

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

Two tender cakes served with house-made tartar sauce. 22

OYSTER SHOOTER* GF

Raw, out of shell, with house-made cocktail sauce, served in a shot glass.
4. each or 3 for 11.

STEAMER CLAMS GFO

Cooked with white wine, garlic and tomato. Served with house made grilled bread. 25.5
GFBun Add 3

CALAMARI GF

Breaded & fried calamari steaks served with cocktail sauce. 18

PRAWN COCKTAIL GF

6 large prawns served with house-made cocktail sauce. 15

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. 19

STUFFED JALAPENOS GF

Oven roasted, stuffed with cream cheese and wrapped in sugared bacon. 15

THAI LETTUCE WRAPS GF/VG

Lettuce, carrots, basil, mint, rice noodles & tofu wrapped in rice paper. Served with house-made peanut sauce. 14

HOUSE-MADE MAC N CHEESE V

Made with Fontina, Mozzarella and Tillamook Extra Sharp Cheddar, baked to order and bubbly. 15

PALEO-ISH PLATTER

Italian Prosciutto, house smoked salmon, olives, pickled onion, brie, boiled egg, romesco sauce & house-made crostini. 21

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/VGO

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

With Chicken 23 Vegan Chicken 25 Prawns, Halibut or Steak 27 Dungeness Crab 32

DUNGENESS CRAB SALAD GF

Mixed greens, avocado, artichoke hearts, red peppers, Manchego cheese and local Dungeness crab. 32

BOBS COBB GF

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

With Chicken 23 Vegan Chicken 25

Ahi Tuna, Halibut, Steak or Smoked Salmon 27 Dungeness Crab 32

WARM STEAK SALAD GFO

Grilled steak 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 house made grilled bread. 27

TACO SALAD GF/VGO

Black beans, cheddar cheese, grilled onions, peppers, salsa, mixed greens and corn chips.

With Chicken or Ground Beef 23 Vegan Chicken or Vegan Chorizo 25

With Carnitas, Halibut, Steak or Ahi Tuna 27

GRILLED CEASAR

Romaine hearts grilled on the broiler, drizzled with house-made Caesar dressing, topped with house-made croutons and shaved parmesan. 18

Blackened Chicken 23 Blackened Ahi Tuna or Salmon 28 Dungeness Crab 32

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SEAFOOD ENTREES

All entrees served with a green salad.

WILD PACIFIC NORTHWEST KING SALMON GF

Fresh local, grilled salmon filet, served with sorrel cream or peach salsa.

Served with veggies and choice of starch 33

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 and choice of starch. 36

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. 35

PAN FRIED WILD RAZOR CLAMS

Sourced from a Indigenous tribe in Washington, these large clams are breaded, seasoned and pan fried to perfection. Served with veggies and choice of starch. *Available Seasonally.* 34

DUNGENESS CRAB CAKE DINNER GF

Three tender crab cakes served with lemon wedges & homemade tartar on the side.

Served with veggies and choice of starch. 35

WILD HALIBUT FISH AND CHIPS GF

Wild caught halibut in a gluten free batter, fried golden brown and served with house made tartar sauce and fries. 29

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 and jasmine rice. 41

STEAKS and PORK

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

STEAKS GF

10 oz Coulotte - Also known as a top sirloin or

picanha (in Brazil), this is a tender and flavorful cut from top of the sirloin. 33

14 oz Ribeye - Maybe one of the most well known cuts of beef, this ribeye is a tender, savory steak, with lovely marbling throughout. 45

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 4

We strive to buy local beef, raised without the use of hormones or antibiotics and sourced from family ranches in the Northwest.

FRENCH CUT PORK CHOP GF

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

Marbled, juicy, tender and topped with a house pressed cider and bourbon glaze. 32

PRIME RIB GF

(WEDNESDAYS ONLY)

Classic prime rib, roasted in our wood fired oven, served with au jus, creamy horseradish, sauteed vegetables and choice of starch. 34



BURGERS & SANDWICHES



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

All sandwiches served on a house made bun. Available with a GF/Vegan bun, add \$3.

LUCY BLUE BURGER

House-made bacon jam, bleu cheese crumbles, lettuce and green apple slices.

Chicken, Ground Beef or Black Bean Patty 22.5

Vegan Chicken 24.5 Grilled Halibut, Ahi Tuna or Steak 26.5

ZÖE BURGER

Creamy brie, fig chutney, caramelized onion, lettuce.

