

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.



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 GFO

A toasted English muffin, layered with poached eggs and fresh house-made Hollandaise sauce. Served with organic home fries.

Ham or Avocado & Tomato Full 17.5 / Half 13 Dungeness Crab Full 29 / Half 22
Smoked Salmon Full 20 / Half 15

RAZOR CLAMS *(Available Seasonally)*

Pacific NW razor clams, breaded and pan fried, served with 2 eggs, home fries, with choice of house made toast, biscuit, polenta or English muffin. 29

DRIFT INN CREPES GF/VGO

Sauteed artichoke hearts, cheese and your choice of protein wrapped in homemade crepes & drizzled with brandy crème sauce.

Served with organic home fries.

Ham & Manchego cheese 19.5 Smoked Salmon & Manchego cheese 22
Avocado, caramelized onion & cashew cheese 22

CORNED BEEF HASH GFO

House made corned beef, organic potatoes, onions, red peppers, served with two eggs and choice of house made toast, biscuit, polenta or English muffin. 19 Half Order 14

HUEVOS RANCHEROS GF

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

20% gratuity added to all checks GFO-Gluten Free Option V-Vegetarian VGO-Vegan/Vegan Option





The Heartland

STEAK AND EGGS GFO

Sirloin 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. 21

POTATO & VEGGIE STIR-FRY GF

Organic home-fries mixed with a medley of fresh vegetables and melted cheddar cheese. 15 Add two eggs. 5
Ham, bacon or sausage or veggie sausage 5 Sub Cashew Cheese 3

THE USUAL GFO

Two eggs, home fries, and house-made toast, biscuit, polenta or an English muffin. 12
Ham, bacon, spicy or breakfast sausage or veggie sausage. 5

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. 16

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 Add two eggs. 5

*Gluten free sausage gravy available upon request

BREAKFAST BURRITO VGO

A large spinach tortilla stuffed with home fries, grilled veggies, cheddar cheese, black beans scrambled eggs and house made salsa. 18
Sub vegan chorizo (for eggs) and cashew cheese. 5

BISCUITS & GRAVY

Homemade buttermilk biscuits topped with our own homemade sausage gravy. 12
Add two eggs. 5
~Half Order Available~

Breakfast Sides—5 each

Bacon
Sausage Patty
Ham
SW Sausage
Veggie Sausage
Two Eggs



Breakfast Sweets



Columbia Crepes GF/VGO

Oregon pears and huckleberries, wrapped in house-made crepes, topped with clotted cream and candied hazelnuts, drizzled with raspberry sauce. 17
Substitute vegan crepes & coconut cream. Add 3

House Made French Toast GFO

Made with house-made white sourdough bread dipped in an egg batter. Served with your choice of Oregon Marionberry compote or real maple syrup. 15
Gluten free option - Add 3

Coastal Berry Crepes GF/VGO

Tender crepes filled with Oregon raspberries & marionberries, topped with clotted or coconut cream and raspberry sauce. 15
Substitute vegan crepes & dairy free whipped cream. Add 3

Belgian Waffle GFO

A warm crispy waffle served with butter and real maple syrup. 12 GF Add 3

Organic House-made Granola with Yogurt,
Almond or Oat Milk GF/VGO
Served with seasonal berries. 10

Cinnamon Roll
House-made cinnamon roll topped with cream cheese icing, or caramel & pecans. 8

Homemade Muffins GFO

Evelyn's Morning Glory - A lovely combination of apple, carrot, dates, pineapple and walnuts. 7
House Made Gluten Free muffins. Ask your server for today's selection. 6.5

20% gratuity added to all checks **GFO-Gluten Free Option** **V-Vegetarian** **VGO-Vegan/Vegan Option**





Omelettes and Such

Omelettes & Frittatas are served with organic potatoes and your choice of house made toast, polenta, biscuit or English muffin.
GF Bun Add \$3.

DUNGENESS CRAB OMELETTE GFO

Dungeness crab, Manchego and mozzarella cheeses, drizzled with brandy cream. 31

SMOKED SALMON OMELETTE GFO

House smoked salmon, green onion and Manchego cheese. 22

FOUR CHEESE OMELETTE GFO/V

A blend of asiago, Manchego, parmesan and cheddar cheeses. 15.5

BACON or HAM & CHEESE OMELETTE

Crispy smoked bacon or ham and cheddar cheese. 17. GFO

VEGGIE OMELETTE GFO/V

Grilled vegetables, mushrooms and pepper jack cheese. 17

DENVER OMELETTE GFO

Ham, red bell peppers, onions and cheddar cheese. 18

MONTERAY OMELETTE GFO/V

Caramelized onion, artichoke hearts, goat cheese, and avocado, drizzled with Romesco sauce. 17

BASQUE OMELETTE GFO/V

Chorizo (vegan), Manchego cheese, red peppers, onion and garlic. 18

SPINACH & FETA

FRITATTA GFO

Whipped eggs mixed with fresh spinach and feta cheese. 16

MEDITERRANEAN

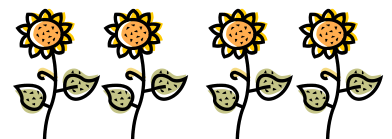
FRITATTA GFO

Whipped eggs, with tomato, fresh basil, Greek olives, artichoke hearts and goat cheese. 17

POLENTA ROMESCO

Grilled veggies, served over organic polenta cake with homemade Romesco sauce, feta cheese and basil. 17
GFO/VGO

Sub any cheese for house made vegan cashew cheese. 3.





SCRAMBLES



Three eggs scrambled with organic breakfast potatoes, and your choice of the following combinations. Served with choice of house made toast, polenta, biscuit, or English muffin.
Gluten Free Bread ~ Add 3

PACIFIC NORTHWEST GF

Mushroom, spinach, smoked salmon, onion, Manchego cheese. 22

CALIFORNIAN GF/V

Mushroom, tomato, caramelized onion, avocado and feta cheese. 18

SOUTHWEST GF

Poblano pepper, southwest sausage, red pepper, onion, and cheddar cheese. 19

ALASKAN GF

Dungeness crab, prawns, scallions, avocado, red pepper, mozzarella, & Swiss cheese. 31

HEARTLAND GF

Bacon, green onion and house made sausage gravy. 17

Chicken Fried Steak

Fresh cube steak, pounded, breaded and fried crispy, topped with house made sausage gravy, served with organic home fries and two eggs any style. 23



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 & 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 VGO = Vegan/Option GFO = Gluten Free/Option

*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.

