



Drake's

HOLLYWOOD



CHILLED NOSH

THE HOUSE BURRATA.....	21
cherry tomatoes, herb vinaigrette & avocado oil	
ROYAL OYSTERS*.....	8/EA
ossetra caviar & crème fraîche min 6 per order	
PRESSED TUNA SUSHI*.....	28
#1 bluefin tuna, white truffle oil	
SPICY SALMON CRISPY RICE*.....	26
gochujang & serrano	

WARM NOMS

KING CRAB RANGOON.....	21
cream cheese, scallion, sweet chili	
THE VEAL MEATBALLS.....	24
tomato & garlic ragu	
LOBSTER ESCARGOT.....	29
herb butter & puff pastry	
SNOW CRAB SCAMPI.....	36
(5) buttery, herby, and deliciously rich	

MELROSE PIZZA

ONE SIZE - 14" - FEEDS 2-3 PATRONS
PIZZA'S COME AS THEY ARE - NO SUBSTITUTIONS

Classic

pepperonis,
mozzarella & parmesan,
oregano, fresh basil

28

Ozzy's

filet mignon, arugula,
sweet onion, truffle oil,
balsamic glaze

34

Rick's

sausage & jalapeño,
sharp cheddar, sweet onions,
jalapeño ranch

32

Vegan

dairy free cheese,
tomato sauce, mixed
vegetables

27

CAULIFLOWER DYNAMITE

16

TWICE BAKED POTATOES

14

TRUFFLE WAGYU FRIED RICE

18

ROYAL CREAMED SPINACH

16

MAC N CHEESE

CLASSIQUE.....	22
LE DELUXE: LOBSTER, CRAB & OSSETRA CAVIAR.....	140

VIN SCULLY FRIES

SEA SALTED, SMOKED CHEDDAR, JALAPEÑOS,
BACON, CHIVES & RANCH DRESSING
24

THE SPECIALTIES

PASTA ZA ZA.....	34
spicy rigatoni, chili flake & parmesan	
CACIO E PEPE GEMELLI.....	31
fresh pecorino romano, pink peppercorn	
'BIG & SPICY' CHICKEN PARM.....	42
sliced and great for sharing!	
PAN-ROASTED SALMON*.....	54
served with cilantro white rice	
WHITE FISH PICCATA*.....	MP
lemon beurre blanc & sautéed spinach limited	
VEGAN PRIMAVERA.....	31
organic spaghetti squash pasta & mixed vegetables	

STEAKS & CHOPS

FILET CLASSIQUE*.....	65
hickory smoked herb butter	
FILET SCARLET*.....	71
buffalo bleu & grilled jumbo shrimp	
NEW YORK STRIP*.....	78
served sliced, dry-aged 28 days	
SHEP'S HAWAIIAN RIBEYE*.....	69
ginger marinade, a house favorite!	
A5 JAPANESE WAGYU*.....	40/OZ
served sliced, white truffle butter - 6oz min	
THE KING'S PORTERHOUSE*.....	225
Northern California dairy beef, (serves 2-3)	

SALADS

CAESAR SALAD.....	19
chopped romaine lettuce, shaved parmesan, cornbread croutons, true caesar dressing	
DELICIOUS WEDGE SALAD.....	24
chilled iceberg, bacon, onion, tomatoes, bleu cheese & champagne vinaigrette dressing chopped & tossed? just ask!	

CAVIAR PROGRAMME



Regius Ova - founded by Chef Thomas Keller,
the highest grade of caviar available

GOLDEN OSSETRA - 30g 175 | ROYAL OSSETRA - 100g 285

Celebration



COTTON CANDY CLOUD

spun fresh in-house

17



24 LAYER CAKE

JoJo's strawberry

24



CHOCOLATE SILK PIE

Dutch chocolate

17



A 5% surcharge will be added to all guest checks to defray the increased cost of wages & benefits. Thank you for supporting our staff.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu. We do not guarantee steaks cooked medium well or above.

