

## Drift Inn Wood Fired Pizza

One Size: 12-14"

Thin, hand tossed crust, topped with quality ingredients and fired in a 500+ degree oven, fueled by local hardwoods. Please allow for varied timing, as our oven is compact and we make them as quick and we can.

Pepperoni - House red sauce, shredded mozzarella, and pepperoni. 17.

Sausage Mushroom - House-made red sauce, mushrooms, mozzarella and Italian sausage. 17.

Pizza Blanca - Olive oil, garlic, brie, fresh mozzarella, fresh garden herbs and arugula. 17.

Potato - Olive oil, garlic, Yukon golds, onions, rosemary, manchego cheese and prosciutto. 17.

Margherita - Olive oil and garlic, fresh and shredded mozzarella, fresh tomatoes and fresh basil. 16.

She Devil - House-made BBQ sauce, smoked chicken, red onion, mozzarella and bleu cheese. 18.

Four Cheese - House-made red sauce, mozzarella, manchego, parmesan, and fontina. 16.

Spanish Tapas - House-made red sauce, spicy sausage, red pepper, white onion, green olives, manchego cheese and garden herbs. 18.

Garden - Basil pesto, spinach, artichoke hearts, mozzarella and Parmesan. 17.

Hawaiian - House red sauce, sliced ham, pineapple, and mozzarella. 17.

Vegan-Again - Romesco sauce, black olives, caramelized onions, spinach and cashew cheese. 18.

V = Vegetarian    VG = Vegan    GF = GF or can be made GF upon request

\*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.

The Drift Inn is committed to the art of life, providing sustenance for the mind, body and soul. We are dedicated to providing good tasting nutritional food prepared on site, with no weird additives and served with dedication to you. We use only Canola and Olive oils, our breads are made with organic flour and our fish is wild. We support communities through buying products as local as possible and through providing opportunities for multitudes of artists to showcase their work and earn a few shekels. Please help us support them as well. We strive to make your experience enjoyable,



### DUNGENESS CRAB CAKES GF

Served with house-made tartar sauce. 14.

### OYSTER SHOOTER\* GF

Raw, out of shell, with house-made cocktail sauce, served in a shot glass.  
2.50 ea. or Three for 5.50

### STEAMER CLAMS GF

Cooked in white wine, garlic and tomato.  
Served with grilled bread. 12.  
GF Bun Add 2.

### CALAMARI GF

Lightly breaded and fried, served with cocktail sauce. 9.

### BUFFALO CHICKEN WINGS GF

Tossed w/smoky sweet and spicy She Devil Sauce. 12.

### JALAPENO POPPERS GF

Roasted and stuffed with cream cheese and wrapped in bacon. 9.

### INDIAN SAMOSA VG

Potatoes, peas, shallots and spices in baked phyllo and served with fig chutney. 8.

### THAI SALAD ROLLS GF VG

Lettuce, carrots, basil, mint and tofu wrapped in rice paper and served with house-made peanut sauce. 8.

### HOUSE-MADE MAC N CHEESE V

Baked to order and bubbly brown. 8.

### PALEO-ISH PLATTER

Italian Prosciutto, smoked salmon, olives, shaved onion, brie, boiled egg, romesco sauce and seeded crostini. 15.

The Drift Inn  
124 Highway 101  
Yachats, OR 97498

541-547-4477  
The-Drift-Inn.com

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

*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*

## SALADS

Ranch, bleu cheese, 1000 island, honey mustard, berry nut, lemon or ginger vinaigrettes.  
*(All dressings are made in house and are gluten free)*

### NORTHWEST RUBBERY SHRUBBERY GF VG

Fresh baby spinach, sliced red onion, dried cranberries, pears, bleu cheese and toasted hazelnuts.  
With Chicken or Gardein chick'n. 16 Prawns or Halibut. 17.

### DUNGENESS CRAB SALAD GF

Mixed greens, avocado, artichoke hearts, red peppers, manchego cheese and local Dungeness crab. 19.

