



COQ d'OR

SPECIALTY COCKTAILS

THE DRAKE | 19

drake FEW rye whiskey, sweet vermouth bitters +\$3 for up

THE DRAKE ESPRESSO MARTINI | 19

vanilla vodka, espresso, kahlua, baileys

GOLD COAST | 19

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

CRAN SPARKLE | 16

ketel one orange vodka, apricot, cranberry, lemon, honey, prosecco

THE FRENCH | 17

vodka, lemon juice, simple syrup
la marca prosecco

THE AVIATION | 19

drake koval gin blend, crème de violette
luxardo maraschino, lemon juice

RED WINE

PINOT NOIR | G | 1.5G | B

Meiomi, CA | 14 | 20 | 56

Davis Bynum, Russian River | 16 | 22 | 64

CABERNET SAUVIGNON | G | 1.5G | B

Daou, Paso Robles, CA | 15 | 21 | 60

Columbia Crest H3, WA | 14 | 20 | 56

Iconoclast, Napa | 24 | 33 | 96

MERLOT | G | 1.5G | B

Wente, CA | 13 | 18 | 52

OTHER RED | G | 1.5G | B

The Drake Opulent Collection, Red Blend | 18 | 25 | 72

Norton Malbec, Argentina | 13 | 18 | 52

Murrieta's Well Red Blend, CA | 16 | 22 | 64

Mensch Zinfandel, Lodi CA | 15 | 21 | 60

The Prisoner Red Blend, CA | 120

WHITE WINE

CHARDONNAY | G | 1.5G | B

Decoy, CA | 13 | 18 | 52

The Drake Opulent Collection, CA | 18 | 25 | 72

Iconoclast Chardonnay, Napa | 17 | 24 | 68

Sonoma-Cutrer, Russian River | 15 | 21 | 60

PINOT GRIGIO | G | 1.5G | B

Terlato, Italy | 14 | 20 | 56

Santa Margherita, Italy | 18 | 25 | 72

SAUVIGNON BLANC | G | 1.5G | B

Decoy, CA | 13 | 18 | 52

Wairua River, New Zealand | 14 | 20 | 56

Cloudy Bay, New Zealand | 18 | 25 | 72

Pascal Jolivet "Attitude" France | 16 | 22 | 64

OTHER WHITES | G | 1.5G | B

The Drake Opulent Collection, Rose, CA | 18 | 25 | 72

Chateau ST. Michelle Riesling | 13 | 18 | 52

Caposaldo Moscato, Italy | 14 | 20 | 56

Mensch Roussanne, Lodi CA | 15 | 21 | 60

Whispering Angel Rose, Italy | 18 | 25 | 72

SPARKLING

La Marca Prosecco, Italy | 14 | 68

Chandon Brut, CA | 19 | 95

Veuve Clicquot Brut, France | 140

Dom Perignon, France | 300

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

HARD SELTZER

Truly | 8

HighNoon | 10

CRAFT

Daisy Cutter Pale Ale | 10.5

Revolution IPA | 10.5

Maplewood Seasonal | 11.5

Chicago Pils | 11

Lagunitas IPA | 10.5

Sierra Nevada Hazy | 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

Samuel Adams | 10



COQ d'OR

TABLE TO SHARE

6 PC SHRIMP COCKTAIL | 28

horseradish sauce, charred lemon (*gf, df, nf*)

RED PEPPER HUMMUS | 13

crudites, pita, sesame sticks

BAVARIAN PRETZEL | 15

everything spice, IPA cheese sauce, sweet mustard

MARGHERITA FLATBREAD | 19

heirloom tomato, basil, virgin olive oil

MAHI MAHI TACOS (2) | 16

cilantro, cabbage, pickle onion, spicy aioli, queso fresco

TEQUILA PEACH BBQ WINGS | 16

cilantro-lime ranch, celery sticks, carrots

CAPE COD CRAB CAKE | 24

micro greens salad, ruby grapefruit, ninja radish
grain mustard remoulade

SOUPS

FRENCH ONION | 12

gruyere, crouton

BOOKBINDER | 12

red snapper, dry sherry

NEW ENGLAND CLAM CHOWDER | 12

Old bay-lemon oyster cracker

ROASTED HEIRLOOM TOMATO | 9

SALADS

grilled chicken +9 | salmon +11 | shrimp +11 | 5oz strip steak +22

LITTLE GEM CAESAR | 12

preserved tomatoes, egg, country croutons, parmigiana reggiano,
black garlic caesar

ROASTED BEET | 14

arugula, charred grapes, cucumbers, vanilla goat cheese,
spicy pecans, champagne vinaigrette

GARDEN | 12

local radish, heirloom carrot, tomato (*gf*)

SMOKED SHRIMP COBB | 22

mixed greens, pancetta, crumbled egg, heirloom tomatoes, avocado,
queso fresco, pickled onions, avocado, 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

GRILLED 4 CHEESE SOURDOUGH | 16

havarti, gruyere, cheddar, fontina

LARGE PLATES

FISH & CHIPS | 30

beer battered cod, coleslaw, malt vinegar

CITRUS SPICED SALMON | 39

parisian gnocchi, summer vegetable, fava, citrus mint cream

LEMON RAVIOLI | 25

baby tomatoes, preserved lemon, ricotta salata, gremolata

*10 OZ MANHATTAN STEAK | 44

frites, maitre d' butter, garlic jus

FRENCHED CHICKEN BREAST | 32

gruyere whipped potatoes, honey butter carrots,
truffle asparagus-watercress salad, mustard seed jus

BOURBON & COFFEE RUBBED SHORT RIB | 42

summer corn maque choux, shishito pepper

SWEETS

DRAKE SIGNATURE CHEESECAKE | 15

browned butter cookie crust, vanilla cheesecake,
whipped brie topping, seasonal flavor

DRAKE SIGNATURE CHOCOLATE CAKE | 15

chocolate sponge cake, french butter cream

PISTACHIO MOUSSELINE | 10

coconut conserve & caramelized rice krispie (*gf, df*)

PINEAPPLE CRÈME BRULEE | 10

caramelized pineapple custard, roasted pineapple (*nf, gf*)

SORBETTO & GELATI | 8

choice of: chocolate ice cream, vanilla ice cream, cake batter gelato,
coconut fudge gelato, root beer float gelato, pear sorbetto, watermelon
sorbetto, or mango sorbetto

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. Check split up to 4 credit cards max.