COCKTAILS

19

HOUSE MARTINIS

BLEU & GOLD

a harmonious blend of fine vodka, rich bleu cheese salt and house-made bleu cheese olives—a luxurious affair

FRENCH 76

elegant and effervescent—premium vodka, sparkling prosecco and tangy lemon juice—a chic and refreshing sensation

BOGART'S GIMLET

infused vodka, zesty lime, and fragrant basil unite in this flirtatious and sophisticated cocktail

MANHATTAN

smooth and classic, a distinguished blend of bourbon and rye whiskey, vermouth, bitters and a cherry

PALOMA BLANCA

seductive and captivating, mezcal's smoky notes intertwine with agave's sweetness and fresh grapefruit's zest

World's Coldest Martini

22

frozen vodka martini with dry vermouth and citrus bitters—simply irresistible

\$10 HOUSE MARTINIS

four to six daily at the bar

SIGNATURE DRINKS

THE MEXICAN

a vivacious blend of tequila, fresh lime, Grand Marnier and Limoncello foam—not your average margarita

LEMON FIZZ

Lemon Gin and elderflower are brought to life with bubbly prosecco in this refreshing spritz

THE SPICY MEXICAN

a playful dance of premium tequila, crisp cucumber, fresh lime and fiery jalapeño to spice things up

GOLD RUSH

an exquisite blend of bourbon, fresh lemon, earthy rosemary, and soothing honey, served on the rocks

CLASSIC ESPRESSO

indulge in the ultimate after-dinner luxury with robust espresso, Kahlua and smooth Bailey's

SPARKLING & CHAMPAGNE

JEIO BISOL.....	16....60
Prosecco, Italy	
COTE MAS.....	18....70
Sparkling Rosé, France	
LALLIER BRUT.....	24....100
Ay, France	
PERRIER JOUET.....	125
Champagne, France	
KRUG GRAND CUVEE.....	485
Reims, France	
DOM PERIGNON.....	545
Champagne, France	

CHARDONNAY

ANTICA.....	18....70
Napa Valley	
J.M BOILLOT VILLAGES.....	24....96
Macon, France	
MOILLARD.....	65
Chablis, France	
TALBOTT 'SLEEPY HOLLOW'.....	60
Santa Lucia Highlands	
BOUCHARD 'LES CLOS'.....	175
Burgundy, France	
LATOUR PULIGNY MONTRACHET.....	285
Burgundy, France	
FAR NIENTE.....	125
Napa Valley	

MORE WHITE WINE & ROSÉ

DUCKHORN SAUVIGNON BLANC.....	18....56
Napa Valley	
VILLEBOIS.....	22....88
Sancerre, France	
JERMANN PINOT GRIGIO.....	16....60
Fruili-Venezia Giulia, Italy	
DOM. WACHAU GRÜNER VETLINER.....	65
Wachau, Austria	
RUMOR ROSÉ.....	18....70
Provence, France	

CABERNET & CABERNET BLENDS

AUSTIN HOPE.....	18....70
Paso Robles	
LEVIAHAN.....	22....85
California	
MT. VEEDER.....	25....98
Napa Valley	
PAPILLON BY ORIN SWIFT.....	150
Napa Valley	
QUINTESSA.....	455
Rutherford	
OPUS ONE.....	695
Oakville	

PINOT NOIR

OUTER BOUND.....	20....88
Russian River	
VINCENT GIRARDIN.....	24....95
Santenay, Burgundy	
BELLE GLOS 'LAS ALTURAS'.....	110
Santa Lucia Highlands	
KOSTA BROWNE 'RITA'S CROWN'.....	275
Sonoma Coast	
SANFORD & BENEDICT.....	95
Santa Rita Hills	

MORE RED WINE

RENATO RATTI.....	18....60
Barbera D'Asti, Italy	
LUIGI BOSCA MALBEC.....	16....65
Argentina	
MASSOLINO SERRALUNGA.....	20....129
Barolo, Italy	
PRODUTTORI DEL BARBARESCO.....	125
Barbaresco, Italy	
TIGNANELLO, SUPER TUSCAN.....	295
Toscana, Italy	
ALLEGRINI VALPOLICELLA.....	165
Amarone, Italy	
8 YEARS IN THE DESERT.....	90
Napa Valley	