

Drift Inn Wood Fired Pizza—one size 14"

20% gratuity will be added to all checks GF crust \$2

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 - Garlic olive oil, thinly sliced Yukon gold potatoes, onions, rosemary, prosciutto, and Manchego cheese. 19.5

Margherita - Olive oil and garlic, cherry tomatoes, fresh and shredded mozzarella, and fresh basil. 18.50

She Devil - House-made BBQ sauce, smoked chicken, red onion, mozzarella and bleu cheese. 19.5

Four Cheese - House-made red sauce, mozzarella, Manchego, parmesan, fontina. 18

Spanish Tapas - House-made red sauce, spicy sausage, red pepper, white onion, green olives, manchego cheese and garden herbs. 21.

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. 20

Seafood Pizza Romesco sauce, Dungeness crab, fresh prawns, avocado, artichoke hearts, Manchego & mozzarella cheeses. 27

Greek—Garlic olive oil, artichoke hearts, kalamata olives, red peppers, cherry tomatoes, onion, feta and mozzarella. 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

Breaded & fried calamari steaks served with cocktail sauce. 12.

PRAWN COCKTAIL GF

6 large prawns served w/cocktail sauce 12.

CHICKEN WINGS

House smoked chicken wings tossed in a spicy buffalo sauce. Served with ranch or bleu cheese 15.

STUFFED JALAPENOS GF

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

THAI LETTUCE WRAPS GF VG

Lettuce, carrots, basil, mint, rice noodles & fried tofu wrapped in rice paper.
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 & house-made grilled bread 17.

The Drift Inn
124 Highway 101
Yachats, OR 97498

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

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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. 17.5 Prawns or Halibut. 21.5 Dungeness Crab 25.5

DUNGENESS CRAB SALAD GF

Mixed greens, avocado, artichoke hearts, red peppers, Manchego cheese and local Dungeness crab. 25.5

BOBS COBB GF

Mixed greens, avocado, hard boiled egg, bleu cheese, bacon. Dr Praeger chick'n, chicken. 17.5
Red Ahi Tuna, Smoked Salmon, grilled Halibut or Flat Iron steak. 21.5 Dungeness Crab 25.5

WARM STEAK SALAD GF

Grilled Flat Iron steak with onions and mushrooms, sauteed in a balsamic, red wine and gorgonzola sauce, piled on a bed of organic lettuce, topped with fresh tomato and bleu cheese crumbles & drizzled with balsamic reduction. Served with grilled bread. 21.5

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. 17.5
Halibut, Ahi Tuna or Flat Iron Steak 20.5 Crab 25.5

GRILLED CEASAR GF

Grilled Romaine hearts drizzled with house-made Caesar dressing, topped with house-made croutons and shaved parmesan. 13.50
Blackened Chicken. 17.5 Wild Blackened Tuna or Salmon. 21.5 Dungeness Crab 25.5

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 and side salad .

PASTA ROMESCO VG

Red peppers, onions and homemade slightly spicy romesco sauce, choice of protein topped with Parmesan cheese. Spicy sausage, chicken or dr praeger 25.
Prawns, halibut, or smoked salmon 29

SEAFOOD LASAGNA

Layers of pasta, crab, scallops, prawns, spinach, parmesan cheese and a creamy béchamel sauce. 27.

CRAB RAVIOLI

Fresh steamed ravioli, stuffed with Parmesan, pecorino and Ricotta cheese sauteed in a lobster cream sauce and topped with fresh Dungeness crab. 29

BUTTERNUT RAVIOLI V

Roasted Butternut squash ravioli with a hint of amaretto in a brown butter sauce with crispy sage leaves, toasted hazelnuts, dried cranberries, and parmesan. 24.

PESTO PASTA V

Cherry tomatoes, fresh mozzarella, tossed with creamy fresh basil pesto. Served with your choice of protein: Spicy sausage, chicken or Dr Praeger 25. Prawns, halibut, or smoked salmon 29

CLASSIC PASTA ALFREDO V

Pasta and your choice of protein tossed with house-made creamy alfredo, with parmesan and a hint of garlic. Chicken or Dr Praeger chick'n 21. Smoked Salmon 25. Crab 29.

GF Rice noodles available +2

We make every effort to provide gluten free options for our customers, however we are not a certified GF kitchen can not guarantee that your meal will be 100% free of gluten.

STEAK and PORK

STEAKS (GF)

Served with vegetables, choice of starch and green salad

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.

Gorgonzola

Garlic, red wine, gorgonzola demi-glace, with roasted whole cloves of garlic and gorgonzola crumbles +2.

