



COQ d'OR

## SPECIALTY COCKTAILS

### THE DRAKE | 19

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

### 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 AVIATION | 19

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

### HONEY TRAP | 19

tajin rim, don julio reposado, honey syrup, lemon / ginger  
juice, mezcal.

### POMEGRANATE MARGARITA | 18

don julio blanco, pomegranate juice, lime juice, agave  
nectar.

### DRUNK PUMPKIN | 17

beer, vanilla vodka, apple cider, pumpkin spice.

## 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 Ste. 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

The Drake Prosecco, Italy | 15 | 75

Chandon Brut, CA | 19 | 95

Veve Clicquot Brut, France | 140

Dom Perignon, France | 300

## BEER

### DOMESTIC

Samuel Adams | 8

Budweiser | 7

Michelob Ultra | 7

Coors Lite | 7

Miller Lite | 7

Bud Light | 7

### IMPORTED

Corona Extra | 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

Modelo | 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 (df)

### BAVARIAN PRETZEL | 15

everything spice, IPA cheese sauce, sweet mustard (nf)

### MARGHERITA FLATBREAD | 19

heirloom tomato, basil, virgin olive oil (nf)

### MAHI MAHI TACOS (2) | 16

cilantro, cabbage, pickled onion, spicy aioli, queso fresco (nf)

### TEQUILA PEACH WINGS | 16

cilantro-lime ranch, celery sticks, carrots (nf)

### CAPE COD CRAB CAKE | 24

micro greens salad, ruby grapefruit, ninja radish  
grain mustard remoulade (nf)

## 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

(vg, nf, df, gf)

## 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 (gf)

### GARDEN | 12

local radish, heirloom carrot, tomato (gf, df, nf)

### SMOKED SHRIMP COBB | 22

mixed greens, pancetta, egg, heirloom tomatoes, avocado, queso  
fresco, pickled onions, red wine vinaigrette (nf, gf)

## ON BREAD

fries | tri-color sweet potato | side salad | coleslaw

### THE DRAKE BURGER \* | 24

potato bun, tillamook cheddar cheese, pickle, signature sauce  
\*substitute beyond burger (nf)

### COQ D'OR "REUBEN" | 19

house corned beef, pickled red cabbage, gruyere,  
smoked mustard seed dressing, seeded black bread (nf)

### ROASTED TURKEY BLT | 19

boar's head bacon, vine ripe tomato, citrus aioli, multigrain ciabatta (nf)

### DRAKE LOBSTER ROLL | 38

maine claws, tarragon, buttery bun (nf)

### GRILLED 4 CHEESE SOURDOUGH | 16

havarti, gruyere, cheddar, fontina (nf)

## LARGE PLATES

### FISH & CHIPS | 30

beer battered cod, coleslaw, malt vinegar (nf)

### MAPLE ROASTED SALMON | 39

spätzle, braised leeks, wild mushrooms, brussel sprouts  
lingonberry argo dolce (nf)

### BUTTERNUT SQUASH RAVIOLI | 28

compressed apples, candied walnuts, pink peppercorn  
calvados cream

### \*10 OZ MANHATTAN STEAK | 44

frites, maitre d' butter, garlic jus (nf, gf)

### AMISH CHICKEN BREAST | 34

parsnip puree, red wine braised cabbage, haricot verte  
whiskey maple demi (nf)

### BEEF BOURGIGNON | 34

heirloom carrots, pearl onions, cremini mushrooms, bacon lardon  
buttery potato puree (nf)

### PRIME RIB SPECIAL—SUNDAYS ONLY | 54

mashed potatoes, french beans & yorkshire pudding, demi sauce &  
horseradish (nf)

## SWEETS

### DRAKE SIGNATURE CHEESECAKE | 15

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

### FLOURLESS CHOCOLATE CAKE | 9

berry coulis, crème anglais, whipped cream, fresh berries (gf,nf)

### EGG NOG MOUSSELINE | 10

apple compote, puffed rice (gf, df, nf)

### PUMPKIN CRÈME BRULE | 10

roasted pumpkin custard, caramelized pumpkin seeds, Chantilly cream  
(nf, gf)

### SORBETTO & GELATI | 8

chocolate ice cream, vanilla ice cream, cake batter gelato, coconut fudge  
gelato, peppermint party, pear sorbetto, apple cider sorbetto, 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.