

Drew's Brunch

Sat-Sun 1030-230pm

EYE OPENERS

House Bloody Mary \$9

Mimosas (Peach, Pear, Mango, Orange) \$5

Mimosa Package=1 bottle Champagne and OJ \$22

STARTERS

Soup of the Day (ask your server) or Tomato Basil Soup served weekends	8
Plain Yogurt - Fresh Mixed Berries, Granola, Honey	9
Classic Iceberg Wedge - Crumbled Maytag Bleu Cheese Dressing, Crispy Bacon, Cherry Tomatoes, Balsamic Glaze	9
Baby Arugula and Kale Salad - Goat Cheese, Walnuts, Sliced Strawberries, Cherry Tomatoes, Shaved Shallots, Sherry Dijon Vinaigrette	9

(All Salads Add Grilled Chicken 5.95, Grilled Steak or Salmon, or Grilled Shrimp 7.95 Extra)

ENTREES

Two Eggs any Style - Bacon, Sausage or Ham, Roasted Herb Potatoes, Toast	11
Breakfast Burrito - Bacon or Sausage, Eggs, Salsa Verde, Sour Cream, Chihuahua Cheese, Served with Roasted Herb Potatoes	13
Chilaquiles - Corn Tortillas Smothered with Salsa Fresca, Chihuahua cheese Two Eggs scrambled, Crema, Guacamole & Pico de Gallo	13
Scrambled Egg Croissant - Scrambled Eggs & Sharp Cheddar on Toasted Buttery Croissant Served with Roasted Herb Potatoes	12
<i>(Add Bacon, Ham, or Sausage \$2)</i>	
Ham & Cheddar Cheese Omelet - Served with Roasted Herb Potatoes	13
The Garden Omelet - Onion, Tomato, Mushroom, Peppers, Spinach, Cheddar Cheese & Herbs Served with Roasted Herb Potatoes	13
The Tex-Mex Omelet - Onions, Peppers, Chorizo, Cilantro & Cotija Cheese Served with Herb Roasted Potatoes	13

(Egg Whites Available on all Omelets \$2)

The Healthy Kitty Omelet - Egg Whites, Chicken, Feta, Spinach, Sundried Tomatoes, Served with Herb Roasted Potatoes	14
Classic Eggs Benedict - Country Ham, Hollandaise Sauce, Herb Roasted Potatoes	14
Crab Cake Benedict - Fresh Crabmeat, Hollandaise Sauce, Herb Roasted Potatoes	17
Lox and Bagel - Everything Bagel, Cream Cheese, Tomato, Onion, Capers, Pickle	16
Classic French Toast - Raspberry Coulis & Fresh Whipped Cream	9
Buttermilk Pancakes - Blueberry or Banana Pecan	9
Roasted Salmon BLT - Toasted Ciabatta, Applewood Smoked Bacon, Avocado, Lettuce & Tomato with Tarragon Aioli, served with Fries	16
Drew's Grilled Cheese - White & Yellow Cheddar, Provolone on Buttery Brioche Served with Tomato Basil Soup, Fresh Fruit - Add Apple Smoked Bacon & Tomato -2-	13
Drew's Classic Burger - 8oz. Choice of Cheese, Butter Lettuce, Tomato, Onion, Pickle, Mardi Gras Slaw, Parmesan Truffle or Plain Fries	15
Beyond Beef Veggie Burger - Mushrooms, Swiss, Onions, Lettuce, Tomato, Parmesan Truffle or Plain Fries	15

Sides

Croissant	3
Everything Bagel, cream cheese	4
English Muffin/Toast	2
Breakfast Potatoes	3
Drew's Fresh Fruit	4Sm/7Lg
Bacon or Sausage or Country Ham	3
Fries Plain or Truffle	5

Beverages

Orange Juice or Pineapple	3 Sm /4Lg
Mango, Guava, Pear or Peach Nectar	4
Coffee/Tea	3
Sodas	3
IBC Root Beer	4

ALL DAY MENU

12noon-830pm weekdays Sat-Sun 230pm-9pm

- APPETIZERS -

Classic Chilled Gulf Shrimp Cocktail - Wasabi Cocktail Sauce, Fresh Lemon -14-
Oven Baked Crab Cakes - Lump Crabmeat, Chipotle Mayo, Petite Salad -14-
Asian Baby Back Ribs - Sweet Potato Wonton -9-
Risotto- Shrimp, Chicken, Duck, or Veggie, Peppercorn Demi-glaze -12-
Cajun Beef Tenderloin Skewers – Caramelized Onions, Port Wine Demi-glaze – 14-
Bacon Wrapped Dates – Marcona Almonds, Mild Piquillo Pepper Sauce – 9 -
Classic Mac n Cheese -6-
Quesadilla - Mushrooms, Chihuahua Cheese, Sour Cream, Fire Roasted Salsa -9-
Add Grilled Chicken or Veggie -12-

