



Lunch

The INN & DRIFT 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 only Rice Canola and Olive oils, our flour comes from Shephards Grain 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.

The Drift Inn is also an Inn, with lodging rooms available. We have suites, studios, and Hostel style, with and without kitchens. Ask your server for a Drift Inn Lodging brochure.



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.



20% gratuity added to all checks



Seafood Appetizers

Oyster Shooter* GF
Raw, out of shell, with house made cocktail sauce, served in a shot glass.
4. each or 3 for 10.

Fried Calamari GF
Served with house made cocktail sauce. 14

Dungeness Crab Cakes GF
Served with house made tartar sauce and lemon. 20

Steamer Clams GF
White wine, garlic and tomato. Served with grilled bread. 19
GF Bun Add 3

Prawn Cocktail GF
Six peeled large shrimp with garlic, dill and house made cocktail sauce. 14



* Eating raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.



Other Appetizers



**HOUSE MADE
MAC N 3 CHEESE** ^V
Baked to order and served bubbly
brown. 12

CHICKEN WINGS
House-smoked chicken wings
tossed in She Devil BBQ & spicy
Buffalo sauce. Served with ranch or
Bleu cheese. 18. ^{GF}

JALAPENO POPPERS ^{GF}
Roasted jalapeños, stuffed with cream
cheese & wrapped in sugared bacon.
Served with ranch. 14

THAI SALAD WRAPS
^{VG / GF}
Lettuce, carrots, basil, mint, rice noodles
& fried tofu wrapped in rice paper.
Served with house made peanut sauce.
12

PALEO-ISH PLATTER
Italian Prosciutto, smoked salmon,
olives, pickled onion, hard boiled egg,
romesco sauce, and house made grilled
Italian bread. 20



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Salads

Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Berry Walnut, Lemon, or Ginger Vinaigrettes.

CRAB SALAD GF

Mixed organic greens, avocado, artichoke hearts, asiago cheese, red peppers & Dungeness crab. 29

GRILLED CAESAR GF

Organic Romaine hearts halved, grilled and drizzled with house made Caesar dressing, topped with house made croutons and shaved parmesan. 15.5

Blackened Chicken 19

Blackened Tuna or Salmon 25 Dungeness Crab 28

WARM STEAK SALAD* GFO

Grilled top sirloin with onions and mushrooms, sauteed in a balsamic, red wine and gorgonzola sauce, on a bed of organic lettuce, topped with fresh tomato and bleu cheese crumbles & drizzled with a balsamic reduction. Served with grilled bread. 23

NORTHWEST RUBBERY SHRUBBERY GF/VG

Fresh baby spinach, sliced red onion, dried cranberries, pears, candied hazelnuts and bleu cheese crumbles. Chicken or Dr. Praegers Chick'n 19.5

Halibut or Prawns 23.5 Dungeness Crab 29

BOB'S COBB GF

Mixed organic greens, avocado, hard boiled egg, bleu cheese crumbles, bacon and chicken. 20.5

Halibut, Tri Tip Steak, Ahi Tuna or Smoked Salmon 24.5

Dungeness Crab 29

TACO SALAD GF/V

Grilled onions, peppers, spicy black beans, cheddar cheese, salsa, sour cream and corn chips on a bed of organic greens.

Ground beef, chicken or Dr. Praeger's Chick'n 19

Carnitas, Halibut, Ahi Tuna 23.5



Drift Inn Seafood

WILD HALIBUT

FISH AND CHIPS GF

Fresh halibut in a gluten free batter, fried golden brown with house made tartar sauce and your choice of fries or a green salad. 24

WILD RAZOR CLAMS

Large local razor clams, breaded, seasoned and pan fried. Served with your choice of fries or green salad.
Available Seasonally. 25

DUNGENESS CRAB MELT

House made Italian bread layered with fresh local Dungeness crab, Swiss cheese, tomatoes and tartar sauce. Served w/fries or green salad. 29
Gluten Free Bread ~ Add 3

DUNGENESS CRAB

QUESADILLA GFO

A crispy grilled flour tortilla, filled with Dungeness crab, melted mozzarella and Manchego cheese, avocado and green onions. Served with fries or a green salad. 29
Gluten Free option served on corn tortillas.

SEAFOOD LASAGNA

Layers of pasta, Dungeness crab, scallops, shrimp, spinach, parmesan cheese and a creamy béchamel sauce.
Served with a green salad. 25

FRESH WILD

KING SALMON GF

Wild Pacific King salmon, grilled and served with a brandy cream sauce, seasoned veggies and jasmine rice or potatoes. 25

DRIFT INN CREPES GF

Grilled artichoke hearts, cheese and your choice of protein wrapped in house made crepes. Drizzled with brandy crème sauce. Served with organic home fries.

