

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 constructive feedback.



## Dinner

### 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. each or 3 for 7.

### STEAMER CLAMS GFO

Cooked with white wine, garlic and tomato.  
Served with grilled bread. 17.

GF Bun Add 2.

### CALAMARI GF

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

### PRAWN COCKTAIL GF

6 large prawns served with cocktail sauce. 12.

### CHICKEN WINGS GF

House smoked chicken wings tossed in a mix of our She Devil BBQ & spicy buffalo sauce. Served with ranch or bleu cheese. 15.

### STUFFED JALAPENOS GF

Oven roasted, stuffed with cream cheese and wrapped in sugared 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. 11.

### HOUSE-MADE MAC N CHEESE V

Baked to order and bubbly brown. 10.

### PALEO-ISH PLATTER

Italian Prosciutto, smoked salmon, olives, pickled onion, brie, boiled egg, romesco sauce & house-made grilled bread. 17.

***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.***

**20% gratuity will be added to all checks**

The Drift Inn

124 Highway 101

Yachats, OR 97498



## SALADS



Ranch, bleu cheese, 1000 island, honey mustard, berry walnut, lemon or ginger vinaigrettes. *All dressings are made in house, are gluten free and served on the side.*

### NORTHWEST RUBBERY SHRUBBERY GF / VG

Fresh baby spinach, sliced red onion, dried cranberries, sliced pears, bleu cheese and toasted hazelnuts.

With Chicken or Dr. Praegers 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. Praegers 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. Praegers Chick'n. 17.5

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


### GRILLED CEASAR GF

Grilled Romaine hearts drizzled with house-made Caesar dressing, topped with house-made croutons and shaved parmesan. 13.5


Blackened Chicken. 17.5 Blackened Ahi 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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## 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

*Wine Pairing: Lumos Pinot Gris*

### 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.

*Wine Pairing: Lumos Pinot Gris or Tyee Gewurtztraminer*

### 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

*Wine Pairing: Chehalem Rose of Pinot Noir*

### PAN FRIED WILD RAZOR CLAMS

Breaded, seasoned and pan fried to perfection.

Served with veggies, choice of starch and green salad. 27.

*Wine Pairing: Chateau Souvrain Chardonnay*

### WILD HALIBUT FISH AND CHIPS GF

Served with fries and green salad. 25.

*Wine Pairing: Zimri Chardonnay or Lumos Pinot Gris*

### 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.

*Wine Pairing: King Estate Pinot Gris or Villa Maria Savignon Blanc*

### 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.

*Wine Pairing: Tyee Gerwurtztraminer or Zimri Pinot Noir*

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# STEAK and PORK

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

## 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.*

### *Gorgonzola*

*Red wine, gorgonzola demi-glaze, with roasted whole cloves of garlic & gorgonzola crumbles. Add 2.*

*Wine Pairing: Canas Feast Blend or Tyee Pinot Noir*

Meeting in living rooms around Wheeler County for about two years, seven of those ranching families decided to take action in 1997 and Painted Hills Natural Beef was formed. Our first slogan "Beef Like Grandpa Used to raise" Seven ranching families still own Painted Hills Natural Beef today and comprise the Board of Directors, and a few are involved in the operations of the company every day. Today we work with larger partners for production and logistics, but the level of quality we give is still the same. We only provide superior beef raised without the use of hormones or antibiotics sourced from family ranches in the Northwest.

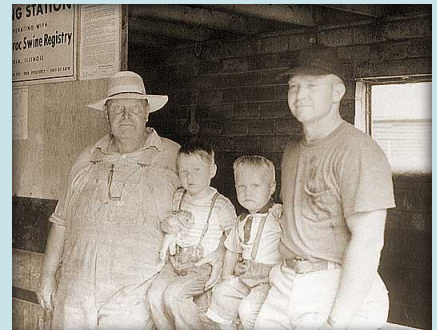
## FRENCH CUT PORK CHOP GF

A bone in pork chop like no other. Marbled, juicy, tender and topped with a cider bourbon glaze. 27.

*Wine Pairing: Luke Syrah or Tyee Pinot Noir*

Compart Family Farms™ is made up of fourth generation swine producers. The family philosophy has always been doing what is right for the long term and never cutting corners. The Compart Duroc™ premium pork label is the result of the family commitment and superior product produced on the Compart Family Farms™.

Compart Duroc™ hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock, raising the pigs in comfortable, environmentally stable facilities, minimizing stress.



