



THE SAINT PAUL HOTEL

Brunch Experience

AT THE DRAKE IN THE SAINT PAUL HOTEL
SUNDAY 8AM-2PM

BREAKFAST ENTREES

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

Avocado Toast..... 16.95
Whipped Ricotta, Confit Tomato, Frisée, Avocado, Poached Egg, Ciabatta

Breakfast Quesadilla..... 17.95
Eggs Scrambled with Applewood Smoked Bacon, Green Chiles, Cheddar
Cheese, Roasted Tomato Salsa, Sour Cream, Avocado

Fried Egg Sandwich*..... 17.95
Fried Eggs, White Cheddar Cheese, Smoked Bacon, Tomato,
Mayonnaise, Sourdough Bread

Heartland Omelet..... 17.95
Sugar-Cured Ham, Cheddar, Bell Pepper, Onion, Toast

Farm Breakfast*..... 18.95
Two Eggs Any Style, with choice of Smoked Bacon, Country Sausage, Toast

Eggs Benedict*..... 19.95
English Muffin, Shaved Ham, House Hollandaise

Pesto Omelet..... 19.95
Basil Pesto, Caramelized Onions, Marinated Sundried Tomatoes,
Baby Spinach, Ricotta Cheese, Toast

Drake Hash*..... 24.95
Prime Rib, Foyot, Smashed and Fried Potatoes, 2 Poached Eggs, Toast

BREAKFAST OFFERINGS

Raspberry Brûlée Oatmeal..... 14.95
Steel Cut Oatmeal, Raspberry Compote, Brulee Brown Sugar

Buttermilk Pancakes..... 14.95
Stack of Three Pancakes with Pure Maple Syrup
Banana Pancakes..... 15.95
Chocolate Pancakes..... 15.95
Blueberry Pancakes..... 15.95

French Toast..... 15.95
Two Slices of Custard-Battered Vanilla Brioche Bread,
Served with Banana Brulee and Maple Syrup

Sweet Crepe..... 16.95
Mixed Berry Compote and Maple Syrup

Acai Yogurt Parfait..... 16.95
Devonshire Greek Yogurt, Topped with Acai, Assorted Berries, Granola and Kiwi

Greek Yogurt Parfait..... 16.95
Plain Greek Yogurt, Mixed Berries, Honey, Granola

FOR THE TABLE

Potato Pave with Sriracha Aioli..... 5.95
Housemade Pecan Caramel Roll..... 7.95
Seasonal Fresh Fruit Plate with Devonshire..... 9.95
Beignets..... 10.95
Chocolate, Caramel, Powdered Sugar

GREENS

Green Goddess Salad..... 15.95
Spring Mix, Grapes, Strawberry, Candied Walnuts, Hard-Boiled Egg,
Green Goddess Dressing
Add Chicken..... 7.95
Add Shrimp..... 9.95

Poached Peach Salad..... 16.95
Poached Peaches, Arugula, Crispy Prosciutto, Goat Cheese, Sherry Vinaigrette
Add Chicken..... 7.95
Add Shrimp..... 9.95

LUNCH ENTREES

Served with Choice of Fresh Fruit, French Fries, Hash Browns, Potato Pave,
or Breakfast Greens

Everything Bagel BLT..... 18.95
Everything Bagel, Bacon, Lettuce, Tomato, Avocado, Cheddar
Add Egg..... 2.50

Savory Crepe..... 18.95
Ham, Manchego, Dijon Bechamel, Sundried Tomato, Caramelized Onions

Crab Salad Croissant..... 19.95
Lump Crab, Red Pepper, Tarragon Aioli, Frisée, Tomato

Wagyu Burger*..... 21.95
Rancher's Legacy Minnesota Wagyu, Smoked Gouda, Tomato Bacon Jam,
Caramelized Onions, Frisée, Pretzel Bun
Add Egg..... 2.50

Shrimp n Grits..... 22.95
Grilled Shrimp, Aged Cheddar Grits, Bacon, Baby Spinach,
Honey Chipotle Glaze

The Drake*..... 38.95
Hand Carved Prime Rib, Baby Carrots, Au Jus, Horseradish, Choice of Side

SIDES

Plain Bagel or Everything Bagel with Cream Cheese..... 4.95
Blueberry Muffin..... 5.95
Applewood Smoked Bacon..... 6.95
Country Sausage Links..... 6.95
Wild Mushroom Chicken Sausage..... 8.95
Grilled Ham Steak..... 8.95
Breakfast Salad..... 7.95
Pain Au Chocolat..... 7.95

DESSERTS

Beignet..... 6.95
Chocolate, Caramel, Powdered Sugar
Classic Crème Brûlée..... 8.95
With Fresh Berries and Mint
Mini Chocolate Lavas..... 9.95
Raspberry Sauce, Chantilly Cream, Micro Mint

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 111224

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

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

Wheatly 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 White..... 4.25

Americano 4.25

Add Ons:

Flavored Shots50

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

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.

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