

Drift Inn Wood Fired Pizza—one size 14"

20% gratuity will be added to all checks

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. 18.5

Sausage Mushroom - House-made red sauce, mushrooms, mozz & Italian sausage. 18.5

Pizza Blanca - Olive oil, garlic, brie, fresh mozzarella, fresh herbs and arugula. 18.5

Potato - Olive oil, garlic, Yukon golds, onions, rosemary, manchego & mozz cheeses prosciutto. 17.5

Margherita - Olive oil and garlic, fresh and shredded mozzarella, fresh tomatoes and fresh basil. 18

She Devil - House-made BBQ sauce, smoked chicken, red onion, mozzarella and bleu cheese. 18.5

Four Cheese - House-made red sauce, mozzarella, manchego, parmesan, fontina. 17

Spanish Tapas - House-made red sauce, spicy sausage, red pepper, white onion, green olives, manchego cheese and garden herbs. 19.5

Garden - Basil pesto, spinach, artichoke hearts, mozzarella and Parmesan. 18.5

Hawaiian - House red sauce, sliced ham, pineapple, and mozzarella. 18.5

Vegan-Again - Romesco sauce, black olives, caramelized onions, spinach and cashew cheese. 19.5

Seafood Pizza - Romesco sauce, Dungeness crab, fresh prawns, avocado, artichoke hearts, manchego & mozzarella 25

Greek—Artichoke, kalamata olives, red peppers, cherry tomatoes, onion, feta, mozzarella, garlic olive oil base 19.50

The Kyle—Red sauce, pepperoni, pineapple jalapenos, mozzarella cheese 19.5

Truth or Consequences—Alfredo sauce, hatch green chilis, smoked chicken, onions, black olives, mozzarella 19.5

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, we appreciate feedback.



DUNGENESS CRAB CAKES GF

Served with house-made tartar sauce. 17.

OYSTER SHOOTER* GF

Raw, out of shell, with house-made cocktail sauce, served in a shot glass.
3 ea or 3 for 7

STEAMER CLAMS GF

Cooked in white wine, garlic and tomato.
Served with grilled bread. 15
GF Bun Add 2.

CALAMARI GF

Lightly breaded and fried, served with cocktail sauce. 12.

RAWN COCKTAIL GF

6 large prawns served w/cocktail sauce 10.

BUFFALO CHICKEN WINGS GF

Smoked, baked & tossed w/smoky sweet and spicy She Devil BBQ Sauce. 15.

JALAPENO POPPERS GF

Oven roasted, stuffed with cream cheese and wrapped in bacon. 12.

INDIAN SAMOSA VG

Potatoes, peas, shallots and spices wrapped in phyllo, baked and served with peach chutney. 12.

THAI SALAD ROLLS GF VG

Lettuce, carrots, basil, mint and fried tofu wrapped in rice paper and served with house-made peanut sauce. 10.

HOUSE-MADE MAC N 3 CHEESE V

Baked to order and bubbly brown. 10.

PALEO-ISH PLATTER

Italian Prosciutto, smoked salmon, olives, shaved onion, brie, boiled egg, romesco sauce and seeded crostini. 16.

The Drift Inn
124 Highway 101
Yachats, OR 97498

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

20% 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 Dr Praeger chick'n. 17 Prawns or Halibut. 19. Dungeness Crab 25.

DUNGENESS CRAB SALAD GF

Mixed greens, avocado, artichoke hearts, red peppers, manchego cheese and local Dungeness crab. 23.

BOBS COBB GF

Mixed greens, avocado, hard boiled egg, bleu cheese, bacon. Dr Praeger chick'n, chicken. 17.
Red Ahi Tuna, Smoked Salmon or grilled Halibut. 18. Dungeness Crab 25.

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. 18.

TACO SALAD GF V

Black beans, cheddar cheese, grilled onions, peppers, salsa, mixed greens and corn chips.
Ground beef, Chicken Carnitas or Dr Praeger chick'n. 17
Halibut, Ahi Tuna 20. Crab 25

GRILLED CEASAR GF

Romaine hearts grilled and drizzled with house-made Caesar dressing, topped with house-made croutons and shaved parmesan. 13.50
Blackened Chicken. 17 Wild Blackened Tuna or Salmon. 21. Dungeness Crab 25

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.

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PASTA

All pastas served with house-made grilled bread, seasonal veggies and soup or green salad.

PASTA ROMESCO VG

Fresh pasta, red peppers, onions and homemade slightly spicy romesco sauce, choice of protein topped with Parmesan cheese. Spicy sausage, chicken or dr praeger 21.
Prawns, halibut and salmon 29

SEAFOOD LASAGNA

Layers of pasta, Dungeness crab, scallops, Prawns, spinach, parmesan cheese and a creamy béchamel sauce. 24.

CRAB RAVIOLI

Fresh steamed ravioli, stuffed with Parmesan, pecorino and Ricotta cheese sauteed in a lobster cream sauce and topped with fresh Dungeness crab 25

BUTTERNUT RAVIOLI V

Roasted Butternut squash, Parmesan, with a hint of amaretto in a brown butter sauce with crispy sage leaves, toasted hazelnuts, dried cranberries. 18.50

DRIFT INN PASTA CARBONARA

Everything you love about pasta carbonara with Italian prosciutto, creamy egg yolk, parmesan and black pepper sauce. 21. Add mushroom and veggies for a healthy twist 24.