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# BURGERS



Served with fries or a green salad. Substitute a cup of soup or chowder for \$2 more.

All sandwiches can be made Gluten Free or Vegetarian upon request.

## LUCY BLUE BURGER

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. Praegers Chick'n, or black bean patty. 18.5

Grilled halibut, Ahi tuna or Flat Iron steak. 22.5

## ZÖE BURGER

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

Ground beef, chicken, Dr. Praegers Chick'n, or black bean patty. 17.

Grilled halibut, red Ahi tuna or sliced steak. 21.

## MEDITERRANEAN

Greek olives, caramelized onion, feta, basil and Romesco sauce, on a house-made bun.

Ground beef, chicken, Dr. Praegers Chick'n, or black bean patty. 17.

Grilled 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. Praegers Chick'n, or black bean patty. 15.

Grilled 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. Praegers Chick'n or black bean patty. 15.

Grilled 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. Praegers Chick'n, or black bean patty. 14.

Grilled 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. Praegers Chick'n, or black bean patty. 15.

Grilled halibut, Ahi Tuna, or Flat Iron steak. 19.

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# DRIFT INN FAVORITES

Entrees served with a green salad.



## TERIYKI RICE BOWL GF/VG

Fresh vegetables sauteed with house-made teriyaki sauce, served with a side of jasmine rice.

Chicken or Dr. Praegers 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. Praegers 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 house-made chicken gravy, topped with a homemade all butter flaky crust. Served with sauteed 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, Dr. Praegers Chick'n. 18.5. Halibut, Prawns or Flat Iron Steak. 22.5

## THAI NOODLE BOWL GF

Rice noodles and seasonal veggies, in a Thai tamarind coconut sauce.

Choice of Chicken, or Dr. Praegers Chick'n. 18.5

Halibut, Prawns or Flat Iron Steak. 22.5

## MEDITERRANEAN MUSHROOM CREPES GF/V/VGO

Mushrooms, red peppers, spinach, scallions, and chevre, wrapped in two tender house-made crepes, then topped with romesco sauce.

Served with veggies and your choice of starch. 21.50

Substitute cashew cheese & vegan crepes. Add 3. *Wine Pairing: Catena Malbec*

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

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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. Praegers Chick'n. 25.

Prawns, halibut, or smoked salmon. 29.

*Wine Pairing: Tyee Pinot Noir*

## SEAFOOD LASAGNA

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

*Wine Pairing: Zimri Chardonnay*

## 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.

*Wine Pairing: Tyee Gewürztraminer*

## 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.

*Wine Pairing: Chehalem Rose of Pinot Noir*

## PESTO PASTA V

Cherry tomatoes, fresh mozzarella, tossed with creamy fresh basil pesto. Served with your choice of protein: Spicy sausage, chicken or Dr. Praegers Chick'n. 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. Praegers Chick'n. 21. Smoked Salmon 25. Crab 29.

*Wine Pairing: King Estate Pinot Gris*

GF Rice noodles available upon request. Add 2.



## Rustic 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 as we can.*

Pepperoni - Red Sauce, mozzarella, and pepperoni. 18.5

Sausage Mushroom - Red Sauce, mozzarella, mushrooms, Italian sausage. 18.5

Pizza Blanca - Garlic olive oil, fresh mozzarella, brie, garlic, fresh herbs & arugula. 18.5

Potato - Garlic olive oil, manchego cheese, Yukon golds potatoes, onion, prosciutto & rosemary. 19.5

Margherita - Garlic olive oil, fresh & shredded mozzarella, fontina, fresh basil and tomatoes. 18.5

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

Four Cheese - Red Sauce, mozzarella, fontina, manchego & parmesan cheeses. 18.

Spanish Tapas - Red sauce, manchego, spicy sausage, red pepper, onion, green olives and parsley. 21.

Garden - Basil Pesto, mozzarella, Parmesan, spinach, and artichokes, . 18.5

Hawaiian - Red sauce, mozzarella, ham, and pineapple. 18.5

Vegan-Again - Romesco sauce, Cashew cheese, black olives, caramelized onions, and spinach. 20.

Seafood - Alfredo sauce, fontina cheese, Dungeness crab, prawns, avocado, and artichoke hearts, . 27.

Greek - Garlic olive oil, mozzarella, feta, Artichoke, kalamata olives, red peppers, tomatoes, and onion. 19.5

Bonnie & Clyde - Red sauce, mozzarella, pepperoni, pineapple, and jalapeno. 19.5

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

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