

DRAKE'S Dealership

This classic brick building on Oakland's historic Broadway Auto Row was once the parts and service department of an old Dodge dealership. Enjoy a wood-fired pizza and sample our fresh beer brewed right here in the East Bay. Kick back and welcome to the Drake's family.

WOOD-FIRED PIZZA

Our Apizzas are New Haven-style with an oblong shape and a slightly charred, but chewy crust.

CLASSIC New Haven-style "Apizza", mozz pecorino & oregano 11.5

THE '89 Creminelli pepperoni, goathorn peppers, marinated onion, mozz 15

JOEY grilled onion, roasted mushroom, garlic sauce, mirepoix green, mozz 15

THE DUB Italian sausage, mushroom, castelvetro olive, mozz 16

FIVE-ONE-OH pickled pineapple, serrano chile, harissa sausage, spicy sauce, mozz 15

LORI'S mission fig, goat cheese, castelvetro olive, mozz 17

UPTOWN double smoked bacon, Italian sausage, mozz 15

OLD SCHOOL mozz curd, baby basil, pecorino, california olive oil 14

DUDE YA n'duja sausage, pepperoni, Italian sausage, mozz, pecorino & oregano 18

BROADWAY garlic sauce, sage roasted butternut squash, mozz, parsley, brown butter balsamic, pepitas 16

GAIA garlic sauce, Daiya cheese, mushrooms, brussel sprout, mozz, basil, balsamic glaze 18

MERRITT garlic sauce, bacon, lap cheong, mushroom, brussel sprout, mozz, basil & pecorino 18

add A SLOW-POACHED EGG 2

BIG DEAL PIZZAS

MEAT pepperoni, housemade Italian sausage, nduja sausage, bacon, balsamic 30

VEGGIE roasted mushroom, onion, seasonal veg, mirepoix green, balsamic 28

LIMITED PIZZAS NO SUBSTITUTIONS PLEASE

I DRINK AND I KNOW THINGS wine braised beef cheek, garlic sauce, drunken cherry, ramps 18

THE BOAR AND THE MAIDEN FAIR blueberry boar sausage, green garlic, poached egg 16

WILL THERE BE PAIN... THAT'S GOOD... hot pepper sauce, pickled serrano peppers, spicy harissa sausage, pepperjack 14

STORMBORN muscovy duck leg, raspberries, shallots, pecorino & oregano 18

FLAT BREAD AND STUFF TO DIP IT IN

HUMMUS preserved vegetables, pickled goat horn peppers 10 vG

CHEVY Drake's family farms goat cheese, balsamic 11.5 v

WHEN WE DIP olio verdi, parmesan, caper, basil 7 v

SMUTHERED IN STUFF

MEAT OR VEGGIE CHILI FRIES beef or veggie chili, cheese, garlic-lime crema, chopped onion 11 GF

POUTINE cottage cut fries, double duck gravy, cheddar curds 13

IRISH NACHOS cottage cut fries, hefe braised corned beef, fondue, cheddar curds, green onions 12

FRITO PIE beef or veggie chili, cheese, onion, pickled pepper, crema 7.5 GF

SNACK STUFF

KETTLE CHIPS 3 GF VG

SHISHITOS lemon juice, sea salt 6 GF VG

TAQUITOS BBQ-jackfruit, vegan cheese, spicy pesto, chipotle vegan mayo 7.5 VG

PATE chicken & duck liver, baguette, Ale mustard, giardinera 10

AS KNEADED TARTINE

As Kneaded Bakery porridge bread, American salt ham, fig jam, pecorino 7.5

PICKLED STUFF assorted pickles, 'As Kneaded' porridge bread 8 VG

CHEESY STUFF 36mo jack, goats milk brie, 'As Kneaded' bread, cornichons, Ale mustard 15 v

Taylor A. Smith
EXECUTIVE CHEF

ON A BUN

JACK IN THE BUN slow cooked carolina jackfruit, drakonic BBQ, pickle, serve on whole wheat bun. 13 V
available gluten free

DRIVE-IN BURGER house blend dry-aged beef, california cheddar, B&B pickles, heirloom tomato, onion, iceberg, drive in sauce 13.5 SUB GLUTEN-FREE BUN 2.5

VEGGIE BURGER black bean patty, whole wheat bun, garlic aioli, spinach, pickled onion 13

RANDY DANDY CHICKEN SANDY crispy butter-milk chicken thigh, B&B pickle, Lolla rossa lettuce, dill mayo, challah bun 13