CLASSIC PASTA ALFREDO V

Creamy deliciousness, with Parmesan, a hint of garlic and your choice of chicken, Dr Praeger chick'n or smoked salmon. 21. Crab 25.

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.

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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. 24.

STEAKS (GF)

Coulotte Cut Top Sirloin 10 oz. * 28
Certified Angus Rib-Eye 16 oz. * 38.

Classic

Seasoned with salt and pepper and grilled to your liking.

Pueblan

A blended sauce of cilantro, jalapeños, onion and garlic

Gorgonzola

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

FRENCH CUT PORK CHOP * GF

Family farm raised Duroc, a pork chop like no other. Marbled, juicy, tender and topped with a cider bourbon glaze, 27.

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SEAFOOD ENTREES

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

WILD PACIFIC NORTHWEST KING SALMON GF

Fresh local, grilled salmon filet, served with sorrel cream or mango salsa 26.

PACIFIC NORTHWEST CRAB HALIBUT GF

Fresh local tender halibut filet grilled with a coconut crust and topped with Dungeness crab and peach chutney 29.

CARIBBEAN CACHE GF

A cacophony of Halibut, scallops and prawns with seasonal veggies, plantain, black beans; a decidedly fruity and slightly spicy Caribbean stew. 25.

PAN FRIED WILD RAZOR CLAMS

Breaded, seasoned and pan fried to perfection. Served with lemon wedges and homemade tartar sauce. 23.

WILD HALIBUT FISH AND CHIPS GF

Served with fries or potato du jour and a side salad. 24.

DUNGENESS CRAB CAKE DINNER GF

Three tender crab cakes served with lemon wedges, homemade tartar on the side. 29.

DRIFT INN SEAFOOD STEW GF

A celebration of Pacific seafood! Prawns, halibut, local King salmon and clams in a slightly spicy Brazilian coconut broth. Served with grilled bread and jasmine rice 29.

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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 6 oz grilled burger, stuffed with blue cheese, slathered with house-made bacon jam and topped with lettuce and apple slices on a homemade bun. 18.5

PUEBLA BURGER II*

Roasted poblano pepper, pepper jack cheese, pico di gallo, avocado, lettuce, & Puebla sauce
Served on corn tortillas. Ground beef, chicken, Dr Praeger chick'n. 16
Grilled halibut, red Ahi tuna or sliced steak. 20.

ZÖE BURGER*

Creamy brie, fig chutney, caramelized onion, lettuce and on a homemade bun.
Ground beef, chicken, Dr Praeger chick'n. 16.
Grilled halibut, red Ahi tuna or sliced steak. 20.

PACIFIC COAST BURGER *

Grilled onions, mushrooms and Swiss cheese. Ground beef, chicken breast, or veggie pattie. 14.5
With lettuce, tomato, onion and mayo on a homemade bun.
Grilled halibut, red Ahi tuna or sliced steak. 18.5

TERIYAKI BURGER *

Grilled Pineapple, Swiss cheese, teriyaki sauce, with lettuce, tomato, onion and mayo on a homemade bun.
Ground beef, chicken breast, or veggie pattie. 15
Grilled halibut, red Ahi tuna or sliced steak. 19

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 pattie. 14
Grilled halibut, red Ahi tuna or sliced steak. 18

BACON AVOCADO *

Fresh avocado, bacon and cheddar cheese, with lettuce, tomato, onion and mayo on a homemade bun.
Ground beef, chicken breast, or veggie pattie. 15
Grilled halibut, red Ahi tuna, sliced steak. 19.

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

DRIFT INN FAVORITES

All entrees served with soup or green salad

TERIYAKI RICE BOWL GF VG

Fresh vegetables and house-made teriyaki sauce served over jasmine rice. .
Chicken or Dr Praeger chick'n. 17.5 Grilled Halibut, Prawns or Flat Iron Steak, w/soup or salad 21.5

PERSIAN FUSION RICE BOWL GF VG

Caramelized onions, spinach, roasted eggplant, pears, almonds, coconut and raisins in a mild
curry sauce. Chicken or Dr Praeger chick'n. 19.5.
With grilled Halibut, Flat Iron Steak or Prawns, w/ soup or salad 23.5.

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. 18.50

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.
Chicken or Dr Praeger chick'n 18.5. Halibut, Prawns or Flat Iron Steak 21.50

THAI NOODLE BOWL GF

Rice noodles, seasonal veggies, in a Thai tamarind coconut sauce. .
Choice of Chicken, or Dr Praeger chick'n. 18.5
Halibut, Prawns or Flat Iron Steak. 22.5

MEDITERRANEAN MUSHROOM CREPES GF V

Local cultivated mushrooms, red peppers, spinach, scallions, chevre,
wrapped in two tender house-made crepes and topped with romesco sauce
Veggies and choice of starch. 19.50 Cashew Cheese vegan option 20.

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Dr Praeger chick'n is a all vegetable and soy product with a texture and taste similar to chicken not GF

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