKE  
HOTEL  
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