



THE SAINT PAUL HOTEL

Brunch Experience

AT THE DRAKE IN THE SAINT PAUL HOTEL
SUNDAY 8AM-1PM

BREAKFAST ENTREES

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

Avocado Toast	16.95
<i>Avocado, Tomato, Arugula, Pickled Shallots, Watermelon Radishes, Sourdough</i>	
Breakfast Quesadilla	17.95
<i>Applewood Smoked Bacon, Green Chiles, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, Avocado</i>	
Fried Egg Sandwich*	17.95
<i>Fried Eggs, White Cheddar Cheese, Smoked Bacon, Tomato, Mayonnaise, Sourdough Bread</i>	
Heartland Omelet	17.95
<i>Sugar-Cured Ham, Cheddar, Bell Pepper, Onion, Toast</i>	
Farm Breakfast*	18.95
<i>Two Eggs any style, with choice of Smoked Bacon, Country Sausage, Toast</i>	
Eggs Benedict*	19.95
<i>English Muffin, Shaved Ham, House Hollandaise</i>	
Pesto Omelet	19.95
<i>Basil Pesto, Caramelized Onions, Marinated Sundried Tomatoes, Baby Spinach, Ricotta Cheese, Toast</i>	

BREAKFAST OFFERINGS

Raspberry Brulee Oatmeal	14.95
<i>Steel Cut Oatmeal, Raspberry Compote, Brulee Brown Sugar</i>	
Greek Yogurt Parfait	16.95
<i>Plain Greek Yogurt, Mixed Berries, Honey, Granola</i>	
Buttermilk Pancakes	14.95
<i>Stack of Three Pancakes with Pure Maple Syrup</i>	
Banana Pancakes	15.95
Chocolate Pancakes	15.95
Blueberry Pancakes	15.95
French Toast	15.95
<i>Two Slices of Custard-Battered, Brioche, Banana Caramel Sauce, Brulee Banana</i>	

GREENS

Grilled Romaine Salad	16.95
<i>Manchego, Green Olives, Crispy White Anchovies, Tomato Confit, Caesar Dressing</i>	
Add Chicken.....	7.95
Add Shrimp.....	9.95
Add Salmon.....	12.95
Fall Power Bowl	15.95
<i>Wild Rice, Quinoa, Dried Cranberries, Candied Pumpkin Seeds, Goat Cheese, Herb Butternut Squash, Baby Kale, Cranberry Vinaigrette</i>	
Add Chicken.....	7.95
Add Shrimp.....	9.95
Add Salmon.....	12.95

LUNCH ENTREES

Served with choice of Fresh Fruit, French Fries, Potato Pave, or Breakfast Greens

Savory Wild Rice Crepe	19.95
<i>Chipotle Butternut Squash, Lemon Sage Pesto, Pomegranates</i>	
Croque Monsieur	20.95
<i>Ham, Swiss, Bechamel, Tomato, Caramelized Onions, Brioche</i>	
Shrimp n Grits	22.95
<i>Grilled Shrimp, Aged Cheddar Grits, Bacon, Baby Spinach, Honey Chipotle Glaze</i>	
Blacken Salmon BLT*	26.95
<i>Baby Kale, Tomato-Harissa-Bacon Jam, Saffron Aioli, Grilled Ciabatta Bread</i>	
Shaved Prime Rib Sandwich*	28.95
<i>Chimichurri, Arugula, Fig Jam, Brie Cheese, Sourdough</i>	

The Drake*	38.95
<i>Hand Carved Prime Rib, Baby Carrots, Au Jus, Horseradish, choice of side</i>	

FOR THE TABLE

Cheddar Grits	5.95
Potato Pave with Sriracha Aioli	5.95
Housemade Pecan Caramel Roll	7.95
Seasonal Fresh Fruit Plate / Devonshire	9.95

SIDES

Applewood Smoked Bacon	6.95
Country Sausage Links	6.95
Grilled Ham Steak	8.95
Breakfast Salad	7.95
Bagel with Cream Cheese	4.95
<i>Add Lox.</i>	5.95
Blueberry Muffin	5.95
Pan Aux Chocolat	7.95

DESSERTS

Apple-Pear Cannoli	8.95
<i>Apple-Pear Mousse, Smokey Caramel Sauce, Blue Cheese</i>	
Mini Chocolate Lavas	9.95
<i>Raspberry Sauce, Chantilly Cream, Micro Mint</i>	
Classic Crème Brulee	8.95
<i>With Fresh Berries and Mint</i>	

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 110623

350 Market Street, Saint Paul, MN 55102 | 651-292-9292 | 800-292-9292 | fax 651-228-3810 | saintpaulhotel.com



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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

Bloody Mary..... 10.00

Mimosa..... 10.00

Greyhound..... 10.00

Screwdriver..... 10.00

Cocktails..... 12.00 & up

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Coffee (Regular or Decaf)..... 4.00

Hot Tea 4.00

Cranberry, Apple, or Tomato Juice 4.00

Fresh Orange Juice 5.00

Freshly Squeezed Grapefruit Juice..... 6.00

Skim or Whole Milk 3.00

Soy or Almond Milk 4.00

Assorted Soft Drinks..... 4.50

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