Jasmine Rice
Wild Rice
Polenta Cake
Fries
Potato of the Day

...and above all, watch with glittering eyes, the whole world around you because the greatest secrets are always hidden in the most unlikely places. Those who don't believe in magic will never find it.

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.
Served with veggies, choice of starch and green salad.

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SEAFOOD ENTREES

WILD PACIFIC NORTHWEST KING SALMON GF

Fresh local, grilled salmon filet, served with sorrel cream or peach salsa.
Served with veggies, choice of starch and green salad. 28

PACIFIC NORTHWEST CRAB HALIBUT GF

Fresh, local, tender halibut filet pan fried with a coconut crust, topped with Dungeness Crab and peach salsa.
Served with veggies, choice of starch and green salad 32.

CARIBBEAN CACHE GF

A cacophony of Halibut, prawns and king salmon, with red peppers, poblano pepper, plantains, and black beans; a decidedly fruity and slightly spicy Caribbean stew.
Served with jasmine rice and a green salad. 30

PAN FRIED WILD RAZOR CLAMS

Breaded, seasoned and pan fried to perfection.
Served with veggies, choice of starch and green salad. 27.

WILD HALIBUT FISH AND CHIPS GF

Served with fries and green salad. 25.

DUNGENESS CRAB CAKE DINNER GF

Three tender crab cakes served with lemon wedges & homemade tartar on the side.
Served with veggies, choice of starch and green salad. 29.

DRIFT INN SEAFOOD STEW GF

A celebration of Pacific seafood! Prawns, halibut, King salmon and clams in a slightly spicy Brazilian coconut broth.
Served with house-made grilled bread, jasmine rice and green salad 34.

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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 GF

A 6 oz grilled burger, topped with blue cheese, slathered with house-made bacon jam and topped with lettuce and apple slices on a homemade bun.
Ground beef, chicken, Dr Praeger chick'n, or black bean veggie patty. 18.5
Grilled halibut, Ahi tuna or Flat Iron steak. 22.5

ZÖE BURGER GF V

Creamy brie, fig chutney, caramelized onion, lettuce and on a homemade bun.
Ground beef, chicken, Dr Praeger chick'n, or black bean veggie patty. 17.
Grilled halibut, red Ahi tuna or sliced steak. 21.

MEDITERRANEAN GF V

Greek olives, caramelized onion, feta, basil and Romesco sauce, on a house-made bun.
Ground beef, chicken, Dr Praeger Chk, or black bean veggie patty. 17
Halibut, Ahi Tuna, or Flat Iron steak. 21

PACIFIC COAST BURGER

Grilled onions, mushrooms and Swiss cheese, lettuce, tomato, onion and mayo on a homemade bun.
Ground beef, chicken, Dr Praeger Chk, or black bean veggie patty. 15
Halibut, Ahi Tuna, or Flat Iron steak. 19

TERIYAKI BURGER

Grilled Pineapple, Swiss cheese, teriyaki sauce, with lettuce, tomato, onion and mayo on a homemade bun.
Ground beef, chicken, Dr Praeger Chk, or black bean veggie patty. 15
Halibut, Ahi Tuna, or Flat Iron steak. 19

CLASSIC CHEESEBURGER

Cheddar, Swiss or pepper jack cheese, with lettuce, tomato, onion and mayo on a homemade bun.
Ground beef, chicken, Dr Praeger Chk, or black bean veggie patty. 14
Halibut, Ahi Tuna, or Flat Iron steak. 18

BACON AVOCADO

Fresh avocado, bacon and cheddar cheese, with lettuce, tomato, onion and mayo on a homemade bun.
Ground beef, chicken, Dr Praeger Chk, or black bean veggie patty. 15
Halibut, Ahi Tuna, or Flat Iron steak. 19

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

DRIFT INN FAVORITES

Entrees served with green salad

TERIYAKI RICE BOWL GF VG

Fresh vegetables sauteed with house-made teriyaki sauce, served with a side of jasmine rice.
Chicken or Dr Praeger chick'n. 18.5 Grilled Halibut, Prawns or Flat Iron Steak. 22.5

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. 20.5.
Grilled Halibut, Flat Iron Steak or Prawns. 24.5.

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. 20.5

MOLE ENCHILADAS GF

Two corn tortillas filled with your choice of meat and mozzarella cheese, smothered with homemade Mole Negro sauce. Served with house-made beans and rice.
Chicken or Dr Praeger chick'n 18.5. Halibut, Prawns or Flat Iron Steak 22.5

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

Mushrooms, red peppers, spinach, scallions, chevre, wrapped in two tender house-made crepes and topped with romesco sauce
Served with veggies and your choice of starch. 21.50
Substitute cashew cheese & vegan crepes +3.

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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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