

## SUSHI + RAW

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

HOSOMAKI

**ahi tuna** 19  
avocado, kizami wasabi, tempura bits

**spicy salmon** 16  
spicy mayo, tobiko, masago

**snow crab** 17  
Thai basil, cucumber

**coconut shrimp** 16  
mango, tobiko, avocado, spicy mayo

MAKI

**mango salmon roll** 24  
jalapeño, spicy mayo, avocado,  
crispy rice, tobiko

**spicy sake roll** 21  
salmon, tobiko, yuzu mayo, cucumber,  
avocado, togarashi, scallion

**spicy tuna roll** 25  
ahi tuna, cucumber, spicy mayo, sesame seeds

**yam tempura** 18  
ponzu, avocado, scallion

ABURI SUSHI

**salmon** 19  
red shiso, unagi sauce, pickled jalapeño

**unagi** 18  
unagi sauce, kizami wasabi, kinome

**eggplant** 16  
unagi sauce, miso mayo, aonori

**crispy rice** 21  
spicy tuna + salmon, jalapeño, avocado

## SNACK + SHARE

**bread + butter (VG)** 9  
miso butter, fried rosemary, flaky salt

**chilled zucchini soup** 14  
pickled cucumber, croutons, olive oil, mint

**pork + shrimp pot stickers** 15  
kewpie, tonkatsu, bonito, scallion

**tuna tacos** 23  
ahi tuna tartare, greens, togarashi,  
fried wonton shelf (3pcs)  
add taco +7

**steak tartare** 24  
avocado, salsa macha, olive oil, lime crema

**cauliflower queso** 14  
tortillas, Gruyère, cheese curds

**green papaya + mango slaw** 16  
chili lime vinaigrette, mint, Thai basil,  
crispy noodles, cucumber, peanuts

**Drake dogs** 19  
queso, pickled jalapeño, smoked  
tomatillo relish, cotija, kettle chips (2pcs)

**sweet + sour chicken wings** 14  
pok pok sauce, lime, chilis

**onion rings** 12  
drake sauce, dill, smoked paprika

**gem salad (VG)** 16  
turmeric + ginger vinaigrette, cotija, avocado,  
corn, chickpea crumble

**Drake caesar** 16  
parmesan, croutons, chipotle  
Caesar dressing, smoked bacon

add-ons

7oz blackened chicken +9  
4oz miso salmon filet +12  
crispy tofu +7  
hand-cut drake fries w/ tarragon aioli +9  
make 'em fancy +5

## PLATES + BOWLS

**miso glazed salmon filet** 39  
chili oil, spinach, chickpea crumble

**hanoi hustle bowl** 24  
grilled chicken thigh, green papaya + mango  
slaw, peanuts, cilantro, Thai basil

**sticky baby back ribs** 38  
half rack, peanuts, pickled carrots,  
lime, lemongrass

**pasta alla vodka (VG)** 24  
rigatoni, dill, tomato, cream

**eggplant "parm" (GF) (V)** 24  
breaded eggplant, arrabbiata sauce,  
Kalamata olives, capers, grilled broccolini,  
chili crisp, almond "parm"

**Drake burger** 26  
Colby cheese, Drake sauce, iceberg,  
red onions, pickles, brioche, hand-cut fries  
(veggie or beef)

