

DRAKEHOTEL FOOD

RAW BAR

OYSTERS

Oyster Boy's finest (12) with apple cider mignonette 36, or six oysters 20

SASHIMI SALAD

tuna, salmon, shrimp, mixed greens, avocado and sesame-ginger vinaigrette 15

TWO-SHI

a heart-shaped, double-roll with tuna, salmon, avocado and spicy mayo 16

SUSHI PIZZA

crispy rice cake with avocado, wasabi and tobiko
salmon 14 tuna 16 vegetarian 12

TEMPURA MAKI

shrimp, avocado and crab 15

TRY 3 MAKI

any combination of 3 maki rolls below 34

DRAKE MAKI

shrimp, avocado and crab 14

SALMON MAKI

salmon and avocado 12

SWEET & SPICY TOFU MAKI

shiitake mushroom and cucumber 11

LOBSTER MAKI

avocado, mango and cucumber 16

SPICY TUNA MAKI

with pine nuts 15

SEAFOOD PLATTER

oysters, shrimp, Dungeness crab, fresh lobster with mignonette and cocktail sauce.
serves 2-4. 69

A LA CARTE
SHRIMP COCKTAIL 13
1/2 LOBSTER 21
1/2 CRAB 21

CHEESE

3 artisanal cheeses with bread and wildflower honey 15

BONNECHERE

raw sheep's milk, Back Forty cheese Lanark, Ontario

BLEU D'ÉLIZABETH

raw organic cow's milk Fromagerie du Presbytère, Quebec

LE BELLE DE JERSEY

raw Jersey cow's milk Les Bergeries du Fjord, Quebec

MAINS

ROASTED BC BLACK COD

pork fried rice, baby bok choi and Kernal peanuts 28

GRILLED STEELHEAD TROUT

brussels sprouts, white bean and chili stew with watercress and apple sauce 25

HOUSE SMOKED BBQ RIBS

Ezells' slaw and Quebec baked beans 23

MAC 'N' CHEESE

mushroom stew, sweet peas and herb crumbs 20

SEXY SIMMERED BEEF BRISKET

roasted market vegetables and horseradish cream 23

CHICKEN FRICASSÉE

roasted garlic Yukon mash, bacon, carrots and mushrooms 24

DRAKE BURGER

Kerr Farms' beef, bacon, white cheddar and russian dressing with hand cut french fries 16

CLASSIC BURGER

blue cheese, caramelized onions, roast jalapeño with hand cut french fries 18

SHORE LUNCH

fried daily catch, "all dressed" on a sesame egg bun with lemon and hand cut french fries 18

SURF & TURF

'smothered' Cumbrae Farms' striploin, Nova Scotia lobster gravy with cognac and cream 42

