

# STARTERS

## J.B.'s Boneless Bites

Boneless mini chicken tenders, hand-breaded and sauced the way you like. Naked with honey mustard **6.99**  
Homemade Honey Jalapeno BBQ **7.99**  
Buffalo Style ranch or bleu cheese **7.99**

## Oysters on the Half Shell

Fit for a king. Cocktail sauce, horseradish and lemon.  
½ dozen **8.99** Make it a dozen for **16.99**

## Peel 'n Eat Shrimp

Fresh finger-friendly, Old Bay® seasoned Gulf shrimp.  
small **6.99** large **9.99**

## Roasted Chicken Nachos

Fully loaded with pulled roasted chicken, tomato, jalapeno and refried beans; smothered in cheese, served with sour cream, guacamole and house-made salsa. Topped with cilantro cream sauce. **9.99**

## Griddle-Baked Quesadilla

Your choice of blackened Prime Rib or blackened chicken in a jumbo flour tortilla stuffed with sautéed peppers, onions and cheese. Side of sour cream and house-made salsa.  
Chicken **9.99** Prime Rib **12.99**

## Tavern Wings

Bad to the bone! A savory smack in the mouth! Choose ranch, bleu cheese or dip into both!  
12 for **9.99** 18 for **14.99** 24 for **17.99**

## Buffalo Fried Shrimp

Deep fried shrimp smothered in sizzlin' buffalo sauce with bleu cheese and ranch. **11.99**

## Sweet 'n Spicy Calamari

A pile of tender, fried calamari with banana and red pepper strips, drizzled in sweet & spicy chili sauce. **8.99**

 = DRAKE'S Favorites

# SOUPS & SALADS

## French Onion Soup

Brimming in sweet onions, cracked pepper and dry sherry; topped with ooey-goey cheese. **4.99**

## DRAKE'S Soup 'o the Day **4.99**

## Grilled Salmon Salad

Fresh grilled Atlantic salmon, baby spinach, provolone cheese, tomatoes, candied walnuts and hard-boiled egg tossed with sweet raspberry vinaigrette. **12.99**

## Big Bleu Cheese & Apple

Garden-fresh spring mix with Granny Smith apples, crisp bagel chips, candied walnuts and crumbled Maytag bleu cheese tossed in poppy seed dressing. **10.99** Add roasted chicken **2.00**

## California Cobb

Roasted chicken, ripe avocado, tomatoes, bacon, scallions and roasted corn with Maytag bleu cheese and a refreshing citrus vinaigrette. **11.99**

## Ahi Tuna Salad

Seared rare Ahi served on a colorful spring mix, snow peas, fried wontons, green onions and bean sprouts, tossed with a peppery jalapeño soy vinaigrette. **12.99**

## The Caesar

Roasted chicken or Atlantic salmon on fresh romaine, shaved parmesan and tangy, house-made Caesar dressing and croutons.  
Chicken **10.99** Salmon **12.99**

# (DRAKE'S DBs BURGERS)

*These hearty griddle-pressed patties are a bulls eye! Served on a butter toasted bun with lettuce, tomato, red onion, pickle chips and served with a pile of crispy fries or tots.*

## Cheddar Burger

A no-nonsense juicy sirloin patty, drippin' in cheddar. **6.99 sm.** **7.99 reg.**

## Tavern Burger

A big boy burger with zesty remoulade topped with sautéed onions and kickin' pepper jack. **7.49 sm.** **8.49 reg.**

## Mushroom Swiss Burger

Fully loaded with earthy mushrooms, scallions and swiss. **7.49 sm.** **8.49 reg.**

## Big Bleu Cheese Burger

Kickin' Cajun spiced beef smothered in Maytag bleu cheese and topped with savory bacon. **7.49 sm.** **8.49 reg.**

## BBQ Burger

Hickory smoked bbq sauce, bacon, pepper jack and onion straws. **7.49 sm.** **8.49 reg.**

## Double Stack Burger

Two lip-smackin' patties, layered with melted cheddar and swiss. **10.49**

# SANDWICHES

*Served with crispy french fries or tots.*

## Tates Creek Steak 'n Cheese

Shaved ribeye piled high – guess our secret ingredient! **8.99**

## BLT

Crispy bacon, lettuce, ripe tomatoes and mayo on a toasted hoagie. **7.99**

## Fried Fish

Golden fried white fish on a toasted hoagie with lettuce, tomato and tangy tartar. **8.99**

## California Grilled Chicken

Marinated, grilled chicken breast stacked on toasted sourdough with spring greens tossed in citrus vinaigrette, sliced tomato, bleu cheese crumbles, crisp bacon, house-made guacamole, mayo and dijon mustard. **8.99**

