



THE SAINT PAUL HOTEL

Brunch Experience

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

BREAKFAST ENTREES

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

Avocado Toast..... 16.95
Whipped Ricotta, Confit Tomato, Frisée, Avocado, Poached Egg, Ciabatta

Breakfast Quesadilla 17.95
*Eggs Scrambled with Applewood Smoked Bacon, Green Chiles, Cheddar
Cheese, Roasted Tomato Salsa, Sour Cream, Avocado*

Fried Egg Sandwich* 17.95
*Fried Eggs, White Cheddar Cheese, Smoked Bacon, Tomato,
Mayonnaise, Sourdough Bread*

Heartland Omelet 17.95
Sugar-Cured Ham, Cheddar, Bell Pepper, Onion, Toast

Farm Breakfast* 18.95
Two Eggs Any Style, with choice of Smoked Bacon, Country Sausage, Toast

Eggs Benedict* 19.95
English Muffin, Shaved Ham, House Hollandaise

Pesto Omelet 19.95
*Basil Pesto, Caramelized Onions, Marinated Sundried Tomatoes,
Baby Spinach, Ricotta Cheese, Toast*

Drake Hash* 24.95
Prime Rib, Foyot, Smashed and Fried Potatoes, 2 Poached Eggs, Toast

BREAKFAST OFFERINGS

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

Buttermilk Pancakes 14.95
Stack of Three Pancakes with Pure Maple Syrup
Banana Pancakes..... 15.95
Chocolate Pancakes..... 15.95
Blueberry Pancakes 15.95

French Toast..... 15.95
*Two Slices of Custard-Battered Vanilla Brioche Bread,
Served with Banana Brulee and Maple Syrup*

Sweet Crepe 16.95
Mixed Berry Compote and Maple Syrup

Acai Yogurt Parfait 16.95
Devonshire Greek Yogurt, Topped with Acai, Assorted Berries, Granola and Kiwi

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

FOR THE TABLE

Potato Pave with Sriracha Aioli..... 5.95
Housemade Pecan Caramel Roll..... 7.95
Seasonal Fresh Fruit Plate with Devonshire..... 9.95
Beignets 10.95
Chocolate, Caramel, Powdered Sugar

GREENS

Green Goddess Salad 15.95
*Spring Mix, Grapes, Strawberry, Candied Walnuts, Hard-Boiled Egg,
Green Goddess Dressing*
Add Chicken 7.95
Add Shrimp..... 9.95

Poached Peach Salad 16.95
Poached Peaches, Arugula, Crispy Prosciutto, Goat Cheese, Sherry Vinaigrette
Add Chicken 7.95
Add Shrimp..... 9.95

LUNCH ENTREES

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 2.50

Savory Crepe 18.95
Ham, Manchego, Dijon Bechamel, Sundried Tomato, Caramelized Onions

Crab Salad Croissant 19.95
Lump Crab, Red Pepper, Tarragon Aioli, Frisée, Tomato

Wagyu Burger * 21.95
*Rancher's Legacy Minnesota Wagyu, Smoked Gouda, Tomato Bacon Jam,
Caramelized Onions, Frisée, Pretzel Bun*
Add Egg 2.50

Shrimp n Grits..... 22.95
*Grilled Shrimp, Aged Cheddar Grits, Bacon, Baby Spinach,
Honey Chipotle Glaze*

The Drake* 38.95
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..... 5.95
Applewood Smoked Bacon..... 6.95
Country Sausage Links..... 6.95
Wild Mushroom Chicken Sausage..... 8.95
Grilled Ham Steak..... 8.95
Breakfast Salad..... 7.95
Pain Au Chocolat 7.95

DESSERTS

Beignet..... 6.95
Chocolate, Caramel, Powdered Sugar

Classic Crème Brûlée 8.95
With Fresh Berries and Mint

Mini Chocolate Lavas..... 9.95
Raspberry Sauce, Chantilly Cream, Micro Mint

A 4% hospitality fee will be added to your bill to contribute to the restaurant’s efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The hospitality fee applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY | MORRISSEYHOSPITALITY.COM 111224

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ALCOHOLIC BEVERAGES

WINES BY THE GLASS

Sparkling	
Francois Montand 187ml, Brut Rose, NV, France	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 Tinela	14.00
Cabernet Sauvignon	
Murphy-Goode, California	14.00
RouteStock, Napa Valley	18.00

BREAKFAST LIBATIONS

Eye-Opening Cocktails

Screwdriver	10.95
<i>Wheatley Vodka, Orange Juice</i>	
Greyhound	11.95
<i>Wheatley Vodka, Grapefruit Juice</i>	
Mimosa	11.95
<i>Sparkling Champagne, Orange Juice</i>	
Prickly Pear Bellini	12.95
<i>Sparkling Champagne, Prickly Pear Puree</i>	
Black Currant Bellini	12.95
<i>Sparkling Champagne, Black Currant Puree</i>	
Roseberry Mule	13.95
<i>Fresh Blackberries, Rosemary, Wheatly Vodka, Ginger Beer</i>	
Cold Brew Coffee Cocktail	13.95
<i>House Brewed Cold Brew, Jim Beam, Triple Sec, Maple Syrup, Cream</i>	
Bloody Mary	14.95
<i>Wheatly Vodka, House-Made Bloody Mary Mix, Caprese Skewer</i>	
Cocktails	12.00 & up

NON-ALCOHOLIC BEVERAGES

Skim or Whole Milk	3.00
Soy, Almond, Oat, Coconut Milk	4.00
Hot Chocolate	3.00
Assorted Bottled Soft Drinks	4.50
<i>Coke, Diet Coke, Sprite</i>	
House Blend Iced Tea	3.00
Arnold Palmer	4.50
Organic Rishi Tea	4.00
<i>English Breakfast, Earl Grey, Jade Cloud, Chamomile Medley, Peppermint, Blueberry Hibiscus, Ginger Turmeric</i>	

COFFEE

Espresso	3.50
<i>Regular or Decaf</i>	
Double Espresso	4.00
<i>Regular or Decaf</i>	
Cappuccino	4.00
Latte	4.00
Flat White	4.25
Americano	4.25
Add Ons:	
<i>Flavored Shots</i>	.50
<i>Alternative Milk</i>	.50

100 % FRESH ORGANIC JUICE

Cranberry, Apple, or Tomato	4.00
Lemonade	4.00
Orange, Carrot, Pineapple, Grapefruit	5.00

MOCKTAILS

Sparkling Blood-Orange Mocktail	9.95
<i>Blood-Orange Juice, Sparkling Water, Honey</i>	
Roseberry Mocktail Mule	10.95
<i>Fresh Blackberries, Rosemary, Ginger Beer</i>	
Mallard Fizz	10.95
<i>White Grape Juice, Sparking Lime Water</i>	

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