



COQ d'OR

SPECIALTY COCKTAILS

THE DRAKE | 19

Drake FEW rye whiskey,
sweet vermouth bitters

THE DRAKE ESPRESSO MARTINI | 19

Ketel one, espresso, kahlua, baileys

GOLD COAST | 19

Woodford reserve bourbon, rich sugar syrup,
angostura bitters, orange bitters, citrus oils

CRANAPPLE SPARKLE | 19

Ketel One orange vodka, apricot cranberry, Lemon,
honey, prosecco

THE FRENCH | 17

Ciroc vodka, lemon juice, simple syrup La Marca
Prosecco

THE AVIATION | 19

Drake Koval gin blend crème de violette luxardo
maraschino, lemon juice

*make a martini, with a side of martini by
requesting Executive Style*

BEER

DOMESTIC

Sam Adams | 8
Budweiser | 7
Michelob Ultra | 7
Coors Lite | 7
Miller Lite | 7
Bud light | 7

IMPORTED

Corona | 9.5
Corona Premier | 9.5
Modelo | 9.5
Heineken | 9.5
Heineken Silver | 9.5

HARD SELTZER

Truly | 8
Bud Light | 8
HighNoon | 10

CRAFT

Daisy Cutter Pale Ale | 10.5
Revolution IPA | 10.5
M43 hazy IPA | 12.5
Maplewood Seasonal | 11.5
Pulaski Pils | 11
Lagunitas IPA | 10.5
Sierra Nevada Hazy Little | 10.5

DRAFT

Blue Moon | 10
Stella Artois | 10
Guinness | 12
Goose Island Seasonal | 10
Son of Juice | 13
Moody Tongue Pils | 10

ALCOHOL FREE

Heineken 0.0 | 9
Paradiso IPA | 10

RED WINE

PINOT NOIR | G | 1.5G | B

Meiomi, CA | 14 | 20 | 59
Davis Bynum, Russian River | 16 | 22 | 67
Cambria Julia's Vineyard, CA | 15 | 21 | 63

CABERNET SAUVIGNON | G | 1.5G | B

Daou, Paso Robles, CA | 15 | 21 | 63
Columbia Crest H3, WA | 14 | 20 | 59
Swanson, Napa | 21 | 29 | 88
Iconoclast, Napa | 24 | 33 | 96
Conn Creek, Napa Valley, CA | 21 | 29 | 88

MERLOT | G | 1.5G | B

Wente, WA | 13 | 18 | 55

OTHER RED | G | 1.5G | B

Norton Malbec, Argentina | 13 | 18 | 55
Mensch Zinfandel, Lodi CA | 15 | 21 | 63
Murrieta's Well Red Blend, CA | 16 | 22 | 67
Orion Swift 8 years In the Desert, CA | 110
The Prisoner Red Blend, CA | 120

WHITE WINE

CHARDONNAY | G | 1.5G | B

Decoy, CA | 13 | 18 | 55
Iconoclast Chardonnay, Napa | 17 | 24 | 68
Sonoma-Cutrer, Russian River | 15 | 21 | 63

PINOT GRIGIO | G | 1.5G | B

Terlato, Italy | 14 | 20 | 59
Santa Margherita, Italy | 18 | 25 | 76

SAUVIGNON BLANC | G | 1.5G | B

Decoy, CA | 13 | 18 | 55
Wairua River, New Zealand | 14 | 20 | 59
Cloudy Bay, New Zealand | 21 | 29 | 88
Pascal Jolivet "Attitude" France | 16 | 22 | 64

OTHER WHITES | G | 1.5G | B

Chateau ST. Michelle Riesling | 13 | 18 | 55
Mensch Rousanne, Lodi CA | 15 | 21 | 63
Whispering Angel Rose, Italy | 18 | 25 | 76
Caposaldo Moscato, Italy | 14 | 20 | 59

SPARKLING

The Drake Prosecco, Italy | 15 | 75
La Marca Prosecco Rose, Italy | 14 | 68
Chandon Brut, CA | 19 | 95
Veuve Clicquot Brut, France | 140
Dom Perignon, France | 300

A 20% gratuity charge will be added to parties of 6 or larger.
*Consumption of raw or undercooked foods may increase risk of food borne illness.
Individuals with certain health conditions may be at higher risk.



COQ d'OR

TABLE TO SHARE

6 PC SHRIMP COCKTAIL | 28

horseradish sauce | charred lemon (gf)

RED PEPPER HUMMUS | 13

crudites | pita | sesame sticks

BAVARIAN PRETZEL | 15

IPA cheese sauce | everything spice | sweet mustard

MARGHERITA FLATBREAD | 19

heirloom tomato | basil | virgin olive oil

RUM GUAVA BBQ WINGS | 16

cucumber dressing | celery sticks

FISH TACOS (2) | 16

Mahi mahi | cilantro | cabbage | spicy aioli queso fresco

THE ORIGINAL CAPE COD CRAB CAKE | 24

arugula | cara cara oranges

ninja radish | grain mustard remoulade

SOUPS

FRENCH ONION | 12

gruyere | crouton

BOOKBINDER | 12

red snapper | dry sherry

NEW ENGLAND CLAM CHOWDER | 12

SALADS

grilled chicken +9 • salmon +11 • shrimp +11 • 5oz strip loin +22

MAHI MAHI COBB | 21

roasted corn | tomatoes | charred pineapple black beans
jicama | crunchy tortilla | pickled onions |
queso fresco mango vinaigrette

CAESAR | 12

romaine hearts | country croutons
egg | parmigiano reggiano

GARDEN | 12

local radish | heirloom carrot | tomato | balsamic (gf)

ROASTED APPLE SALAD | 14

arugula & radicchio | smoked almonds | blue shropshire
roasted peppers | honey-apple vinaigrette

ON BREAD

fries • sweet potato waffle • side salad • coleslaw

*THE DRAKE BURGER | 24

potato bun | tillamook cheddar cheese
pickle | signature sauce
**substitute beyond burger*

COQ D'OR "REUBEN" | 19

house corned beef | pickled red cabbage | gruyere | smoked
mustard seed dressing | seeded black bread

ROASTED TURKEY BLT | 19

Boars Head bacon | vine ripe tomato | citrus aioli | multigrain
ciabatta

DRAKE LOBSTER ROLL | 38

Maine claws | tarragon | buttery bun

LARGE PLATES

FISH & CHIPS | 30

beer battered cod | coleslaw | malt vinegar

BUTTERNUT SQUASH RAVIOLI | 25

brown butter chestnut cream | sage | pomegranate | saba

BONELESS HALF CHICKEN | 32

Orange Heaven Honey-harissa | grilled asparagus | sweet
potato fingerling (gf)

*10 OZ MANHATTAN STEAK | 44

frites | maitre d' butter | garlic jus

ROASTED VERLASSO SALMON | 39

cider braised spaghetti squash | Brussel sprouts | cranberry
agro dolce

SUNDAY ONLY SPECIAL PRIME RIB

mashed potatoes | french beans | Yorkshire pudding | demi
sauce | horseradish

SWEETS

DRAKE SIGNATURE CHEESECAKE | 10

vanilla cheesecake | french butter cookie crust | whipped brie
cream | seasonal flavors

CARAMEL MOUSSELINE | 10

caramel mousseline | spiced plums (gf)

STICKY TOFFEE BREAD PUDDING | 10

smoked bourbon vanilla ice cream

GELATO & SORBETTO | 8

vanilla | chocolate | blackberry (s)

limoncello (s) | butterfinger pecan (g) | cinnamon (g)

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