



THE SAINT PAUL HOTEL

Breakfast at the Drake

MONDAY-SATURDAY 7AM-11AM

QUICK CHOICES

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

Housemade Buttermilk Pancakes	14.95
<i>Stack of Three Pancakes with 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 Vanilla Brioche Bread, Banana Brulee and Maple Syrup</i>	
Sweet Crepe	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

Avocado Toast	16.95
<i>Whipped Ricotta, Confit Tomatoes, Frisee, Avocado, Poached Egg, Ciabatta</i>	
Breakfast Quesadilla	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>	
Fried Egg Sandwich *	17.95
<i>Two Fried Eggs, Amish White Cheddar Cheese, Smoked Bacon, Tomato, and Mayonnaise on Sourdough Bread</i>	
Heartland Omelet	17.95
<i>Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper and Onion, served with Choice of Toast</i>	
Farm Breakfast*	18.95
<i>Two Eggs, any style, with your choice of Smoked Bacon, or Country Sausage Links, served with Choice of Toast</i>	
Ham, Bacon, and Sausage Omelet	19.95
<i>Sugar Cured Ham, Applewood Smoked Bacon, Sausage, and Cheddar Cheese served with Choice of Toast</i>	
Eggs Benedict *	19.95
<i>Two Poached Eggs on English Muffin with Shaved Ham and Housemade Hollandise</i>	
Pesto Omelet	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.



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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

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