



The Drift Inn is now an Inn, with lodging rooms available. We have suites, studios, and hostel style accommodations, with and without kitchens. Ask your server for a Drift Inn Lodging brochure

The **DRIFT INN** *&* **Cafe**

BREAKFAST

We invite you to hike one of our many trails in and around Yachats, maintained by our amazing volunteer trail crew. We have trail maps available, just ask your server

20% auto gratuity added to all checks



DRIFT INN

Specialties



EGGS BENEDICT GF

A toasted English muffin, layered with poached eggs and fresh house-made Hollandaise sauce. Served with organic home fries.

Ham or avocado/tomato. 15. Dungeness Crab. 25. Smoked Salmon 17.

RAZOR CLAMS

Pacific NW razor clams, breaded and pan fried, served with 2 eggs, home fries, with choice of toast, biscuit, polenta or English muffin. 22.

DRIFT INN CREPES GF

Grilled artichoke hearts, cheese and your choice of protein wrapped in home-made crepes & drizzled with brandy crème or Romesco sauce.

Served with organic home fries.

Ham & Manchego cheese. 15. Smoked Salmon & Manchego cheese. 19.

Avocado, caramelized onion & cashew cheese. 17 V

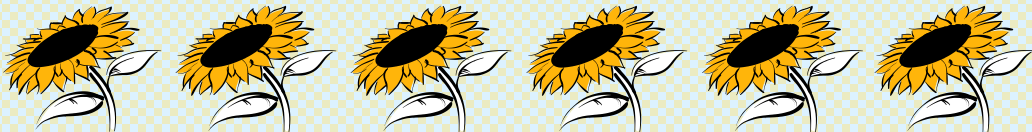
CORNED BEEF HASH GF

House made corned beef, organic potatoes, onions, red peppers, served with two eggs and choice of toast, biscuit, polenta or English muffin. 16.

HUEVOS RANCHEROS GF

The classic southwest breakfast: Two eggs, crispy tortillas, spicy black beans, fresh salsa, avocado, Manchego cheese, ranchero sauce and sour cream. 14.

20% auto gratuity added to all checks





The Heartland

STEAK AND EGGS GF

Flat Iron steak, grilled to your liking. Served with two eggs and home fries plus your choice of house-made toast, biscuit, polenta or an English muffin. 18.

POTATO & VEGGIE STIR-FRY GF

Organic home-fries mixed with a medley of fresh vegetables and melted cheddar cheese. 11.5 Add two eggs. 4.

Ham, bacon or sausage or Veggie Sausage 4. Cashew Cheese 2.

THE USUAL GF

Two eggs, home fries, and house-made toast, biscuit, polenta or an English muffin. 9.5

Ham, bacon, spicy or breakfast sausage or Veggie Sausage 4.

BREAKFAST OPEN FACED SANDWICH

House-made biscuit or toasted English muffin with scrambled eggs, cheddar cheese and your choice of ham, bacon, sausage or veggie sausage. Served with fresh fruit or Organic home-fries. 13.5

Chicken & Waffles (Gluten Free Waffle Option)

Crispy waffle, topped with house-made chicken strips, chicken gravy, clotted cream and real maple syrup 15.

Gluten free waffle add 2. Add two eggs 4.

BISCUITS & GRAVY

Homemade buttermilk biscuits topped with our own homemade sausage gravy. 10.

Add two eggs 4.

BREAKFAST BURRITO (Regular or Vegan)

A large spinach tortilla stuffed with home fries, grilled veggies, cheddar cheese, scrambled eggs and house-made salsa. 14.50

Sub vegan chorizo (for eggs) and cashew cheese. 4.

Gluten Free - GF Vegan - VG Vegetarian - V

20% auto gratuity added to all checks



Breakfast Sweets



Columbia Crepes GF VG

Oregon pears and huckleberries, wrapped in house-made crepes, topped with clotted or coconut cream, candied hazelnuts & drizzled w/raspberry sauce 13.
Substitute vegan crepes & coconut cream +3.

French Toast with Oregon Marionberry Compote

Made with house-made Italian bread dipped in an egg batter. Served with Oregon Marionberry compote, butter and real maple syrup. 11.
Gluten free option \$2.

Coastal Berry Crepes GF VG

Three tender crepes filled with Oregon raspberries & marionberries, topped with clotted or coconut cream and raspberry sauce. 13.
Substitute vegan crepes & coconut cream +3.

House-Made Belgium Waffle

A warm crispy waffle served with butter and real maple syrup. 10. GF +2

Organic House-made Granola with
Yogurt, Almond or Oat Milk GF
Served with seasonal berries. 8

Cinnamon Rolls
House-made cinnamon roll
with cream cheese icing or
caramel & pecans. 7.5

Homemade Muffins GF

Evelyn's Morning Glory Muffin or one
of our house-made GF muffins. 6.5

20% auto gratuity added to all checks





Omelettes and Such

Omelettes & Frittatas are served with organic red potatoes and your choice of toast, polenta, English muffin or biscuit.
GF Bun Add \$2.