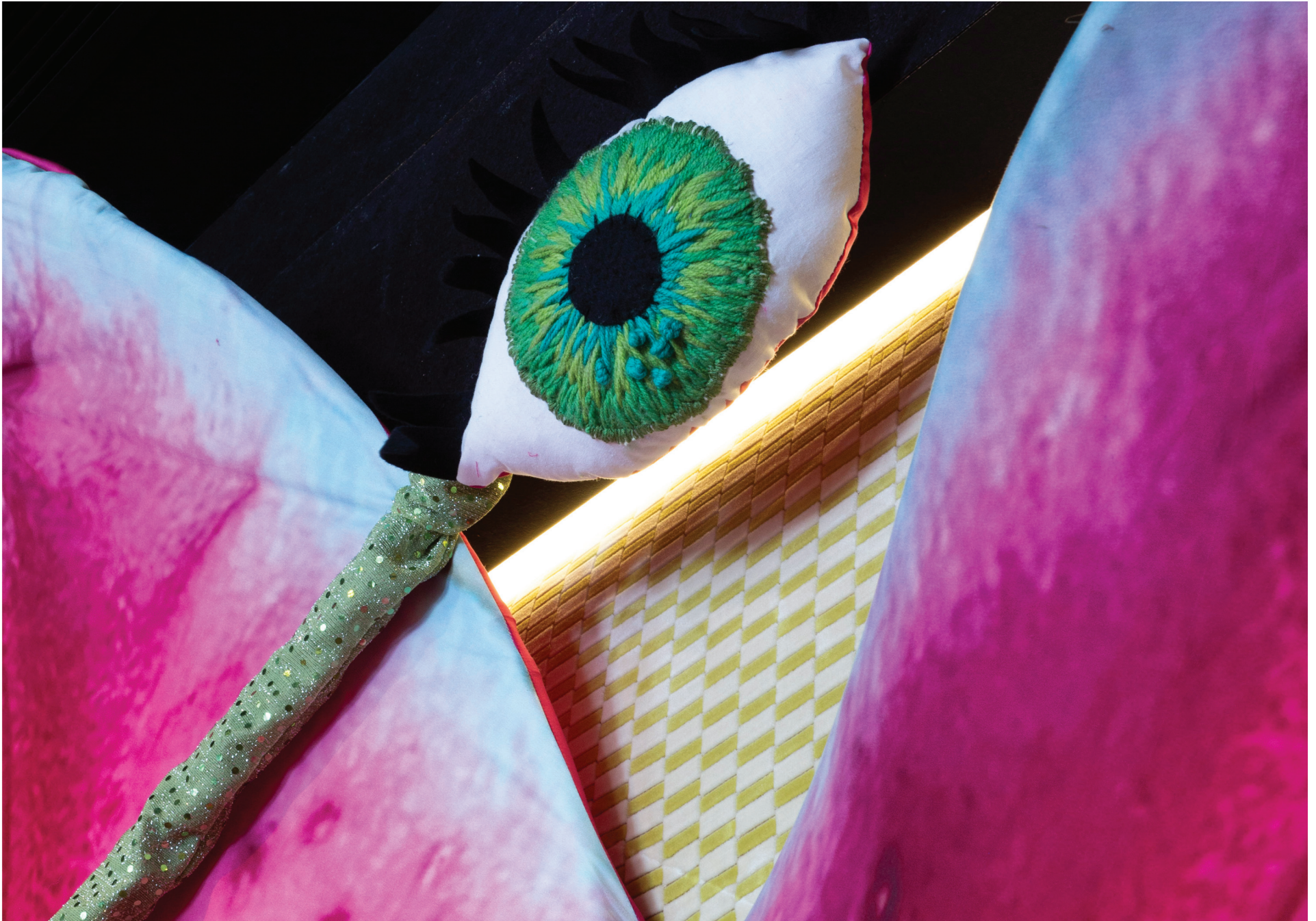
**steak frites** 48  
8oz bavette steak, fries,  
maitre d' butter, tarragon aioli

**12oz NY striploin** 64  
maitre d' butter, cipollini onion

**20oz ribsteak** 114  
maitre d' butter, cipollini onion

steak add-ons

chimichurri +4  
cognac peppercorn sauce +8  
grilled chili broccolini +9



Leah Phillips is a mixed media textile artist from Halifax, Nova Scotia.  
See Liminal Dreaming in the Modern Wing Lobby.

THE  
DRAKE  
HOTEL  
1150 QUEEN ST W  
TORONTO