

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, and we appreciate constructive feedback.



Appetizers

- DUNGENESS CRAB CAKES GF**
Served with house-made tartar sauce. 20
- OYSTER SHOOTER* GF**
Raw, out of shell, with house-made cocktail sauce, served in a shot glass.
4. each or 3 for 10.
- STEAMER CLAMS GFO**
Cooked with white wine, garlic and tomato. Served with house made grilled bread. 19
GF Bun Add 3
- CALAMARI GF**
Breaded & fried calamari steaks served with cocktail sauce. 14
- PRAWN COCKTAIL GF**
6 large prawns served with cocktail sauce. 14

- 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. 18
- STUFFED JALAPENOS GF**
Oven roasted, stuffed with cream cheese and wrapped in sugared bacon. 14
- THAI LETTUCE WRAPS GF/VG**
Lettuce, carrots, basil, mint, rice noodles & fried tofu wrapped in rice paper. Served with house-made peanut sauce. 12
- HOUSE-MADE MAC N CHEESE V**
Baked to order and bubbly brown. 12
- PALEO-ISH PLATTER**
Italian Prosciutto, smoked salmon, olives, pickled onion, brie, boiled egg, romesco sauce & house-made grilled bread. 20

The Drift Inn is 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

V ~ Vegetarian VG ~ Vegan GFO ~ Gluten Free/Option

* Eating raw or undercooked meats, poultry seafood 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.



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 19.5 Prawns or Halibut 23.5 Dungeness Crab 29

DUNGENESS CRAB SALAD GF

Mixed greens, avocado, artichoke hearts, red peppers, manchego cheese and local Dungeness crab. 29

BOBS COBB GF

Mixed greens, avocado, hard boiled egg, bleu cheese, bacon. Dr. Praegers Chick'n, chicken. 20.5
Red Ahi Tuna, Smoked Salmon, grilled Halibut or Tri Tip Steak 24.5 Dungeness Crab 29

WARM STEAK SALAD GFO

Grilled top sirloin 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 a balsamic reduction. Served with house made grilled bread. 23

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 19
Halibut, Ahi Tuna or Tri Tip Steak 23.5

GRILLED CEASAR GFO


Grilled Romaine hearts drizzled with house-made Caesar dressing, topped with house-made croutons and shaved parmesan. 15.5
Blackened Chicken 19 Blackened Ahi Tuna or Salmon 25 Dungeness Crab 29

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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. 31.

Wine Pairing: Lumos Pinot Gris or Koah Sav Blanc

PACIFIC NORTHWEST CRAB HALIBUT GF

Fresh, local, tender halibut filet pan fried with a coconut crust,
topped with Dungeness Crab, served with choice of sorrel cream or peach salsa.

Served with veggies, choice of starch and green salad. 35

Wine Pairing: Tyee Gewurtztraminer or Lumos Pinot Gris

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. 34

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. *Available Seasonally.* 31

Wine Pairing: Chateau Souvrain Chardonnay

WILD HALIBUT FISH AND CHIPS GF

House made batter, deep fried, served with fries and green salad. 27

Wine Pairing: Zimri Chardonnay

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. 34

Wine Pairing: King Estate Pinot Gris or Koha Sauvignon Blanc

DRIFT INN SEAFOOD STEW GFO

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. 39

Wine Pairing: Tyee Gerwurtztraminer or Zimri Pinot Noir

STEAK and PORK

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

STEAKS GF

Coulotte Cut Top Sirloin 10 oz. 32

Certified Angus Rib-Eye 14 oz. 44

Classic

Seasoned with salt and pepper and grilled to your liking.

Gorgonzola

Red wine, gorgonzola demi-glace, with roasted whole cloves of garlic & gorgonzola crumbles. Add 4

Wine Pairing: Van Duzer Pinot Noir or Tyee Pinot Noir

We only provide superior Painted Hills beef raised without the use of hormones or antibiotics sourced from family ranches in the Northwest.

Meeting in living rooms around Wheeler County for about two years, seven ranching families decided to take action in 1997 and Painted Hills Natural Beef was formed. Their first slogan was "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.

FRENCH CUT PORK CHOP GF

A bone in pork chop like no other, seasoned with salt and pepper.