### BOBS COBB GF

Mixed greens, avocado, hard boiled egg, bleu cheese, bacon. Gardein Chicken, chicken. 16.  
Red Ahi Tuna, Smoked Salmon or grilled Halibut. 17.

### WARM STEAK SALAD GF

Grilled angus steak, onions, mushrooms, bleu cheese and tomatoes on a bed of mixed greens with a balsamic red wine gorgonzola dressing. Served with grilled bread. 16.

### TACO SALAD GF V

Black beans, cheddar cheese, grilled onions, peppers, salsa, mixed greens and corn chips.  
Ground beef, Chicken or Gardein Chick'n. 15.  
Halibut, Ahi Tuna, Carnitas. 17

### GRILLED CEASAR GF

Romaine hearts grilled and drizzled with house-made Caesar dressing, topped with house-made croutons and shaved parmesan. 12.  
Blackened Chicken. 15. Blackened Tuna or Salmon. 17.

## PASTA

All pastas served with grilled bread and soup or garden salad.

### PASTA ROMESCO VG

Fresh pasta, spicy sausage, red peppers, onions and homemade romesco sauce topped with Parmesan cheese. (Sub Gardein Chick'n for vegetarian alternative). 18.

### SEAFOOD LASAGNA

Layers of pasta, crab, scallops, shrimp, spinach, parmesan cheese and a creamy béchamel sauce. 20.

### CRAB RAVIOLI

Fresh steamed ravioli, stuffed with Parmesan, pecorino and Ricotta cheese topped with fresh Dungeness crab and a lobster cream sauce. 22.

### BUTTERNUT RAVIOLI V

Roasted Butternut squash, Parmesan, with a hint of amaretto in a brown butter sauce with crispy sage leaves. 17.

### DRIFT INN PASTA CARBONARA

Everything you love about pasta carbonara with a little less pasta and more vegetables, mushrooms and prosciutto, with a creamy egg yolk, parmesan and black pepper sauce. 18.

### CLASSIC PASTA ALFREDO V

Creamy deliciousness, with Parmesan, a hint of garlic and your choice of chicken Gardein chick'n or smoked salmon. 19.

## STEAK, PORK AND LAMB

Served with soup or salad, vegetables and a choice of side.

### MOROCCAN LAMB CHOPS\* GF

Free Range New Zealand lamb with a spiced rub, grilled and topped with house-made apple and date compote. Served with choice of starch, and soup or salad. 22.

### STEAKS

Coulotte Cut Top Sirloin 10 oz. \* 24

Certified Angus Rib-Eye 16 oz. \* 34.

#### Classic GF

Seasoned with salt and pepper and grilled how you like it.

#### Pueblan GF

???

#### Gorgonzola GF

Gorgonzola cheese, red wine and roasted whole cloves of garlic. Add 2.

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### TOMAHAWK PORK \* GF

Family farm raised Duroc; a pork chop like no other. Marbled, juicy, tender; stunning on the plate and in your mouth, served with cider bourbon glaze, your choice of starch, grilled veggies and soup or salad. 26.

## SEAFOOD ENTREES

MOST ENTREES ARE SERVED WITH VEGGIES, SOUP OR SALAD AND CHOICE OF STARCH

### WILD PACIFIC NORTHWEST KING SALMON GF

Grilled salmon filet, served with brandy cream or blackberry hazelnut sauce. 23.

### PACIFIC NORTHWEST CRAB HALIBUT GF

Fresh tender halibut filet grilled with a coconut crust and topped with Dungeness crab and mango salsa 28.

### CARIBBEAN CACHE GF

Halibut, and prawns with seasonal veggies, plantain, black beans and a decidedly fruity and slightly spicy Caribbean sauce. 23.

### PAN FRIED WILD RAZOR CLAMS

Breaded, seasoned and pan fried to perfection. Served with lemon and homemade tartar sauce. 21.

### WILD HALIBUT FISH AND CHIPS GF

Served with fries or potato du jour and a side salad. 17.

### DUNGENESS CRAB CAKE DINNER GF

Three tender crab cakes served with homemade tartar on the side. 23.