- SOUP & SALADS -

Soup of the Day -8-
Mixed Gathered Greens - Champagne-Shallot Vinaigrette -8--
Classic Caesar - Hearts of Romaine, Tomatoes, Anchovies, Croutons, Caesar Dressing, Balsamic Glaze -10-
Baby Arugula, Kale, Goat Cheese Salad - Toasted Pecans, Sliced Strawberries, Cherry Tomatoes, Dried Fruit, Shaved Shallots, Sherry Dijon Vinaigrette -10-
Add Grilled Chicken Breast add 5.95
Grilled Salmon add 7.95

- PIZZAS -

Veggie (Drew's Favorite Pizza) Loaded with Assorted Vegetables, Three Cheese Blend -9- **(Add Jalapeno optional)**
Arugula & Prosciutto Pizza - Red Onion, Cherry Tomatoes, Three Cheese Blend, Fresh Herbs -10-
Brie Cheese Pizza - Grapes, White Truffle Honey, Petite Salad -10-
Rock Shrimp Manchego Pizza - 12

- ENTREES -

Drew's Burger – Choice of Swiss, Cheddar, American, Tomato, Onions, Lettuce, Slaw, Truffle or Plain Fries -15-
Bourbon Street Burger - Pulled Pork, Sharp Cheddar, Mardi Gras Slaw, Parmesan Truffle or Plain Fries -16-
Halsted Street Burger - Canadian Bacon, Maytag Bleu Cheese, Arugula, Mardi Gras Slaw, Parmesan Truffle or Plain Fries -16-
Hawaiian Burger – Grilled Pineapple, Cheddar, Pepper Jelly, Mardi Gras Slaw, Parmesan Truffle or Plain Fries -16-
(BURGERS ARE ALL CERTIFIED BLACK ANGUS 10oz. / BUTTER LETTUCE AND SLICED TOMATO / BRIOCHE BUN
Beyond Beef Veggie Burger – Mushrooms, Swiss, Onion, Lettuce, Tomato, Parmesan Truffle or Plain Fries -15-
Roasted Salmon BLT - Toasted Ciabatta, Applewood Smoked Bacon, Avocado, Lettuce & Tomato with Tarragon Aioli, served with Truffle or Plain Fries -16 -
Drew's Colossal Turkey Bacon Club – Slaw, Plain or Truffle Fries -13-
Bowtie Pasta, Sweet Italian Sausage - Marinara, Fresh Parmesan & Basil -19--
Cajun Penne Pasta - Shrimp, Chicken, Andouille Sausage, Cajun Marinara, Fresh Parmesan & Basil -26-
Chicken Breast Marsala Wine Sauce - Garlic Mashed Potatoes -19-
Duck Leg and Thigh Confit - Wild Mushroom Ragout, Mashed Potatoes, Sautéed Spinach, Grilled Vegetables -24-
Fish du Jour – ASK YOUR SERVER – 28-
Roasted Mediterranean Jail Island Salmon – Vegetable Brown Rice, Sautéed Spinach, Roasted Mixed Peppers, Olive, Medley, Topped with Feta - 28-
Steak du Jour - NY Strip or Ribeye Frites - Parmesan Truffle or Plain Fries check with restaurant -32-
10oz. Prime Filet Mignon - Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Reduction -42-

- DESSERTS - 9 _

Drew's Homemade Bread Pudding, Cheese Cake, Chocolate Molten Lava, or Gourmet Cake of the Day

Wines & Beers

Bubbly

Tiamo Prosecco Italy, (split)

Fruity Aromas of Apples, Pears and Citrus, Long & Fruity Filled Finish -9-

NV Cava, Segura Viudas "Brut Rose" Spain (split)

Fruity Aromas of Strawberry and Red Currant, Refreshing with a Light Acidity -9-

Whites

Sonoma-Cutrer 2017, Chardonnay, Sonoma, CA

Flavors of Warm Pie Crust and Baked Apple with touches of Nut, Light Vanilla and Baking Spice -12/47-

Domaine de Bernier 2018, Chardonnay, Loire, France

Look for melon, Pear and Citrus Aromas. Bright Palate and lively With a Refreshing Finish -9/36-

LaVis 2018, Pinot Grigio, Trentino, Italy

Bright Acidity Lifts Mature Rennet Apple and Citrus Zest, a Hint of White Almond Marks the Close-9/34-

Sea Pearl 2019, Sauvignon Blanc, Marlborough, New Zealand

Light Bodied and Refreshing,

Flavors of Passionfruit, Gooseberry, Long Lingering Finish -9/34-

Le Charmel 2018, Rose, Provence, France

Aromas of Raspberries & Wildflowers, Bright and Fresh with notes of Strawberry and Pear -9/34-