STEAK FRITES

Montpelier butter, hand cut french fries and jus

Cumbrae Farms' skirt steak 25
10oz striploin 32
dry-aged rib steak 36

APPETIZERS

BEET ROOT & PEAR SALAD

candied pecans, Benedictine blue cheese with orange vinaigrette 13

CAESAR SALAD

roast garlic croutons, parmesan dressing and white anchovies 11

GREEN SALAD

shaved fennel, parmesan and mushrooms with lemon vinaigrette 10

DRAKE HOME BREW

daily housemade soups and stews 8

FRIED ATLANTIC CALAMARI

potato salad with olives, roast chili and poached garlic 12

MAC 'N' CHEESE CROQUETTES

with Drake catsup 11

FOCACCIA PIZZA

fresh mozzarella, roast garlic and northern woods mushrooms 12

HOUSEMADE POTATO CHIPS

blue cheese ranch dressing and scallions 8

LA QUERCIA PROSCIUTTO

old cheddar, green onion and crème fraiche potato skins 14

NOVA SCOTIA SHRIMP CAKES

pickled cucumber salad and lemon aioli 13

CHOPPED LIVER & ONIONS

sour pickles, horseradish, schmaltz and grilled country bread 11

BRAISED BEEF PIEROGIES

potato, caramelized onions, poppy seeds, sour cream 13

SIDES

any combination of 3 sides below 19

FRENCH FRIES 6

EDAMAME 7

SMOKED BRISKET POUTINE 9

MAC 'N' CHEESE 9

PORK FRIED RICE 8

BRUSSELS SPROUT STEW 8

YUKON MASH

w/ bacon, carrots and mushrooms 9

ROASTED VEGETABLES

w/ horseradish cream 9

daily
blue
plate



FRIED CHICKEN & WAFFLES

stewed cherries, crème fraiche and Lanark County maple syrup 16

HOUSE SMOKED BBQ RIBS

sweet pea mac 'n' cheese 16.95

TOURTIÈRE

traditional rich meat pie with mixed greens 14.95

PORK & BEANS

Quebec maple baked beans with sausage, bacon and grilled country bread 16

CHICKEN OR STEAK AND CHOCOLATE CAKE FOR TWO

grilled Cumbrae's skirt steak or herb roasted chicken with hand cut fries and chocolate cake 37.95 for 2

DRAKE FISH FRY



22

CHEF ROSE'S MARKET CHOICE

a seasonal prix fixe MP

DRAKE HOTEL BOOZE

SIGNATURE



APPLE OLD-FASHIONED

calvados with bitters and maple syrup 12

PEAR AND ROSEMARY MARTINI

Asian pear sake with apricot brandy, lime juice
pear nectar and fresh rosemary 11

PORN STAR MARTINI

vanilla vodka with passionfruit juice and Alize
with sparkling wine 11 or champagne 19

MAPLE JACK SOUR

Jack Daniel's Tennessee whiskey with
fresh lemon juice and maple syrup 11

RED GEISHA

raspberry vodka and peach schnapps with pear nectar,
Chambord and sparkling wine 11 or champagne 19

DRAKE CAESAR

vodka with Tabasco, Worcestershire, Clamato juice,
fresh horseradish and Mados hot sauce 11
with gin and cucumber +1
with tequila and cilantro +1

WINTER WARMERS

SCORCHED MARSHMALLOW HOT CHOCOLATE

Frangelico, hot chocolate, scorched marshmallows topped
with whipped cream 11

CLEMENTINE MOJITO

Appleton V/X rum, fresh mint, fresh clementine, lime juice
and soda water 12

WARM APPLE CIDER

Captain Morgan's spiced rum or Jack Daniel's 9

PUNCH BOWLS [SERVES 4-6]

FRITZ FENGER'S PINEAPPLE BOLA II

From the Hawksmoor in London, 2009
Wild Turkey bourbon, passionfruit juice, fresh pineapple
and sparkling wine 39

MOTHER'S RUIN

From Death and Co in NYC, 2007
Gordon's gin, fresh grapefruit juice, sweet lemon juice,
red vermouth and sparkling wine 39

CLASSICS



EL DIABLO, 1940'S SAN FRANCISCO

tequila with fresh lime, crème de cassis and ginger beer 12

MARGARITA, 1930'S MEXICO CITY

tequila, triple sec and fresh lime 9

GOLDEN DAWN, 1930'S LONDON

gin and calvados with orange juice and
apricot brandy 12

ZOMBIE, 1930'S HOLLYWOOD

spiced rum, dark rum, fresh lime, falernum and bitters 10

MOSCOW MULE, 1950'S LOS ANGELES

vodka with ginger beer and lime 9

CAIPIRINHA, 1530'S SAO PAULO

cachaça, sugar and lime 9
add mango, strawberry or passionfruit for a Batida +1

BREW



DOMESTIC

Amsterdam Light Blonde [86 cal],
Bud, Bud Light, Canadian,
Fifty, Blue 4.57

PREMIUM

Alexander Keith's I.P.A.,
Moosehead Lager,
Mill Street Organic Lager,
Mill Street Tankhouse Pale Ale,
Mill Street Coffee Porter,
Steamwhistle Pilsner 5.22