## J.W.'s Fried Bologna

Flat-top grilled bologna with attitude piled high on sourdough with swiss, tomato, red onion and mayo. **6.99**

## Nick's Club

Tender ham and smoked turkey breast piled high on wheatberry nut bread, topped with bacon, cheddar, lettuce, tomato, mayo and tangy honey mustard. **10.99**

## Mini Chili Cheese Dogs

Oozing, dripping devilish dogs smothered in smokin' homemade chili and cheddar cheese. **7.99**

## Fried Chicken

Hand-battered and fried golden brown on a toasted bun topped with mayo, lettuce and pickles. **8.99**

## Grilled Cheese & Shrimp

Griddle shrimp, fresh tomato and bacon adds a little play to this smoky grilled cheese on sourdough. **8.99**

# SOFT TACOS

*Build your own with four (4) hot, fresh flour tortillas. Served with mounds of:*

- Shredded lettuce
- Diced tomatoes
- Cheddar cheese
- Sour cream
- Sautéed onions & peppers
- Homemade salsa
- Refried beans
- Fresh guacamole *(upon request)*

## Chicken Asada

Chicken breast sautéed with a blend of Southwestern spices. **10.99**

## Seared Filet

Melt-in-your-mouth tenderloin, lightly seasoned & hand sliced. **12.99**

## Crispy Fish

Freshly battered white fish ready for all the fixin's. **11.99**

## Buffalo Chicken

Crispy fried chicken tossed in kickin' hot buffalo sauce. **11.99**

## Cajun Shrimp

Sautéed shrimp loaded with authentic Louisiana flavor. **12.99**

## Cajun Beef

A heap of blackened Prime Rib grilled with peppery cajun spices. **12.99**

# SWEET STUFF

## Coconut Cream Pie

A coconut lover's dream! Coconut shortbread piled high with fluffy coconut cream and covered in lightly toasted coconut. **4.69**

## Apple Pecan Crisp

Our award-winning recipe is loaded with delicious apples, cinnamon, and placed in a brown sugar pecan crust. Then topped with caramel sauce and a scoop of vanilla ice cream. **5.99**

## Chocolate Chip Cookie

Our delicious, homemade, tollhouse style chocolate chip cookie. Served warm with a scoop of vanilla ice cream and drizzled with caramel and chocolate sauces. **5.99**

## Crème Brulee

Our version of a French classic! Vanilla bean custard finished with a layer of caramelized sugar. Topped with seasonal fruit. **5.99**

# B&B'S FAVORITES

*Add a house Lexingtonian salad for 3.99.*

## Kentucky Fish 'n Chips

Battered white fish and crispy fries. **12.99**

## Grilled Salmon

Herbed Atlantic salmon seared to perfection. **17.99**

## Sirloin *USDA Prime* 8 oz. **18.50** 12 oz. **21.99**

## Bluegrass BBQ Ribs

Tender half rack of ribs dripping with lip smackin' homemade honey jalapeno bbq sauce. **11.99**

## Filet Mignon 8 oz. **24.99**

## Fried Chicken Fingers

Mouth-watering boneless tenders, hand-breaded and deep-fried. Delicious with honey mustard. **10.99**

## Cajun Beef Alfredo

Blackened Prime Rib with penne pasta complemented with earthy mushrooms, broccoli, scallions, creamy alfredo and a lively Cajun seasoning. **16.99**

## The Lansdowne Hot Brown

An untraditional favorite with a slice of crusty bread topped with fried green tomatoes, shaved ham & turkey; smothered with rich cheese sauce and smoky bacon. **12.50**

# SIDES

- Broccoli ★ Macaroni & Cheese ★ DRAKE'S Fries
- Fresh Asparagus ★ Onion Rings ★ Tater Tots
- One Pound Baked Potato ★ Kettle Chips
- Waffled Sweet Potato Fries

*A Bar That Loves Food*

*A Restaurant That Loves Beer*

## WINES BY THE GLASS

## SIGNATURE DRINKS

### WHITE WINE

#### Chardonnay

Matthew Fox  
Sycamore Lane  
Doña Sol  
Kendall Jackson  
Clos Du Bois  
Sonoma-Cutrer

