



COQ d'OR

SNACKS

CHEESY PULL-APART BREAD | 12

fontina | mozzarella | marinara

GIANT PRETZEL | 8

beer cheese | house mustard

TRUFFLE FRIES | 8

parmesan | garlic aioli

LOCAL CHEESE CURDS | 10

lemon crème | bourbon bbq | scallion

STEAK TACOS | 12

ponzu marinated skirt steak | cebolla
cilantro | house salsa | guacamole

JUMBO SHRIMP | 5 EACH

cocktail sauce | lemon

MARINATED OLIVES | 8

baked goat cheese | house made crackers

CALAMARI | 12

old bay aioli | lime | marinara

LOLLIPOP WINGS | 10

buffalo | bourbon bbq | chili teriyaki
garlic parmesan

MUSHROOM FLATBREAD | 12

wild mushrooms | garlic and herb oil | mozzarella

CHEESE & CHARCUTERIE | 17

chef's selection local meats and cheeses

DAILY SELECTION OF OYSTERS | 4 EACH

cocktail sauce | mignonette | lemon

SOUPS

CLASSIC BOOKBINDER | 7/12

BUTTERNUT SQUASH BISQUE | 6/10

NEW ENGLAND CLAM CHOWDER | 8/11

SALADS

FARM | 10

garden greens | heirloom tomato
baby carrots | French radish | sweet peppers

SQUASH | 12

baby kale | roasted butternut squash | beets
pine nuts | feta | lemon thyme vinaigrette

CAESAR | 10

gem lettuce | anchovy | pretzel crouton
french radish | parmigiano reggiano

WEDGE | 12

baby iceberg | roasted grapes | candied walnuts
humboldt fog goat cheese | tarragon | green goddess

add grilled shrimp /chicken 6 | add steak /salmon 10

SUPPER

HALIBUT | 34

roasted parsnip puree | bok choy
lemon grass beurre blanc

CAMPANELLE | 22

wild mushroom | cabernet tomato sauce | ricotta salata

DRY AGED RIBEYE | 42

16oz bone-in rib eye | robuchon potato puree
grilled rapini | calabrian truffle butter

DRAKE CRAB CAKES | 32

marbled potato | asparagus | herb aioli

SANDWICHES

fries | sweet potato fries | taro chips | cole slaw

BEYOND BURGER | 19

meatless patty | balsamic red onions
calabrian vegenaie aioli | grilled mushrooms

CLASSIC REUBEN | 17

house brined corned beef

THE DRAKE BURGER | 19

brioche bun | aged white cheddar
dijonnaise | add egg/bacon 3

LOBSTER ROLL | 21

maine lobster & shrimp salad

CHICKEN TORTA | 19

jalapeno | caramelized onions | pepper jack
sambal lime aioli | ahogada sauce

SWEETS

WCC | 11

red wine | goat cheesecake | butter crumble | grape

S'MORES | 9

graham cracker | chocolate | torched marshmallow

SORBET | 8

raspberry | lemon | blood orange | passionfruit
grape | apple cider | pomegranate | mango

CHEF'S SPOTLIGHT | 8

embracing the season's creativity

GELATO | 8

salted caramel | mint chip | pistachio | cookie dough
banana fudge | chocolate | vanilla | cappuccino

DRAKE ALASKA | 12

chocolate | black forest | cherry