

# THE DRAKE

## Brunch Menu

SUNDAY 8AM - 2PM

### FOR THE TABLE

- Potato Pavé with Sriracha Aioli** 10.95  
**Mini Donuts** 10.95  
*Cinnamon Sugar & Chocolate Sauce*
- Housemade Pecan Caramel Roll** 11.95
- Beignets** 11.95  
*Raspberry Sauce, Powdered Sugar*
- Seasonal Fresh Fruit Plate with Devonshire** 12.95
- Bruschetta Tray** 12.95  
*Hummus, Tomato Confit, Burrata, Grilled Breads*

### QUICK CHOICES

- Raspberry Brûlée Oatmeal** 14.95  
*Steel-Cut Oatmeal, Raspberry Compote, Brown Sugar Brûlée*
- Greek Yogurt** 16.95  
*Plain Greek Yogurt, Mixed Berries, Honey, Granola*
- Bagel & Lox** 19.95  
*House-Cured Blueberry Salmon, Traditional Accompaniments, Dill Cream Cheese, Everything Bagel*
- Mediterranean Bowl** 19.95  
*Hummus, Artichokes, Avocado, Tomatoes, Arugula-Frisee Salad, Pickled Onions, Two Eggs*

### BREAKFAST ENTRÉES

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

- Egg Tostada** 15.95  
*Two Eggs Any Style, Chorizo, Avocado, Queso Fresco, Salsa, Cilantro*
- 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*
- 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*
- Pesto Omelet** 19.95  
*Basil Pesto, Caramelized Onions, Marinated Sun-Dried Tomatoes, Baby Spinach, Ricotta Cheese, Toast*
- Smoked Salmon Toast\*** 20.95  
*House-Cured Blueberry Salmon, Dill Cream Cheese, Soft Scrambled Eggs, Fresh Dill, Raisin Rye Toast*
- Steak Benedict\*** 21.95  
*Caramelized Onions, Filet of Beef, English Muffin, Béarnaise Sauce*
- SP Drake Hash\*** 24.95  
*Prime Rib, Foyot, Smashed and Fried Potatoes, Two Poached Eggs, Toast*

### FROM THE GRIDDLE

- Malted Miniature Waffles** 13.95  
*Maple Syrup & Chantilly Cream*
- Chocolate Waffles** 14.95
- Banana Waffles** 14.95
- Strawberry Waffles** 14.95
- Blueberry Waffles** 16.95
- Buttermilk Pancakes** 14.95  
*Stack of Three Pancakes with Pure Maple Syrup*
- Banana Pancakes** 15.95
- Chocolate Pancakes** 15.95
- Blueberry Pancakes** 17.95
- Banana French Toast** 15.95  
*Two Slices of Vanilla Custard-Battered Brioche Bread, Served with Banana Brûlée & Banana Caramel Sauce*
- Zucchini Bread French Toast** 15.95  
*Housemade Zucchini Bread, Granola, Whipped Lemon Ricotta*
- Sweet Crêpe** 15.95  
*Mixed Berry Compote & Maple Syrup*

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge. 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.

### LUNCH ENTRÉES

- Served with Choice of Fresh Fruit, French Fries, Hash Browns, Potato Pavé or Breakfast Greens*
- BLT** 18.95  
*Everything Bagel, Bacon, Lettuce, Tomato, Avocado, Cheddar Add Egg\* 1.50*
- Savory Crêpe** 18.95  
*Ricotta Cheese, Artichoke, Spinach, Sundried Tomato, Pesto*
- Wagyu Burger\*** 23.95  
*Aged Cheddar, Bacon, Grilled Onions, Whiskey Glaze, Brioche Bun*
- Walleye Sandwich\*** 24.95  
*Wild Rice Beer Battered Walleye, Red Leaf Lettuce, Beefsteak Tomato, Peppadew Tartar Sauce, Petite Baguette Bun*
- SP The Drake\*** 42.95  
*Hand-Carved Prime Rib, Baby Carrots, Au Jus, Horseradish, Choice of Side*

### SIDES

- Plain Bagel or Everything Bagel with Cream Cheese** 4.95
- Blueberry Muffin** 6.95
- Country Sausage Links** 6.95
- Applewood-Smoked Bacon** 7.95
- Fresh Fruit Cup** 7.95
- Breakfast Salad** 7.95
- Wild Mushroom Chicken Sausage** 8.95
- Grilled Ham Steak** 8.95
- Croissant** 8.95

## COFFEE

*Lavazza Espresso and single-origin Ethiopian coffee beans*

**Espresso** 3.75  
*Regular or Decaf*

**Double Espresso** 4.50  
*Regular or Decaf*

**Cappuccino** 4.25

**Latte** 4.25

**Coffee** 4.25

**Flat White** 4.50

**Americano** 4.50

**Milk Options**  
*Skim, Whole, Soy, Almond or Oat*

**Flavored Shot** .50  
*Vanilla, Almond, Hazelnut,  
Chocolate, Caramel*

## MORNING MIMOSAS

**Mimosa** 11.95  
*Sparkling Wine, Orange Juice*

**Brunch Punch** 11.95  
*Sparkling Wine, Fresh Pineapple, Orange Juice*

**Caribbean Mimosa** 12.95  
*Sparkling Wine, Malibu, Sugar Rim, Pineapple Juice*

**Kir Royale** 12.95  
*Sparkling Wine, Creme de Cassis, Raspberry*

## BREAKFAST LIBATIONS

**Screwdriver** 10.95  
*Wheatley Vodka, Orange Juice*

**Greyhound** 11.95  
*Wheatley Vodka, Grapefruit Juice*

**St. Paul Tequila Sunrise** 14.95  
*Corazon Blanco, Orange Juice, Luxardo Cherry Syrup*

**Bloody Mary** 14.95  
*Wheatley Vodka, Housemade Bloody Mary Mix, Caprese Skewer*

**Norse Traveler** 15.95  
*Traveler's Whiskey, Vikre Herbal, Tattersall Cranberry, Turbinado, Jamaican Bitters*

## NON-ALCOHOLIC BEVERAGES

**Skim or Whole Milk** 3.00

**House Blend Iced Tea** 3.00

**Juice** Small 2.75 | Large 4.00  
*Cranberry, Apple or Tomato*

**Lemonade** 4.00  
*Made with Fresh Lemons*

**Organic Rishi Tea** 4.00  
*English Breakfast, Earl Grey, Jade Cloud, Chamomile Medley, Peppermint, Blueberry Hibiscus or Ginger Turmeric*

**Hot Chocolate** 4.50

**Bottled Soft Drink** 4.50  
*Coke, Diet Coke or Sprite*

**Arnold Palmer** 4.50

**Freshly Squeezed Juice** Small 4.00 | Large 5.50  
*Orange, Carrot, Pineapple or Grapefruit*