Ham. 17.5 Smoked Salmon. 21

Vegan Option: Avocado, caramelized onion, cashew cheese, romesco sauce. 20



Served with fries or a green salad. Substitute soup or chowder for \$3 more.
All sandwiches available with a GF bun, add \$3.

TERIYAKI

Pineapple, Swiss cheese, teriyaki sauce, mayo, lettuce, tomato, onion on a house made bun. Ground beef, chicken breast, Dr Praeger Chick'n, or Black Bean Veggie Patty 19
Halibut, Ahi Tuna, Tri Tip steak 23

MEDITERRANEAN

Greek olives, caramelized onion, feta, basil and Romesco sauce, on a house made bun. Ground beef, chicken, Dr Praeger Chick'n, or Black Bean Veggie Patty 20 Halibut, Ahi Tuna, Tri Tip steak 24

CLASSIC CHEESEBURGER

Lettuce, tomato, onion & mayo, with cheddar, Swiss or jack cheese on a house made bun. Ground beef, chicken breast, Dr Praeger Chick'n, or Black Bean Veggie Patty 17 Halibut, Ahi Tuna, Tri Tip steak 21

PACIFIC COAST

Grilled onions and mushrooms, Swiss cheese, mayo, lettuce and tomato on a house made bun.
Ground beef, chicken breast, Dr Praeger Chick'n, or black bean patty 18
Halibut, Ahi Tuna, Tri Tip steak 22

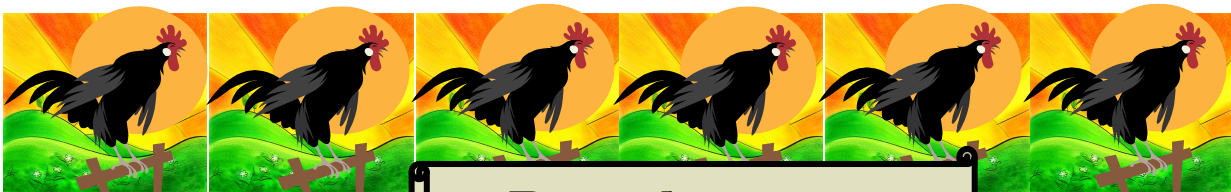
BACON AVOCADO

Avocado, bacon, cheese, mayo, lettuce, tomato and onion, on a house made bun. Ground beef, chicken breast, Dr Praeger Chick'n, or Black Bean Veggie Patty 19 Halibut, Ahi Tuna, Tri Tip steak 23

ZÖE BURGER

Creamy brie, fig chutney, caramelized onion, and lettuce on a house made bun. Ground beef, Chicken, Dr Praeger Chick'n, or Black Bean Veggie Patty 20
Halibut, Ahi tuna or Tri Tip steak 24





Brunch Served until 2pm



HUEVOS RANCHEROS GF

A classic southwest breakfast: scrambled eggs, spicy black beans, Manchego cheese, avocado, sour cream, fresh salsa and ranchero sauce on crispy tortillas. 18



SPINACH AND FETA FRITATTA GFO

Three eggs, spinach and feta, served with organic home fries, and your choice of toast, English muffin or polenta. 16



BENEDICT DUNGENESS GFO

A toasted English muffin, layered with poached eggs, house made Hollandaise sauce and local Dungeness Crab. Served with home fries. 29



CHICKEN & WAFFLES GFO

Crispy waffle, topped with house made chicken strips, chicken gravy, clotted cream and real maple syrup. 18 Gluten Free Waffle ~ Add 3
*Gluten free sausage gravy available upon request.



POTATO VEGGIE STIR FRY GF/V/VG

A hearty platter of home fries, onions, veggies and cheddar cheese. 14
Add 2 scrambled eggs 4 Add bacon, SW sausage, or veggie sausage 5



CINNAMON ROLL 8 HOUSE MADE MUFFIN 6.5



BELGIAN WAFFLE

With warm real maple syrup and butter. 12 Gluten Free Waffle ~Add 3



THE USUAL GFO

Scrambled eggs & home fries served with house made toast, polenta, or English muffin. 12 Add bacon, SW sausage, or veggie sausage 5





Rice Noodles and Soup

PERSIAN FUSION RICE BOWL GF/VGO

Caramelized onions, spinach, eggplant, almonds, shredded coconut and golden raisins in a mild curry sauce with jasmine rice.

