



# DRIFT INN Specialties



## EGGS BENEDICT\* GF

A toasted English muffin, layered with poached eggs and luscious Hollandaise sauce. Served with home fries.

Ham or avocado/tomato. 13. Dungeness Crab. 17. Lox. 14.

Sub Gluten Free bun or biscuit: Add \$2

## RAZOR CLAMS\*

Pacific NW razor clams, breaded and pan fried, served with 2 eggs, home fries and toast, biscuit or English muffin. 16.

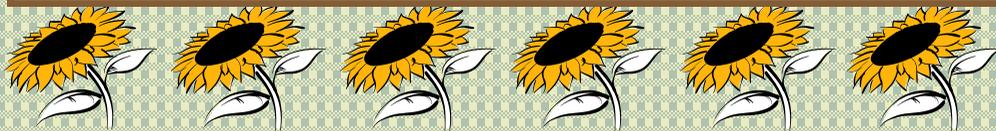
## DRIFT INN CREPES GF

Grilled artichoke hearts, Swiss cheese and your choice of ham or smoked salmon, wrapped in homemade crepes. Drizzled with brandy crème sauce.

Served with home fries. Ham. 13. Smoked Salmon. 15.

## HUEVOS RANCHEROS\* GF

The classic southwest breakfast: Two eggs, crispy tortillas, spicy black beans, fresh salsa, avocado, Manchego cheese, ranchero sauce and sour cream. 12.





# The Heartland

## STEAK AND EGGS\* GF

Flat Iron steak, grilled to your liking. Served with two eggs and home fries plus house-made toast, biscuit, polenta or an English muffin. 15.5

## THE USUAL\* GF

Two eggs, home fries, and house-made toast, biscuit, polenta or an English muffin. 9.  
Ham, bacon, spicy or breakfast sausage. 3.

## POTATO & VEGGIE STIR-FRY\* GF

Home fries mixed with a medley of fresh vegetables and melted cheddar cheese. 10. Add two eggs. 3.  
Ham, bacon or sausage. 3. Veggie Sausage 4. Cashew Cheese 3.

## BREAKFAST BURRITO (Regular or Vegan)

A large spinach tortilla stuffed with home fries, grilled veggies, cheddar cheese, scrambled eggs and house-made salsa. 12.  
Sub Vegan Chorizo (for eggs) and cashew cheese. 4.

## BISCUITS & GRAVY

Homemade buttermilk biscuits topped with our own homemade GF sausage gravy. 9. Add Two Eggs 3.

## BREAKFAST SANDWICH

House-made biscuit or toasted English muffin with scrambled eggs, cheddar cheese and your choice of ham, bacon or sausage. Served with fresh fruit or potatoes. 12. Veggie Sausage Pattie 1.00

## Chicken & Waffles (Gluten Free Waffle Option)

House-made chicken strips and a crispy waffle, topped with a chicken maple gravy. 13. Gluten Free Waffle add 1. Add two eggs 3.

Gluten Free - GF Vegan - VG Vegetarian - V



# OMelettes and Such

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

## DUNGENESS CRAB GF

Plenty of fresh local Dungeness crab, a drizzle of Brandy cream sauce, manchego and mozzarella cheeses. 17.

## SMOKED SALMON GF

House smoked salmon, green onion and manchego cheese. 13.

## FOUR CHEESE GF V

A blend of asiago, manchego, parmesan and cheddar cheeses. 10.

## BACON or HAM & CHEESE GF

Crispy smoked bacon or ham and cheddar cheese. 12.

## VEGGIE GF V

Grilled vegetables, mushrooms and pepper jack cheese. 11.

## DENVER GF

Ham, red bell peppers, onions and cheddar cheese. 12.

## MONTERAY GF V

Caramelized onion, artichoke hearts, goat cheese, avocado, drizzled with romesco. 12.

## BASQUE GF V

Chorizo, manchego cheese, red peppers, onion and garlic. 13.

## SPINACH & FETA

### FRICTATA GF

Whipped eggs mixed with fresh spinach and feta cheese. 11.

## MEDITERRANEAN

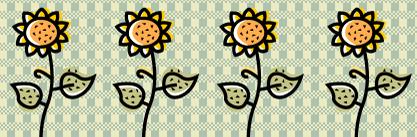
### FRICTATA GF

With tomato, fresh basil, marinated olives and soft goat cheese. 12.

## POLENTA ROMESCO GF

Grilled veggies, served over organic polenta with homemade Romesco sauce. 11.

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





# SCRAMBLES



Three eggs scrambled with Yukon Gold potatoes  
And your choice of the following combinations:

## ALASKAN GF

Dungeness crab, prawns, scallions, avocado, red pepper,  
mozzarella, & swiss cheese. 19.

## PACIFIC NORTHWEST GF

Mushroom, spinach, smoked salmon, onion,  
Manchego cheese. 13.

## CALIFORNIAN GF V

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

## SOUTHWEST GF

Poblano pepper, southwest sausage, red pepper, onion, cheddar  
cheese and salsa on the side. 13.

## HEARTLAND GF

Bacon, green onion, house-made sausage gravy. 12.

## NEW YORKER

Prosciutto, Italian sausage, olives, onion, red pepper,  
manchego cheese and Romesco sauce. 14.

18% gratuity may be added to parties of 6 or more

Gluten Free - GF Vegan - VG Vegetarian - V



# Breakfast Sweets



Coastal Berry Crepes 12. GF

Three tender crepes filled with Oregon raspberries & marionberries, topped with clotted cream and raspberry sauce.

Homemade Waffle Regular 7. Gluten Free 8.

A warm crispy waffle served with butter and real maple syrup.

Columbia Crepes 12. GF

Sautéed Oregon pears and huckleberries, wrapped in house-made crepes, topped with clotted cream and candied hazelnuts.

Organic House-made Granola with Yogurt or Almond Milk

Served with seasonal berries. 6.5 GF

Homemade Muffins 6. GF

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

Cinnamon Rolls 7.

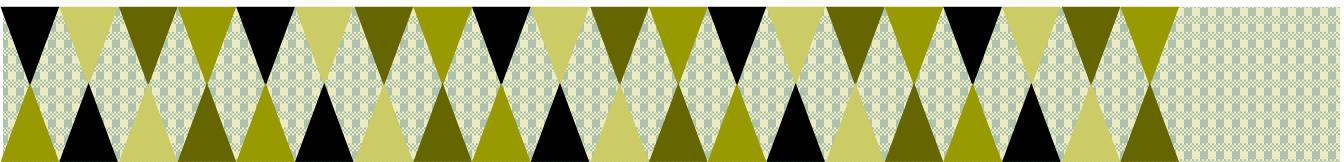
A house-made cinnamon roll with cream cheese icing or caramel & pecans.

French Toast with Oregon Marionberry Compote 10.

Made with house-made Brioche bread dipped in an egg batter. Served with Oregon Marionberry compote, butter and real maple syrup.

Gluten free option \$2.





## 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 In 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 them 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.

