

Drift Inn Patio Menu

Entrees served with fries, coleslaw or a salad unless otherwise noted.

BBQ Ribs

Half rack of BBQ beef ribs, smothered in our house She Devil Sauce. \$12

Chicken Skewers

Served on a bed of cabbage & peppers, with our house peanut sauce. \$10

Cheeseburger

Lettuce, tomato, onion & mayo, with cheddar, Swiss or jack cheese on a house-made bun. \$12. GF bun, add \$2.

Fish & Chips

Fresh halibut in a gluten-free batter, fried golden brown with house-made tartar. \$17

Seafood Lasagna

Layers of pasta, Dungeness crab, scallops, shrimp, spinach, parmesan cheese and a creamy béchamel sauce. Served with a green salad. \$15

Halibut Tacos

Three corn tortillas filled with grilled halibut, avocado, corn salsa and crema. \$17

Carnitas Tacos

Three corn tortillas filled with smoked pork, jalapenos, mandarins, corn salsa and crema. \$15

Yachatian Ham & Cheese

Honey smoked ham, brie, & arugula served on a baguette with fig chutney. \$15

Wild King Salmon

Wild Pacific King salmon, grilled and served with sauce du jour. Comes with jasmine rice and a salad. \$18

Grilled Caesar Salad

Romaine hearts halved, grilled and drizzled with house-made Caesar dressing, topped with croutons and shaved parmesan. \$12 With Blackened Chicken. \$15 With Blackened Salmon. \$17

Dungeness Crab Salad

Mixed greens, avocado, artichoke hearts, red pepper, parmesan cheese and Dungeness crab.

Mac 'N Cheese

Housemade and baked to order, served bubbly brown. \$8

Chicken Pot Pie

Tender white meat chicken with carrots, peas, onions and celery, in a classic chicken gravy, topped with a housemade all butter crust. Served with a salad. \$15

Wood Fired Pizza

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

Pepperoni – Red sauce, mozzarella and pepperoni. \$17

Sausage Mushroom – Red sauce, mushrooms, mozzarella and Italian sausage. \$17

Pizza Blanca – Olive oil, garlic, brie, fresh mozzarella, herbs and arugula. \$17

Potato – Olive oil and garlic, Yukon golds, onion, Manchego cheese, prosciutto and rosemary. \$17

Margherita – Olive oil and garlic, fresh and shredded mozzarella, fresh basil and tomatoes. \$16

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

Four Cheese – Red sauce, shredded mozzarella, fontina, Manchego and parmesan cheeses. \$16

Spanish Tapas – Red sauce, spicy sausage, red pepper, onion, parsley, green olives and Manchego. \$18

Garden – Basil pesto, spinach, artichokes, mozzarella and parmesan. \$17

Hawaiian – Red sauce, ham, pineapple and mozzarella. \$17

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

Seafood Chowder

Creamy chowder with clams & smoked salmon. Served with fresh bread & crackers.

Bowl \$7/Cup \$5

Ask about our other homemade soups!

For the Kids

Frozen Blueberries. \$3

Cheese Pizza. \$7

Grilled Cheese w/Fries. \$6

Beers on Tap

(5/pint)

Ghostfish Belgian White

ABV 4.8% IBU 20 (GF)

Widmer Hefeweizen

ABV 4.9% IBU 30

Manny's Pale Ale

ABV 5.4% IBU 38

Rogue Hazelnut Brown

ABV 5.6% IBU 33

Terminal Gravity IPA

ABV 6.7% IBU 70

Pelican Umbrella IPA

ABV 7.4% IBU 60

Rogue Deadguy

ABV 6.8% IBU 40

Wolf Tree Spruce Tip

ABV 5.6% IBU 40

Depoe Bay Moby Red

ABV 6.2% IBU 20

On Nitro & Hard Cider

(6/pint)

Red Seal Amber Ale

ABV 5.4% IBU 42

Nut Crusher PB Porter

ABV 6% IBU 18

Guinness Stout

ABV 5.6% IBU 33

Atlas Blackberry Cider

ABV 6.2%

Red Wines

Coeur De Terre Pinot Noir - OR 9/38

Earthy aromatics, dried herbs followed by notes of cherry and raspberry.

J. Wrigley Pinot Noir - OR 10/40

Aged in neutral oak the fruit takes front stage. Notes of plum, raspberry and black pepper.

Maddalena Cabernet Sav - CA 10/40

Ripe red fruit of raspberry, plum and spicy black cherry, Barrel aged with notes of vanilla, caramel and oak spice.

Pedroncelli Zinfandel - CA 8/28

Fragrant aromas of ripe berry and black plum with a touch of black pepper spice.

14 Hands Merlot - WA 7/28

This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Barnard Griffin Syrah - WA 9/38

Ripe plum and cherry notes are married to a rich, dense texture. Hints of almonds, cedar and smoke pop up on the long, complete finish.

Canas Feast Blend - OR 8/28

Red and black fruits, white pepper and savory umami coat the palate, balanced with sweetness of vanilla and butterscotch.

White Wines

A to Z Pinot Gris - OR 8/28

The palate is ripe and concentrated with lush fruit flavors underpinned by mineral notes and juicy acidity.

King Estate Pinot Gris - OR 9/35

Emerald brilliance with raspberry, grapefruit and honeydew notes. A local favorite in Oregon.

Matua Sauvignon Blanc - NZ 7/24

A dry wine with notes of passion fruit, melon and citrus.

Jack Riesling - OR 7/24

Food friendly wine with delicious notes of apricot and peach.

Tyee Gewürztraminer - OR 7.5/30

Delicate notes of honeysuckle, jasmine, orange blossom and spice.

Souverain Chardonnay - CA 8/28

Aromas of roasted pears and lemon citrus lead to a full-bodied mouth feel and lush texture. Wonderful buttery oak notes.

Del Rio Chardonnay - OR 7/28

Aged mostly in French oak, bears hints of vanilla and nutmeg with juice notes of apple, peach and pear.

White Zinfandel - OR 6/24

A rotating selection available for those who love this delicate sweet wine. Just ask your server for the current selection available