Marbled, juicy, tender and topped with a cider bourbon glaze. 31

Wine Pairing: Maddelena Cab or Tyee Pinot Noir

We source quality hormone free pork from the Pacific Northwest whenever possible.

And most of our food scraps support a local hog farm up the Yachats River.



BURGERS



Served with fries or a green salad. Substitute a cup of soup or chowder for \$3 more.

All sandwiches can be made Gluten Free or Vegetarian upon request. Gluten Free Bun Add 3.

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 21.5

Grilled halibut, Ahi tuna or Tri Tip steak 25.5

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 20

Grilled halibut, red Ahi tuna or sliced steak 24

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 18

Grilled halibut, Ahi tuna or Tri Tip steak 22

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 18

Grilled halibut, Ahi Tuna, or Tri Tip steak 22

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 19

Grilled halibut, Ahi Tuna, or Tri Tip steak 23

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 17

Grilled halibut, Ahi Tuna, or Tri Tip steak 21

BACON AVOCADO

Sliced 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 19

Grilled halibut, Ahi Tuna, or Tri Tip steak 23

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DRIFT INN FAVORITES

Entrees served with a 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. Praegers Chick'n. 21.5 Grilled Halibut, Prawns or Tri Tip Steak 24.5

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 22.5.
Grilled Halibut, Tri Tip Steak or Prawns 26.5

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. 23.5

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 21.5 Halibut, Prawns or Tri Tip Steak 25.5

THAI NOODLE BOWL GF/VG

Rice noodles and sauteed veggies, in a Thai tamarind coconut sauce.
Chicken, or Dr. Praegers Chick'n 21.5 Halibut, Prawns or Tri Tip Steak 25.5

MEDITERRANEAN MUSHROOM CREPES GF/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. 25.5

Substitute cashew cheese & vegan, gluten free crepes Add 4.

Wine Pairing: Catena Malbec

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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 29

Prawns, halibut, or smoked salmon 33

Wine Pairing: Tye Pinot Noir or Koha Sav Blanc

SEAFOOD LASAGNA

Layers of pasta, crab, scallops, prawns, spinach, parmesan cheese and a creamy béchamel sauce. 29

Wine Pairing: Zimri Chardonnay or King Estate Pinot Gris

CRAB RAVIOLI

Fresh steamed ravioli, stuffed with Parmesan, pecorino and Ricotta cheese sauteed in a lobster cream sauce and topped with fresh Dungeness crab. 35

Wine Pairing: Tye 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. 27

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 29 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 25 Smoked Salmon 29 Crab 34

Wine Pairing: King Estate Pinot Gris or Koha Sav Blanc

Gluten Free Rice noodles available upon request. Add 2.

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Rustic Wood Fired Pizza - One size

Gluten Free Crust ~ Add 3.

*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. 20.5

Sausage Mushroom - Red sauce, mozzarella, mushrooms, Italian sausage. 21.5

Pizza Blanca - Garlic olive oil, fresh mozzarella, brie, fresh herbs & arugula. 20.5

Potato & Prosciutto - Garlic olive oil, manchego cheese, Yukon golds potatoes, onion, prosciutto & Rosemary. 21.5

Margherita - Garlic olive oil, fresh & shredded mozzarella, fontina, fresh basil and tomatoes. 20.5

She Devil - House made BBQ sauce, mozzarella, smoked chicken, red onion, and bleu cheese crumbles. 21.5

Four Cheese - Red sauce, mozzarella, fontina, manchego & parmesan cheeses. 20

Spanish Tapas - Red sauce, manchego, spicy sausage, red pepper, onion, green olives and parsley. 23

Garden - Basil pesto, mozzarella, Parmesan, spinach, and artichoke hearts. 20.5

Hawaiian - Red sauce, mozzarella, ham, and pineapple. 20.5

Vegan-Again - Romesco sauce, Cashew cheese, black olives, caramelized onions, and spinach. 23

Seafood - Alfredo sauce, fontina cheese, Dungeness crab, prawns, avocado, and artichoke hearts. 32

Greek - Garlic olive oil, mozzarella, feta, artichoke hearts, kalamata olives, red peppers, tomatoes, and onion. 21.5

Bonnie & Clyde - Red sauce, mozzarella, pepperoni, pineapple, and jalapeno. 21.5

Truth or Consequences - Alfredo sauce, mozzarella, smoked chicken, onions, black olives and hatch green chilis. 21.5