All sandwiches served with kettle chips

sub

COTTAGE FRIES 2

SMALL SALAD, CHILI CUP,

SPICY OR GARLIC FRIES 3

SPECIALTIES

DUCK CONFIT slow cooked muscovy duck leg, sweet pea puree, ratatouille, zest, duck fat crouton 22

FISH & CHIPS wild caught white fish, hefe batter, cottage fries, remoulade 18 full | 12 half

RATATOULLI baby spring veg, tomato sauce, fresh basil, pea puree 12

SALADS

3-ROW GRAIN SALAD farro, quinoa, himalayan rice, organic baby kale, golden raisin, organic tomato, shallot chimichurri vinaigrette 15 V

SPANGO Savoy spinach, mango, feta, pecan, pecan-dill vinaigrette 14 GF

BEETS BY DRAKES roasted beet, tatsoi, fennel, fried caper, lemon segment, cherry vinaigrette 15 V

add

CHICKEN BREAST 5

BBQ JACKFRUIT 4

VEGGIE PATTY 5

DUCK LEG 10

SWEETS

BREAD PUDDING

housemade bread pudding with walnut, caramel, cinnamon caramel ice cream 8

ICE CREAM choice of vanilla, or raspberry sorbet 4

FLOURLESS CHOCOLATE CAKE

vanilla ice cream, gluten free pretzel pieces, chocolate syrup 11

**WAKE & DRAKE
BRUNCH SAT & SUN
10AM - 12:30PM**

JUST FOR LUNCH Monday-Friday, 11:30am-3 pm Only

MY SIZE PIES 10" PIZZAS

UPTOWN double smoked bacon, Italian sausage, mozz 12

DUB italian sausage, mushroom, mozz, castelvetro olives 11

THE '89 pepperoni, goathorn chili, marinated onion, mozz 11

OLD SCHOOL mozz curd, baby basil, pecorino, california olive oil 11

JOEY grilled onion, roasted mushroom, garlic sauce, mirepoix green, mozz 11

LORIS mission fig, goat cheese, mozz, castelvetro olives 12

GAIA garlic sauce, daiya cheese, mushrooms, brussel sprout, basil, balsamic glaze 14

HANDHELD DEVICES

ALA CARTE STUFF YOU CAN HOLD WITH YOUR NON BEER HAND!

RUEBENESQUE hefe braised corned beef brisket, house made mustard, dill havarti, B&B pickle, rye bread 10

NO HARM NO FOWL cauliflower & sweet potato salad, flatbread, lettuce & tomato, pickled zucchini, vegan yogurt sauce 10

JIVE TURKEY natural turkey breast, avocado, muenster cheese, pink lady apply, iceberg, maple-curry mayo 10

add

SOUP OF THE DAY 3

STEAK OR VEGGIE CHILI 4

FRIES 2

CHIPS 1.5

COMBOS

THE COMBO! 1/2 sandwich and a cup of soup or small salad 10

THE COMBO, BUT PIZZA! any my size pie and a large bucket 'o' lettuce 15

SALADS

DERBY COBB roasted chicken, bacon crumble, avocado, blue cheese, tomato, brown derby vinaigrette, croutons, scallions 15

BUCKET O'LETTUCE romaine, iceberg, mixed greens, carrot, radish, kidney bean, chick pea, tomato, cucumber, green bean, choice of vinaigrette 11 GF V

VINI VEGAN VICI baby kale, spicy cilantro, vegan ceasar, daiya parmesan, cashews, water chestnuts 11 GF V



NOT BEER

Here at Drake's Dealership we are very welcoming and supportive to our neighboring breweries, wineries and cideries. To show our appreciation and give our guests a variety of options we offer some rotating beverages that we think you will enjoy.

WHITE WINE

ON TAP 6oz

CHARDONNAY

True Myth, *Central Coast* 9.5

SAUVIGNON BLANC

Tangent, *Central Coast*

CHENIN BLANC

Vinum Cellars

HIPSTER HILLS MALVASIA

Mission Trail, *Bradley* 10

CANS 12oz 15

PINOT GRIS SPARKLING ROSE

Underwood,
Willamette Valley, OR

RED WINE

ON TAP 6oz

CABERNET SAUVIGNON

Highway 12 winery 11

SYRAH

CG Di Arie, *Mt. Akum* 11.5

PINOT BLEND

CG Di Arie, *Mt Akum* 9.5

CANS 12oz 15

PINOT NOIR

Willamette Valley, OR

CIDER

ON TAP

CHERRY SEINFELD

Hidden Star Orchard, *San Leandro*
(6.5% ABV) 16oz 7.5

BRUT DRY DRY APPLE CIDER

Golden State Cider,
(6.9% ABV) 16oz 7

AQUA DULCES.