#### Pinot Grigio

Redwood Creek  
La Villa  
Mezzacorona

### RED WINE

#### Cabernet Sauvignon

Matthew Fox  
Steeple Jack  
Fat Bastard  
Cellar #8  
Wente  
Simi

#### Merlot

Sycamore Lane  
Canyon Road  
Francis Coppola

#### Riesling

Hogue  
Chateau St. Michelle

#### Sauvignon Blanc

Monkey Bay  
Veramonte

#### Other Whites

White Zinfandel, Beringer  
Sparkling, Brut, Freixenet

#### Pinot Noir

Salmon Creek  
Gnarly Head  
Jargon  
Rodney Strong

#### Other Reds

Malbec, Callia  
Shiraz, Penfold's Rawsons Retreat  
Zinfandel, Rosenblum Vintners Cuvee  
Red Blend, A by Acacia  
Red Blend, Black Barn

7.95 each

#### Cucumber Cocktail

Effen Cucumber infused vodka, fresh lime, sour, Sprite, fresh cucumber, simple syrup.

#### St. Croix Crush

Cruzan Black Cherry, Mango, Pineapple & Citrus rums, Sprite, dash blue curacao, fresh sliced citrus.

#### DRAKE'S Old Fashioned Manhattan

Our proprietary blend of Woodford Reserve, amaretto, triple sec, dash of bitters, Sprite.

#### Skinny Margarita

Milagro Silver, triple sec, fresh lime, Fresca.

#### Fresh Lemon Berry Mojito

Bacardi Limon, muddled mint, soda, fresh lemon & strawberry.

#### Pixie Stick Martini

Vodka, triple sec, grape pucker, island blue pucker, Pixie sugar rim.

#### White Peach Cosmo

Absolut Citron, peach schnapps, fresh lime, white cranberry juice, candied lemon & dried blueberry.

**AQUA**  
SUSHI-BAR

See our Aqua sushi menu



After creating Lexington's hugely-successful Malone's Steakhouse and Sal's Chophouse, Bruce Drake and Brian McCarty decided it was time to play a little. Drake's puts insanely original twists on classic pub food. We add over 24 hand-selected craft beers. And serve it all in an atmosphere that's part rec room, part roadside diner and all fun.

Come play.

## CRAFT BEERS

Frozen Glass			Table Tap		
12oz	16oz	23oz	60oz	90oz	120oz
2.95	3.75	5.25	<b>DRAKE'S Ale</b>	14	21
3.25	3.95	5.50	<b>Kentucky Ale</b>	15	22
3.25	3.95	5.50	<b>Blue Moon</b>	15	22
3.25	3.95	5.50	<b>Blue Moon Seasonal</b>	15	22
3.25	3.95	5.50	<b>Abita Purple Haze</b>	15	22
3.25	3.95	5.50	<b>Sierra Nevada</b>	15	23
3.25	3.95	5.50	<b>Sam Adams</b>	15	23
3.25	3.95	5.50	<b>Sam Seasonal (Rotating Brew)</b>	15	23
3.25	3.95	5.50	<b>Magic Hat #9</b>	15	23
3.25	3.95	5.50	<b>Amstel Light</b>	15	22
3.50	4.50	6.25	<b>Goose Island 312</b>	16	24
3.50	4.50	6.25	<b>Bell's (Rotating Brew)</b>	16	24
3.50	4.50	6.25	<b>Dogfish Head 60 Minute IPA</b>	16	24
3.50	4.50	6.25	<b>Bass Ale</b>	16	24
3.75	4.75	6.50	<b>Great Lakes (Rotating Brew)</b>	17	25
3.75	4.75	6.50	<b>Hoegaarden</b>	17	25
3.75	4.75	6.50	<b>Stella Artois</b>	17	25
3.95	4.95	6.95	<b>Spaten (Rotating Brew)</b>	18	27
4.25	5.25	7.00	<b>Smithwicks</b>	20	30
4.50	5.50	7.25	<b>Stone (Rotating Brew)</b>	22	31
4.50	5.50	7.25	<b>Magner's Irish Cider</b>	22	31
4.50	5.50	7.25	<b>Newcastle Brown Ale</b>	22	31



### BEER BUCKETS

Any 5:  
Domestic **13.50**  
Import **17.50**

Guinness 20 oz 5.75

KY Bourbon Barrel Ale 10 oz 3.75

### BEER BOTTLES

Bud Light ★ Budweiser ★ Bud Select ★ Bud Light Lime ★ Miller Lite  
Coors Light ★ Michelob Ultra ★ Michelob Light ★ MGD 64 ★ Heineken  
Heineken Light ★ Corona ★ Corona Light ★ Red Stripe  
Shiner Bock ★ Killian's ★ Haake Beck N/A



### FLIGHT

pick any 4 draft beers  
(4.5 oz. each) **4.50**

# DRAKE'S

Come play.