DUNGENESS CRAB OMELETTE GF

Dungeness crab, manchego and mozzarella cheeses, drizzled w/brandy cream 25.

SMOKED SALMON OMELETTE GF

House smoked salmon, green onion and manchego cheese. 17

FOUR CHEESE OMELETTE GF V

A blend of asiago, manchego, parmesan and cheddar cheeses. 12.

BACON or HAM & CHEESE OMELETTE GF

Crispy smoked bacon or ham and cheddar cheese. 14.

VEGGIE OMELETTE GF V

Grilled vegetables, mushrooms and pepper jack cheese. 13.

DENVER OMELETTE GF

Ham, red bell peppers, onions and cheddar cheese. 14.

MONTERAY OMELETTE GF V

Caramelized onion, artichoke hearts, goat cheese, and avocado, drizzled with Romesco. 13.

BASQUE OMELETTE GF V

Chorizo (vegan), manchego cheese, red peppers, onion and garlic. 14.

SPINACH & FETA

FRITATTA GF

Whipped eggs mixed with fresh spinach and feta cheese. 13.

MEDITERRANEAN

FRITATTA GF

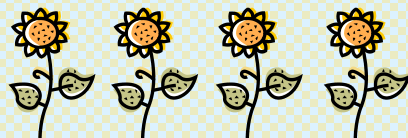
Whipped eggs, with tomato, fresh basil, greek olives and soft goat cheese. 13.

POLENTA ROMESCO GF V

Grilled veggies, served over organic polenta cake with homemade Romesco sauce, feta cheese and basil. 14

Sub any cheese for house-made vegan cashew cheese. 3.

20% auto gratuity added to all checks





SCRAMBLES



Three eggs scrambled with Yukon Gold potatoes, and your choice of the following combinations. Served with choice of toast, english muffin, polenta or biscuit

PACIFIC NORTHWEST GF

Mushroom, spinach, smoked salmon, onion, Manchego cheese. 17.

CALIFORNIAN GF V

Mushroom, artichoke hearts, avocado, caramelized onion, feta cheese. 14.

SOUTHWEST GF

Poblano pepper, southwest sausage, red pepper, onion, cheddar cheese and a side of Romesco sauce. 14.

ALASKAN GF

Dungeness crab, prawns, scallions, avocado, red pepper, mozzarella, & swiss cheese. 26.

HEARTLAND GF

Bacon, green onion, house-made sausage gravy. 14.

Chicken Fried Steak

Fresh cube steak, pounded, breaded and fried crispy, topped with house-made sausage gravy, served with organic homefries and two eggs any style. 18

20% gratuity added to all checks



DRIFT INN HISTORY

The Drift Inn was built in 1929, with wood brought down the beach from Toledo. The bar “shut down” and became an ice cream parlor publicly during prohibition, with a dance hall, drinking and card playing upstairs. It also was the center of the community, with potlucks and the place to bring your elk and deer for curing. Lester Blair bought the place in the 60’s and continued the partying and ignoring laws tradition. The Drift Inn was a place unto its own, where the fringe were the norm and no holds barred.

Lester’s Drift In was a rough place. Lester himself was an amateur boxer and in the early years the upstairs held a large boxing ring. Lester would encourage fellows to “work out their differences” upstairs. Many people in town today remember intimately the fights inside. If anyone tried to interfere, Lester would get right in their face and tell them to back off. He loved a good fight. Les also loved women, we loved his sweet pink powder room.

The Drift Inn appeared scary to the uninitiated. Some people walking by would cross the street and walk around the old Drift Inn. Smoke billowed from the door when it opened and when you looked through the cracked wavy glass window, the place was dark, hazy and smelled bad. It was the infernal boys club, though women came too. Some of the boys resented it when Lester would insist everyone curtail the cussing around the women. There were some dynamic pool players and people from every walk of life. Hippies, rednecks, suits, rich and poor. It was rich, tantalizing, cob webby, simple; with textures of lives that belied the surroundings. It was a place that left no one untouched who dared go in. It was magical, an amazing display and acceptance of humanity.

The old Drift In shut down in 1999 when Lester kept having mini strokes and couldn’t remember if you paid him or not. Draft beer was 35 cents, wine and a pool game was .50. Lester was a boy who left home at 14 and ended up working at the local mill in the daytime and running the Drift In at night. It was an interesting melting pot of ideals, and experiences. Lester became the father that many boys lost, forgot or never had. He was a hard drinking, hard working, tough SOB who provided a community living room for young boys to grow into men. He stood up for them, expected them to stand up for themselves, to honor women and forgave the boys their frailties.

V = Vegetarian VG = Vegan GF = Gluten Free

*Eating raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.

We make every effort to provide gluten free options for our customers, however we are not a certified GF kitchen can cannot guarantee that your meal will be 100% free of gluten.