Mission Trail Cider, *Bradley*
(6.8% ABV) 12oz 10

NON-ALCOHOLIC

ROTATING KOMBUCHA

12oz 5.5

ROTATING NITRO COFFEE COLD BREW

8oz 5/Pour

RED BAY HOT COFFEE

8oz 3.5 (*bottomless*)

NUMI ICED TEA

16oz 3.5 (*bottomless*)

NUMI NSPIRE HOT TEA

8oz 3.5

HOUSEMADE LEMONADE

16oz 3.5/Pour

ALAMEDA POINT CANE SUGAR SODA

Hangar 25 Cola, Hangar 25 Diet
Cola, Lost Island Ginger Beer
16oz 3/1 per refill



BEER

John Gillooly
BREWMASTER

We are passionate about brewing with integrity and bringing people together over great beer. With the gritty artisan spirit that embodies the East Bay community we call home, Drake's has been honing the perfect union of hops and grains since 1989.

FLYWAY *Dry Hopped Pilsner*



The beer displays a nice spiciness with a subtle fruited note, and finishes clean and dry. (4.5% ABV) 16oz 6.5

HEFE *Hefeweizen*



Hefeweizen. A classic, Bavarian-style Hefeweizen brewed with a combination of malted wheat and barley, and fermented with a German yeast strain that delivers notes of banana and clove. (4.5% ABV) 16oz 6.5

1500 *American Pale Ale*



Hop flavor and aroma one would expect from an IPA, but with the body of a pale ale. Liberally dry hopped with Simcoe and Amarillo hops delivering notes of pine and grapefruit. (5.5% ABV) 16oz 6.5

IPA *Best Coast India Pale Ale*



This Classic West Coast IPA is the harmonious fusion of resinous pine and orange peel cascading over a backdrop of lightly toasted caramel and brisk bitterness. (7.0% ABV) 16oz 6.5

DRAKONIC *Imperial Stout*



Drakonic is smooth and dense with flavors of licorice, coffee, and chocolates. Sip, savor, and give in to its seductive malt embrace. (8.75% ABV) 12oz 6.5

DENOGGINIZER *Double India Pale Ale*



A massive Double IPA with a full body, smooth malt backbone, and an utterly irresponsible amount of pungent, dank, American hops. (9.75% ABV) 12oz 6.5

BLACK ROBUSTO *Robust Porter*



Smooth with flavors of bittersweet chocolate and slight roast. A touch of spicy, herbal hop character from Willamette hops balances out the finish. (6.3% ABV) 16oz 6.5

sour **OAKLANDERWEISSE** *Berliner Weisse*



Inspired by our infatuation with the sparkly sours of Berlin, Oaklanderweisse will dazzle your tongue with its tartness. When lemon zest, citrusy hops, and a little wheat join the party, it's like punk rock kumbaya in the sun. (3.8% ABV) 12oz 6.5

NITRO STOUT *Dry Irish Stout*



Enjoy the creamy mouthfeel, medium body, and roasty, chocolate flavors in Drake's version of this classic style. (4.8% ABV) 16oz 6.5

DRAKE'S BREWS

HOPPY

HOPOCALYPSE GREEN LABEL *Double IPA*



Devastating quantity of hops. Jarrylo, El Dorado, Simcoe and Chinook hops. Notes of ripe guava, lemon blossom, and caviar lime. The End is Beer! (9.3 ABV) 12oz 7.5

AROMA COMA *Double IPA*



Citra hops. Citrus and dankness. Pine and grapefruit zest, with undertones of tropicality. Mild Ale malt and Rye. Toast flavor with subtle spiceiness.. (8% ABV) 12oz 7.5

HOPOCALYPSE WHITE LABEL *Hazy Double IPA*



Grainy/grassy underpinning to the dark fruit and melon notes presented by the Idaho 7. A sprinkle of light crystal malt adds an almost mandarin-like sweetness. (8.6% ABV) 12oz 7

IMPACT TEST *New England IPA*



Vibrant aromatic profile of citrus, stone fruit, with hints of papaya and melon flavors. Big dry-hop of Mosaic and El Dorado. (6.5% ABV) 16oz 7

