



# THE SAINT PAUL HOTEL

## Breakfast at the Drake

MONDAY – FRIDAY 7AM – 10AM | SATURDAY 7AM – 11AM

### QUICK CHOICES

<b>Steel Cut Oats</b> .....	11.95
<i>Steel Cut Oatmeal, Strawberry, Peaches and Cream or Brown Sugar and Raisins</i>	
<b>Raspberry Brulee Oatmeal</b> .....	14.95
<i>Steel Cut Oatmeal, Warm Raspberry Compote, topped with Brulee Brown Sugar</i>	
<b>Green Goddess Salad</b> .....	15.95
<i>Spring Mix, Grapes, Strawberry, Candied Walnuts, Hardboiled Egg, Green Goddess Dressing</i>	
<b>Greek Yogurt Parfait</b> .....	16.95
<i>Greek Yogurt, Assorted Berries, Granola, Drizzled Honey</i>	
<b>Acai Yogurt Parfait</b> .....	16.95
<i>Devonshire Greek Yogurt, Acai, Assorted Berries, Granola and Kiwi</i>	

### SIDES

Classic Bagel or Everything Bagel with Cream Cheese	4.95
Croissant.....	5.95
Blueberry Muffin.....	5.95
Applewood Smoked Bacon.....	6.95
Country Sausage Links.....	6.95
Breakfast Salad.....	7.95
Mushroom Chicken Sausage.....	8.95
Grilled Ham Steak.....	8.95

### BREAKFAST ENTREES FROM THE GRIDDLE

<b>Housemade Buttermilk Pancakes</b> .....	14.95
<i>Stack of Three Pancakes with Maple Syrup</i>	
<b>Banana Pancakes</b> .....	15.95
<b>Chocolate Pancakes</b> .....	15.95
<b>Blueberry Pancakes</b> .....	15.95
<b>French Toast</b> .....	15.95
<i>Two Slices of Custard-Battered Vanilla Brioche Bread, Banana Brulee and Maple Syrup</i>	
<b>Sweet Crepe</b> .....	16.95
<i>Mixed Berry Compote and Maple Syrup</i>	

### BREAKFAST ENTREES

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

<b>Avocado Toast</b> .....	16.95
<i>Whipped Ricotta, Confit Tomatoes, Frisee, Avocado, Poached Egg, Ciabatta</i>	
<b>Breakfast Quesadilla</b> .....	17.95
<i>Eggs Scrambled with Applewood Smoked Bacon, Green Chiles, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, and Avocado in Two Flour Tortillas</i>	
<b>Fried Egg Sandwich *</b> .....	17.95
<i>Two Fried Eggs, Amish White Cheddar Cheese, Smoked Bacon, Tomato, and Mayonnaise on Sourdough Bread</i>	
<b>Heartland Omelet</b> .....	17.95
<i>Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper and Onion, served with Choice of Toast</i>	
<b>Farm Breakfast*</b> .....	18.95
<i>Two Eggs, any style, with your choice of Smoked Bacon, or Country Sausage Links, served with Choice of Toast</i>	
<b>Ham, Bacon, and Sausage Omelet</b> .....	19.95
<i>Sugar Cured Ham, Applewood Smoked Bacon, Sausage, and Cheddar Cheese served with Choice of Toast</i>	
<b>Eggs Benedict *</b> .....	19.95
<i>Two Poached Eggs on English Muffin with Shaved Ham and Housemade Hollandise</i>	
<b>Pesto Omelet</b> .....	19.95
<i>Three Eggs with Basil Pesto, Caramelized Onions, Marinated Sundried Tomatoes, Baby Spinach and Ricotta Cheese served with Choice of Toast</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.



# THE SAINT PAUL HOTEL

## *Breakfast at the Drake*

### 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

*Wheatley Vodka, Orange Juice*

**Greyhound**..... 11.95

*Wheatley Vodka, Grapefruit Juice*

**Mimosa**..... 11.95

*Sparkling Champagne, Orange Juice*

**Prickly Pear Bellini**..... 12.95

*Sparkling Champagne, Prickly Pear Puree*

**Black Currant Bellini**..... 12.95

*Sparkling Champagne, Black Currant Puree*

**Roseberry Mule**..... 13.95

*Fresh Blackberries, Rosemary, Wheatly Vodka, Ginger Beer*

**Cold Brew Coffee Cocktail**..... 13.95

*House Brewed Cold Brew, Jim Beam,  
Triple Sec, Maple Syrup, Cream*

**Bloody Mary**..... 14.95

*Vodka, House-Made Bloody Mary Mix, Caprese Skewer*

**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

*Coke, Diet Coke, 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, Ginger Turmeric*

### COFFEE

**Espresso** ..... 3.50

*Regular or Decaf*

**Double Espresso**..... 4.00

*Regular or Decaf*

**Cappuccino**..... 4.00

**Latte**..... 4.00

**Flat Whites**..... 4.25

**Americano**..... 4.25

#### Add Ons:

Flavored Shots ..... 50

Alternative Milk..... 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

*Blood-Orange Juice, Sparkling Water, Honey*

**Roseberry Mocktail Mule**..... 10.95

*Fresh Blackberries, Rosemary, Ginger Beer*

**Mallard Fizz**..... 10.95

*White Grape Juice, Sparking Lime Water*