QUICK CHOICES

Steel-Cut Oats 11.95

Steel-Cut Oatmeal, Brown Sugar and Raisins

Raspberry Brûlée Oatmeal 14.95

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

Greek Yogurt 16.95

Greek Yogurt, Assorted Berries, Granola, Drizzled Honey

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

BREAKFAST ENTRÉES FROM THE GRIDDLE

Housemade Buttermilk Pancakes 14.95

Stack of Three Pancakes with 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, Banana Brûlée & Banana Caramel Sauce

Sweet Crêpe 16.95

Mixed Berry Compote & Maple Syrup

Pumpkin French Toast 15.95

Housemade Pumpkin Bread, Toasted Pumpkin Seeds, Pumpkin Marscapone Sauce



Breakfast at the Drake

MONDAY-SATURDAY 7AM-11AM

BREAKFAST ENTREES

Served with Choice of Fresh Fruit, Hash Browns or Breakfast Greens. We Serve Cage-Free Eggs

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 in Two Flour Tortillas

Avocado Toast* 18.95

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

Farm Breakfast* 18.95

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

OMLETTES

Served with Choice of Fresh Fruit, Hash Browns or Breakfast Greens. We Serve Cage-Free Eggs

Heartland Omelet 17.95

Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper and Onion, Served with Choice of Toast

Pear Brie Omelet 17.95

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

Pesto Omelet 19.95

Three Eggs with Basil Pesto, Caramelized Onions, Marinated Sun-Dried Tomatoes, Baby Spinach and Ricotta Cheese Served with Choice of Toast

Ham, Bacon and Sausage Omelet 21.95

Sugar-Cured Ham, Applewood-Smoked Bacon, Sausage and Cheddar Cheese Served with Choice of Toast

BENEDICTS

Served with Choice of Fresh Fruit, Hash Browns or Breakfast Greens. We Serve Cage-Free Eggs

Florentine Benedict* 16.95

Two Poached Eggs, Ciabatta, Baby Spinach, Fresh Tomato, Sun-Dried Tomato Hollandaise

Eggs Benedict* 19.95

Two Poached Eggs, English Muffin, Shaved Ham, House-Made Hollandaise

Steak Benedict* 23.95

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

SIDES

Classic Bagel or Everything Bagel with Cream Cheese 4.95
Blueberry Muffin 6.95
Country Sausage Links 6.95
Applewood-Smoked Bacon 7.95
Breakfast Salad 7.95
Croissant 8.95
Mushroom Chicken Sausage 8.95
Grilled Ham Steak 8.95

18% gratuity will be added for parties of 8 or more. Consumer Advisory: *This item is served 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



Breakfast at the Drake Beverages

Monday-Saturday 7am-11am

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

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

