

FOR THE TABLE

Potato Pavé with Sriracha Aioli 10.95

Housemade Pecan Caramel Roll 11.95

Beignets 11.95
Chocolate, Caramel, Powdered Sugar

Seasonal Fresh Fruit Plate with Devonshire 12.95

CHILLED OFFERINGS

Greek Yogurt 16.95
Plain Greek Yogurt, Mixed Berries, Honey, Granola

Bagel & Lox 17.95
House-Cured Blueberry Salmon, Traditional Accompaniments,
Dill Cream Cheese, Everything Bagel

European Breakfast Plate 19.95
Prosciutto, Salami, Aged Cheddar, Brie, Artichokes, Asparagus,
Baby Carrots, Hard-Boiled Egg, Variety of Fruits, Jam & Breads

SIDES

Plain Bagel or Everything Bagel with Cream Cheese 4.95

Blueberry Muffin 5.95

Country Sausage Links 6.95

Applewood-Smoked Bacon 7.95

Breakfast Salad 7.95

Pain Au Chocolat 7.95

Wild Mushroom Chicken Sausage 8.95

Grilled Ham Steak 8.95

 Signature Dish



THE SAINT PAUL HOTEL

Brunch Experience

AT THE DRAKE IN THE SAINT PAUL HOTEL
SUNDAY 8AM-2PM

BREAKFAST ENTRÉES

Served with Choice of Fresh Fruit, French Fries, Hash Browns,
Potato Pavé or Breakfast Greens. All Eggs are Cage-Free

Smoked Salmon Toast 16.95

House-Cured Blueberry Salmon, Dill Cream Cheese,
Soft Scrambled Eggs, Fresh Dill, Raisin Rye Toast

Breakfast Quesadilla 17.95

Eggs Scrambled, Applewood-Smoked Bacon, Green Chiles, Cheddar
Cheese, Roasted Tomato Salsa, Sour Cream, Avocado

Heartland Omelet 17.95

Sugar-Cured Ham, Cheddar, Bell Pepper, Onion, Toast

Pear Brie Omelet 17.95

Roasted Pears, Caramelized Onion, Arugula, Brie Served with Choice of Toast

Avocado Toast* 18.95

Whipped Ricotta, Confit Tomato, Frisée, Avocado, Poached Egg, Ciabatta

Farm Breakfast* 18.95

Two Eggs Any Style, Choice of Smoked Bacon or Country Sausage, Toast

Eggs Benedict* 19.95

English Muffin, Shaved Ham, House Hollandaise

Steak Benedict* 23.95

Carmelized Onions, Filet of Beef, English Muffin, Bearnaise Sauce

Pesto Omelet 19.95

Basil Pesto, Caramelized Onions, Marinated Sun-Dried Tomatoes,
Baby Spinach, Ricotta Cheese, Toast

 Drake Hash* 24.95

Prime Rib, Foyot, Smashed and Fried Potatoes, Two Poached Eggs, Toast

BREAKFAST OFFERINGS

Raspberry Brûlée Oatmeal 14.95
Steel-Cut Oatmeal, Raspberry Compote, Brûlée Brown Sugar

Buttermilk Pancakes 14.95

Stack of Three Pancakes with Pure Maple Syrup

Banana Pancakes 15.95

Chocolate Pancakes 15.95

Blueberry Pancakes 17.95

French Toast 15.95

Two Slices of Vanilla Custard-Battered Brioche Bread,
Served with Banana Brûlée & Maple Syrup

Sweet Crêpe 16.95

Mixed Berry Compote & Maple Syrup

Pumpkin French Toast 15.95

Housemade Pumpkin Bread, Toasted Pumpkin Seeds,
Pumpkin Marscapone Sauce

LUNCH ENTRÉES

Served with Choice of Fresh Fruit, French Fries, Hash Browns,
Potato Pave, or Breakfast Greens

Everything Bagel BLT 18.95

Everything Bagel, Bacon, Lettuce, Tomato, Avocado, Cheddar
Add Egg* 2.75

Wagyu Burger* 23.95

Rancher's Legacy Minnesota Wagyu, Brie, Caramelized Onions,
Port Wine Reduction, Aioli Arugula, Brioche Bun

Walleye Sandwich 24.95

Wild Rice Beer Batter Walleye (Fulton Blonde Ale), Red Leaf Lettuce, Beef Steak Tomato,
Peppadew Tartare Sauce, Pettie Baguette Bun

 The Drake* 42.95

Hand-Carved Prime Rib, Baby Carrots, Au Jus, Horseradish, Choice of Side

18% gratuity will be added for parties of 8 or more. Consumer Advisory: *This item is served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
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ALCOHOLIC BEVERAGES

WINES BY THE GLASS

Sparkling

Francois Montand, Brut Rosé, NV, France, 187ml 15.00

Chardonnay

Murphy-Goode, California 14.00

Left Coast “Truffle Hill,” Oregon 17.00

Sweet

Beringer, White Zinfandel, California 11.00

Vietti, Moscato, Castiglione Tinella, Italy 14.00

Cabernet Sauvignon

Murphy-Goode, California 14.00

RouteStock, Napa Valley, California 18.00

BREAKFAST LIBATIONS

Eye-Opening Cocktails

Screwdriver 10.95

Wheatley Vodka, Orange Juice

Greyhound 11.95

Wheatley Vodka, Grapefruit Juice

Mimosa 11.95

Sparkling Champagne, Orange Juice

White Peach Bellini 12.95

Sparkling Champagne, Prickly Pear Purée

Raspberry Mule 13.95

Fresh Blackberries, Rosemary, Wheatley Vodka, Ginger Bee

Bloody Mary 14.95

Wheatley Vodka, House-Made Bloody Mary Mix, Caprese Skewer

Cocktails 12.00 & up



THE SAINT PAUL HOTEL

Brunch Experience
Beverages

AT THE DRAKE IN THE SAINT PAUL HOTEL
SUNDAY 8AM-2PM

COFFEE

Espresso 3.75

Regular or Decaf

Double Espresso 4.25

Regular or Decaf

Cappuccino 4.25

Latte 4.25

Coffee 4.25

Flat White 4.50

Americano 4.50

Add-Ons

Flavored Shot .50

Alternative Milk .50

DESSERTS

Beignet 6.95

Chocolate, Caramel, Powdered Sugar

Classic Crème Brûlée 8.95

Fresh Berries & Mint

Mini Chocolate Lava 9.95

Raspberry Sauce, Chantilly Cream, Micro Mint

NON-ALCOHOLIC BEVERAGES

Skim or Whole Milk 3.00

Soy, Almond, Oat or Coconut Milk 4.00

Hot Chocolate 3.00

Bottled Soft Drink 4.50

Coke, Diet Coke or Sprite

House Blend Iced Tea 3.00

Arnold Palmer 4.50

Organic Rishi Tea 4.00

English Breakfast, Earl Grey, Jade Cloud, Chamomile Medley,
Peppermint, Blueberry Hibiscus or Ginger Turmeric

100 % FRESH ORGANIC JUICE

Cranberry, Apple or Tomato 4.00

Lemonade 4.00

Orange, Carrot, Pineapple or Grapefruit 5.00

MOCKTAILS

Sparkling Blood-Orange Mocktail 9.95

Blood-Orange Juice, Sparkling Water, Honey

Mallard Fizz 10.95

White Grape Juice, Sparkling Lime Water