### DRIFT INN SEAFOOD STEW GF

A celebration of Pacific seafood! Prawns, halibut, Pacific King salmon and clams in a slightly spicy Brazilian coconut broth. Served with grilled bread and jasmine rice 25.

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## BURGERS

Served with fries or a green salad. Substitute soup or chowder for \$2 more.  
All sandwiches available with a GF bun add \$2.

### LUCY BLUE BURGER\*

A 12 oz grilled burger, stuffed with blue cheese, slathered with house-made bacon jam and topped with lettuce and apple slices on a homemade bun. 18.

### PUEBLA BURGER\*

Roasted poblano pepper, cheddar cheese, onion rings, poached egg and Puebla sauce on a homemade bun.

Ground beef, chicken, veggie patty. 14  
Grilled halibut, red Ahi tuna or sliced steak. 18.

### ZÖE BURGER\*

Creamy brie, fig chutney, caramelized onion, lettuce and on a homemade bun.

Ground beef, chicken, veggie patty. 14.  
Grilled halibut, red Ahi tuna or sliced steak. 18.

### PACIFIC COAST BURGER \*

Grilled onions, mushrooms and Swiss cheese. Ground beef, chicken breast, or veggie patty. 13  
With lettuce, tomato, onion and mayo on a homemade bun.  
Grilled halibut, red Ahi tuna or sliced steak. 17.

### TERIYAKI BURGER \*

Grilled Pineapple, Swiss cheese, teriyaki sauce, with lettuce, tomato, onion and mayo on a homemade bun.  
Ground beef, chicken breast, or veggie patty. 13.  
Grilled halibut, red Ahi tuna or sliced steak. 17.

### PLAIN OR WITH CHEESE BURGER \*

Cheddar, Swiss or pepper jack cheese, with lettuce, tomato, onion and mayo on a homemade bun.  
Ground beef, chicken or veggie patty. 12.  
Grilled halibut, red Ahi tuna or sliced steak. 16.

### BACON AVOCADO \*

Fresh avocado, bacon and cheddar cheese, with lettuce, tomato, onion and mayo on a homemade bun.  
Ground beef, chicken breast, or veggie patty. 14.  
Grilled halibut, red Ahi tuna, sliced steak. 18.

**All burgers can be made Gluten Free, Vegan or Vegetarian upon request.**

## DRIFT INN FAVORITES

### TERIYAKI RICE BOWL GF VG

Fresh vegetables and house-made teriyaki sauce served over jasmine rice. Served w/salad. 12.  
Chicken or Gardein Chick'n. 15. Grilled Halibut, Prawns or Flat Iron Steak. 17.

### PERSIAN FUSION RICE BOWL GF VG

Caramelized onions, spinach, roasted eggplant, pears, almonds, coconut and raisins in a mild curry sauce. Served with a salad. Chicken or Gardein Chick'n. 16.  
With grilled Halibut, Flat Iron Steak or Prawns. 19.

### MOM'S POT PIE

Tender chicken breast, peas, carrots, onion, and celery, smothered in real homemade chicken gravy, topped with a homemade all butter flaky crust. Served with veggies soup or salad. 17.

### MOLE ENCHILADAS GF V

Two corn tortillas filled with your choice of meat and mozzarella cheese. Smothered with homemade Mole Negro sauce, served with beans and rice and a side salad.  
Chicken or Gardein Chick'n 17. Halibut, Prawns or Flat Iron Steak 19.

### THAI NOODLE BOWL GF

Rice noodles, seasonal veggies, in a Thai tamarind coconut sauce. Served with a salad.  
Choice of Prawns, Chicken, or Gardein Chick'n. 17  
Halibut, Prawns or Flat Iron Steak. 20.

### MEDITERRANEAN MUSHROOM CREPES GF V

Wild and cultivated mushrooms, red peppers, spinach, scallions, chevre and romesco sauce wrapped in two tender house-made crepes.  
Served with soup or salad, and choice of starch. 18.

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Gardein Chick'n is a all vegetable and soy product with a texture and taste similar to chicken not GF

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