



*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 and your choice of toast, biscuit, polenta or English muffin. 22.

## DRIFT INN CREPES GF

Grilled artichoke hearts, cheese and your choice of protein wrapped in homemade 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 your 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 maple gravy, clotted cream and real maple syrup 15. Gluten free waffle add 2. Add two eggs 4.  
\*Chicken gravy is not GF\*

## 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



# Breakfast Sweets



## Columbia Crepes GF VG

Oregon pear and huckleberry compote, wrapped in house-made crepes, topped with clotted or coconut cream, hazelnuts & drizzled with raspberry sauce 14.  
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

Tender crepes filled with Oregon raspberry & marionberry compote, topped with clotted 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, topped with feta cheese and fresh 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 Inn 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, obnoxious, 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 Inn 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 Inn 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 forgive 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 and cannot guarantee that your meal will be 100% free of gluten.

# The DRIFT INN & Cafe

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 Rice Bran and Olive oils, our breads are made with non GMO 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 constructive feedback.

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