Chicken or Dr Praegers Chick'n 20
Grilled Halibut, Prawns, or Tri Tip steak 24.5

TERIYAKI RICE BOWL GF/VGO

Seasonal vegetables and house made teriyaki sauce served with jasmine rice.

Chicken or Dr. Praegers Chick'n 19
Grilled Halibut, Prawns, or Tri Tip steak 22

TREEPLANTER GF/VG

Spanish rice, spicy black beans, house made tortilla chips and pico de gallo. 10
With Chicken or Dr Praegers Chick'n 14



THAI NOODLE BOWL GF/VG

Rice noodles and seasonal vegetables in a light Thai tamarind coconut sauce. choice of chicken or Dr. Praegers Chick'n. 19
Grilled Halibut, Prawns, or Tri Tip steak 23

SEAFOOD CHOWDER OR HOUSE MADE SOUP

Creamy Chowder with clams and smoked salmon. GF

Bowl 13

Cup 9

Bowl, Salad & Bread 18

House made Soup

Made daily. Ask your server.

Bowl 11

Cup 7

Bowl, Salad & Bread 16



Lunchtime Favorites



ENCHILADA MOLE GF

Two corn tortillas filled with your choice of meat and mozzarella cheese, smothered with homemade Mole Negro sauce,
Served with beans and rice, fries or a side salad.

Chicken or Dr. Praeger's Chick'n 18.5
Halibut, Prawns or Tri Tip Steak 21.5

THE ARTIST GF/VGO

Roasted eggplant, caramelized onions, artichoke hearts, tomato, basil and feta cheese over organic polenta with Romesco sauce.

Served with a green salad or fries. 20
Sub cashew cheese for vegan option Add 3.

MOMS POT PIE

Tender white chicken, carrots, onion, celery and peas, in house made gravy and a flaky butter crust. Served with green salad. 20

DRIFT INN RUEBEN

House made corned beef and sauerkraut, melted Swiss & 1000 island dressing on house made Rye. Served with fries or salad. 20



LUCY BLUE BURGER

A 6 oz grilled burger, with bleu cheese, slathered with house made bacon jam and topped with lettuce and apple slices.

Served with fries or salad. 21.5

CHICKEN FRIED STEAK

Fresh cube steak, pounded, breaded and fried crispy, topped with home-made sausage gravy, served with salad or fries. 20.5



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, garlic, fresh herbs & arugula. 20.5

Potato & Prosciutto - Garlic olive oil, manchego cheese, Yukon gold potatoes, onion, prosciutto and 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 artichokes. 20.5

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

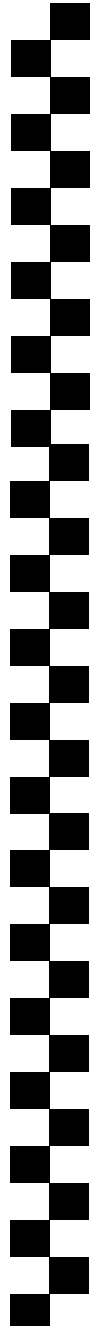
Vegan-Again - Romesco sauce, cashew cheese, black olives, caramelized onions, and spinach. 23

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





Friends & Neighbors

CHILE RELLENO GF

Roasted poblano chili smothered in egg, cheese and ranchero sauce then baked golden bubbly brown.
Served with your choice of beans & rice, fries or a green salad.
Chicken, Dr Praegar Chick'n 20 Prawns or Halibut 24

NACHOS GRANDE V/GF

House made corn tortilla chips topped with spicy black beans, cheddar cheese, grilled peppers & onions, salsa & sour cream.
Chicken, Dr. Praegar Chick'n, Ground Beef, or Veggies 20
Pork Carnitas 23

BURRITOS VGO

Spicy back beans, grilled peppers & onions, cheese, sour cream, salsa and rice, in a large spinach flour tortilla.
Served with beans & rice, fries or salad.
Chicken, Ground Beef, or Vegan Chorizo 20
Grilled Halibut, Ahi tuna or Tri Tip steak 24

TACOS GF

Three corn tortillas, served with rice and beans, fries or green salad.
Halibut - Grilled halibut, avocado, corn salsa, crema 24
Carnitas - Marinated pork, jalapeños, corn salsa, mandarins, crema 21
Veggie - Grilled vegan chorizo, feta, avocado, corn salsa, crema 20

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 In was a place unto its own, where the fringe were the norm and no holds barred.

Lester's Drift In 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 In appeared scary to the uninitiated. Some people walking by would cross the street and walk around the old Drift In. 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, cob webby, 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 In 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 In 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 forgave them their frailties.

V ~ Vegetarian VG ~ Vegan GF ~ Gluten Free

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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.