IMPORTED

Heineken, Dos Equis, Sol,
Stella Artois 5.87

DRAFT

Fifty 5
Guinness 6.74
Blanche De Chambly 5.87
Moosehead 5.87
Alexander Keith's India Pale Ale 5.87
Amsterdam Natural Blonde 5.87
Creemore Springs Lager 5.87
Stella Artois 6.47

BUBBLES

HENKELL TROCKEN,
GERMANY 9 / 41

VAL D'OCA PROSECCO DI VALDOBBIADENE
SUPERIORE,
VENETO, ITALY 10 / 46

VITTEAUT-ALBERTI CRÉMANT ROSÉ,
BURGUNDY, FRANCE 14 / 63

LOUIS ROEDERER BRUT PREMIERE,
CHAMPAGNE, FRANCE 23 / 110



WHITE

CAVE SPRING 2007 DRAKE STARVING ARTIST
UNOAKED CHARDONNAY,
NIAGARA, CANADA 8 / 23 / 31

OYSTER BAY 2007 CHARDONNAY,
MARLBOROUGH, NEW ZEALAND 12 / 33 / 43

FONTAMARA 2007 PINOT GRIGIO,
ABRUZZO, ITALY 9 / 25 / 33

HOGUE 2008 COLUMBIA VALLEY PINOT GRIGIO,
WASHINGTON STATE, USA 11 / 29 / 39

CAVE SPRING 2008 DOLOMITE RIESLING,
NIAGARA, CANADA 12 / 33 / 43

DOPFF & IRION 2004 SYLVANER,
D'ALSACE SYLVANER, FRANCE 10 / 27 / 37

PROSPECT 2007 SAUVIGNON BLANC,
OKANAGAN, CANADA 12 / 33 / 43

KIM CRAWFORD 2008 SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND 14 / 39 / 53

JEAN LUC COLOMBO 2008 LA VIOLETTE VIOGNIER,
COTE DU RHÔNE, FRANCE 13 / 36 / 47



RED

CAVE SPRING 2006 DRAKE STARVING ARTIST CAB-MERLOT,
NIAGARA, CANADA 8 / 23 / 31

ARESTI 2007 ESTATE SELECTION CABERNET SAUVIGNON,
CURICÓ VALLEY, CHILE 10 / 27 / 37

J. LOHR 2007 SEVEN OAKS CABERNET SAUVIGNON,
PASO ROBLES, CALIFORNIA, USA 14 / 39 / 53

ILLUMINATI 2007 ILICO,
MONTELPUCIANO D'ABRUZZO, ITALY 12 / 33 / 43

JEROMIN 2004 PUERTA DE ALCALA CRIANZA,
MADRID, SPAIN 13 / 36 / 47

CATENA 2006 MALBEC,
MENDOZA, ARGENTINA 14 / 39 / 53

MASI 2007 MALBEC-CORVINA PASSO DOBLE,
TUPUNGATO VALLEY, MENDOZA, ARGENTINA 11 / 29 / 39

ECHEVERRIA 2007 RESERVE MERLOT,
MOLINA, CHILE 11 / 29 / 39

RODNEY STRONG 2004 MERLOT,
SONOMA, CALIFORNIA, USA 14 / 39 / 53

AUSTINS 2007 SIXFOOTSIX PINOT NOIR,
GEELONG, AUSTRALIA 14 / 39 / 53

CASTLE ROCK 2007 PINOT NOIR,
MENDOCINO, CALIFORNIA 16 / 45 / 60

PIRRAMIMMA 2005 STOCK'S HILL SHIRAZ,
MCLAREN VALE, AUSTRALIA 13 / 36 / 47

DELOACH 2006 ZINFANDEL,
CALIFORNIA, USA 12 / 33 / 43