MALTY

THREE MEXICOS *Mexican Lager*



So we went with it, added a little light caramel malt, and turned into a Mexican lager (we think it tastes like Victoria). (4.3% ABV) 16oz 6.5

NOTCASTLE BROWN *Brown Ale*



Caramelized and lightly roasted grains combine to create a sophisticated malt blend. Our house English ale yeast leaves a soft character with lightly fruited notes.. (4.8% ABV) 16oz 6.5

SILENT DUCK *Saison*



Features a good fistful of Styrian Dragon hops with a juicy, melony and passion fruit aroma. Just a pinch of orange peel rounds that aroma out with some punchy acidity (4.9% ABV) 12oz 7

NITRO

ELECTRIC OWL *Nitro Brown Ale w/ Highwire Coffee*



A rich brown ale with deep caramel and light roasted notes. This batch has Ethiopian Guji Uruga coffee that has notes of lemon and jasmine. Drinks extra smooth because it's served on Nitro. (8.0% ABV) 12oz 7.5

COCOA BUTTER KISSES *BBL Imp. Srot w/Coconut, Almonds, vanilla*



Velvety smooth mouthfeel from the nitrogenation supports flavors of soft roast and gentle caramel sweetness from black malt and caramelts. Additions of almonds, coconut, and vanilla all shine through (12.5% ABV) 8oz 8

COLLABS

510 MALT LIQUOR *Malt Liquor*





Made with our friends from Beachwood. A slightly stronger lager with a bit of sweetness, but smooth drinking. Maybe ask for a Brass Monkey. Works everytime.... (7% ABV) 16oz 7



CHECK OUT OUR TO-GO BEER FRIDGE!



FLIGHTS FOUR 5OZ TASTES*Subject to change; Please allow extra time for flights.*



KEEP IT LIGHT	DRAKE'S 101	DARK WINTER
Oaklanderweisse	Hefe	Drakonic
Three Mexicos	1500	Electric Owl
Silent Duck	IPA	Cocobutt kisses
Flyway 13	Denog 12	Urban Man 18



BARREL AGED



sour **UNHOLY ALLIANCE** *Sour Blonde w/ Malvasia*  
 Honey Suckle, Jasmine and Grassy with a Dry Brette funk that fades smoothly. Dry lemon, pomelo, apricots. Brightly effervescent sour with notes of Honeysuckle, Jasmine, Apricots, and Grassy Brett Funk. (7.6% ABV) 8oz 8

sour **IT LURKS, IT WAITS** *Wild Fermented Imperial Stout w/ Zinfandel Grapes*  
 Conditioned in Zinfandel wine barrels for up to 8 months. The final blend walks the line between wine, Imperial Stout, and Flemish Red with its strong raspberry/grape fruitiness and a pleasant dark chocolate, tobacco-like malt profile. (10.3% ABV) 8oz 8


MICTLAN *Rye barrel aged Spiced Porter*  
 .Champurrado. Our spiced porter was aged for just shy of a year in Highest Rye Whiskey barrels. Spicy rye notes and barrel character this beer exhibits flavors from Cocoa nibs, Star Anise, Cinnamon and Orange peel, lactose. (10.8% ABV) 8oz 8

URBAN OUTDOORSMAN *Smoked Barleywine*  
 Nice level of complexity and spicy notes from the rye along with some vanilla and rye whiskey notes from the barrels. A little malt sweetness balancing out the rye spice and smoke to create a nice rainy day sipper that's good enough oomph to keep ya warm. (14.2% ABV) 8oz 8

RANDY QUAD *Rum Barrel Aged Quad Ale*  
 Bourbon Barrel sweet warmth and dark fruit/caramel from a heavy quad ale. Aged for nearly a year in Heaven Hill Bourbon barrels. This is a touch of cinnamon spice and vanilla on the edge of the palate. Flavor lingers on the palate heavily, but nicely. (13.4% ABV) 8oz 10

HOPOCALYPSE GOLD *Barrel Aged Barley Wine*  
 Highest Rye Whiskey Barrels. Vanilla and rye spice from the oak, a touch of brown/caramalt flavor, and a subtle bitterness lingering from the once mighty Triple IPA. (11.4% ABV) 8oz 8

CASK

FREEWHEEL BREWING *Rotating Brew* 
 Cask ale or cask-conditioned beer is unfiltered and unpasteurised beer which is conditioned and served from a cask without additional nitrogen or carbon dioxide pressure. 16oz 7.5