Hirschbach & Sohne 2017, Riesling, Mosel, Germany

Loaded with Apricot & Honey, Elegant & Crisp Balance with a Lingering Finish -8/30-

Quady Electra Moscato, 2018, Madera, CA

Soft Bubbles over Flavors of Sweet Citrus, Peach and Melon -8/30

Reds

Hess 2016, Shirtail Ranch, Cabernet, North Coast, CA

Fully Ripe Fruit Flavors Accented by Light Toast and Spice Notes in this Full-bodied and Extremely smooth-textured wine-12/46-

Substance 2017, Cabernet Sauvignon, Columbia Valley, WA

Aromas of Mesquite smoke and char followed by notes of cherry, Plum and smoke flavors follow -10/37-

Decero 2017, Malbec, Mendoza, Argentina

Elegant Tannin Complexity, Reflects Beautifully Integrated Oak Tannins -9/34-

Chateau La Freynelle 2016, Cabernet Merlot, Bordeaux Rouge, Bordeaux, France

Cedar and Currant Aromas and Flavors, Medium Body, Pretty Fruit and Fresh Finish -9/34-

Lyeth 2016, Red Blend Sonoma County, CA

Aromas of Wild Raspberry, Cocoa with Notes of Black Pepper and Cinnamon Toast -9/34-

Cembra 2017, Pinot Nero, Trentino, Italy

Lithe and Silky. Easygoing Wine Opens with Aromas of Woodland Berry and Cake Spice -10/37-

De Loach 2017, Pinot Noir, Sonoma, CA

Wonderful Red Fruit Aromas and Mouthwatering Flavors of Cherry, Cranberry and Strawberry

Following 14 Months in French Oak -9/34-

Cline 2017, Zinfandel, Central Coast, CA

Spicy, Bright Strawberry, with Coffee and Chocolate Characters. Ripe Fruit and Soft Tannins Make this a Mouth-coating rich Vintage-9/34-

Featured House Wines

Honoro Vera Blanco, 2018, Rueda, Spain

Intense Aromas, White Tropical Flowers, Hints of Apple and Pear -8/29-

Honoro Vera Garnacha, 2018., Rueda, Spain

Aromatic, Complex, Hints of Blueberry and Spice, Full Bodied -8/29-

* Vintages subject to change *

\$6 Beers

Stella Artois (Lager)	Corona (Lager)	Franziskaner (Weissbier)	Ravinia (Pilsner)
Blanche De Chambly (Belgian White Ale)	Begyle Free Bird (APA)	Noon Whistle Cozmo (APA)	
Blue Moon (Belgian Wheat Ale)	Stiegl Radler (60% Grapefruit Juice 40% Goldbrau)		
Temperance Gate Crasher (IPA)	Lagunitas (IPA)		

\$5 Beers

Pabst Blue Ribbon	Bud Light	Becks (non-Alcohol)
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COCKTAILS & MARTINIS

\$12 Cocktails

ELTON JOHN



Bourbon, Cherry Bark Vanilla Bitters, Angostura Bitters,
Demerara Syrup

DREW'S MANHATTAN

Rye Whiskey, Rosso Vermouth, Xocolatl Mole Bitters,
Angostura Bitters

ELLEN DEGENERITAS

Tequila, Habanero Bitters, Agave Nectar, Passion Fruit Purée,
Fresh Lime Juice, Fresh Grapefruit Juice

GIRLS JUST WANNA HAVE FUN

Coconut Rum, Mango Purée, Fresh Lime Juice, Fresh Mint

PICANTE

Mezcal, Agave Nectar, Fresh Jalapeño, Fresh Lime Juice,
Fresh Orange Juice

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MARTINIS

\$12/ Each

Ruby Red

Grapefruit Vodka, Fresh Lime and Cranberry

Orange Pomegranate

Vodka, Fresh Orange, Pomegranate Juice

Key Lime

Vanilla Vodka, Malibu

Rum, Pineapple Juice, Fresh Lime

Cosmopolitan

Vodka, Triple Sec, Cranberry & Lime Juice

Lemoncello

Vodka, Fresh Lemon & Orange

Passion

Passion Fruit Vodka, Fresh Tropical Nectar, Lime

French

Vodka, Raspberry Liqueur, Pineapple Juice, Topped with
Champagne

Chocolate

Vanilla Vodka, Chocolate Liqueur, Irish Cream

Caribbean

Rum and Coconut Rum, Pineapple Juice Banana Puree

Purple Sour

Brandy, Egg White, Wild Berry Syrup, Lime Juice

Kennytini

Cherry Vodka, Orange Liqueur, Fresh lime, Cranberry Juice

**THANK YOU FOR
DINING AT DREW'S**