Chicken, Ground Beef or Black Bean Patty 22.5

Vegan Chicken 24.5 Grilled Halibut, Ahi Tuna or Steak 26.5

MEDITERRANEAN

Greek olives, caramelized onion, tomato, feta, basil and Romesco sauce.

Chicken, Ground Beef, or Black Bean Patty 22.50

Vegan Chicken 24.5 Grilled Halibut, Ahi Tuna or Steak 26.5

PACIFIC COAST BURGER

Grilled onions, mushrooms and Swiss cheese, lettuce, tomato, onion and mayo.

Chicken, Ground Beef or Black Bean Patty 21

Vegan Chicken 23 Grilled Halibut, Ahi Tuna, or Steak 25

TERIYAKI BURGER

Grilled Pineapple, Swiss cheese, teriyaki sauce, with lettuce, tomato, onion and mayo.

Chicken, Ground Beef or Black Bean Patty 21

Vegan Chicken 23 Grilled Halibut, Ahi Tuna, or Steak 25

CLASSIC CHEESEBURGER

Cheddar, Swiss or pepper jack cheese, with lettuce, tomato, onion and mayo.

Chicken, Ground Beef or Black Bean Patty 20

Vegan Chicken 22 Grilled Halibut, Ahi Tuna, or Steak 24

BACON AVOCADO

Sliced avocado, bacon and cheddar cheese, with lettuce, tomato, onion.

Chicken, Ground Beef or Black Bean Patty 22

Vegan Chicken 24 Grilled Halibut, Ahi Tuna, or Steak 26

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DRIFT INN FAVORITES

Entrees served with a green salad.

TERIYAKI RICE BOWL GF/VGO

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

Chicken 26 Vegan Chicken 28 Grilled Halibut, Prawns or Steak 30

PERSIAN FUSION RICE BOWL GF/VGO

Caramelized onions, spinach, roasted eggplant, pears, in a mild curry sauce.

Topped with toasted almonds, toasted coconut, and golden raisins.

Chicken 28 Vegan Chicken 30 Grilled Halibut, Steak or Prawns 32

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. 29

MOLE ENCHILADAS GF

Corn tortillas filled with your choice of protein and mozzarella cheese, smothered with homemade Mole Negro sauce and baked to order. Served with house-made beans and rice.

Chicken 26 Halibut, Prawns or Steak 30

THAI NOODLE BOWL GF/VGO

Rice noodles and sauteed veggies, in a light Thai tamarind, peanut and coconut sauce.

Chicken 26 Vegan Chicken 28 Halibut, Prawns or Steak 30

MEDITERRANEAN MUSHROOM CREPES GF/VGO

Sauteed 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. 27.5

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



PASTA



All pastas served with house-made grilled bread and side salad.

PASTA ROMESCO ✓

Red peppers, onions and homemade slightly spicy romesco sauce, choice of protein topped with Parmesan cheese. Chicken or Spicy Sausage 30 Vegan Chorizo or Vegan Chicken 32
Prawns, Halibut or Smoked Salmon 34

SEAFOOD LASAGNA

Layers of lasagna pasta, with a filling of crab, scallops, prawns, spinach, parmesan cheese and a creamy béchamel sauce. 34

CRAB RAVIOLI

Fresh steamed ravioli, stuffed with Parmesan, pecorino and Ricotta cheese sautéed in a lobster cream sauce and topped with fresh Dungeness Crab. 36

BUTTERNUT RAVIOLI ✓

Roasted Butternut squash ravioli with gorgonzola cheese and a hint of amaretto in a brown butter sauce with crispy sage leaves, toasted hazelnuts, dried cranberries, and shredded parmesan. 28

CREAMY PESTO PASTA ✓

Cherry tomatoes, fresh mozzarella, tossed with creamy basil pesto and sprinkled with shredded parmesan.
Served with your choice of protein: Chicken or Spicy Sausage 28 Vegan Chicken 30
Prawns, Halibut, or Smoked Salmon 32

CLASSIC PASTA ALFREDO ✓

Pasta and your choice of protein tossed with house-made creamy alfredo, with parmesan and fresh garlic.
Chicken 26 Vegan Chicken 28 Prawns, Halibut or Smoked Salmon 30 Crab 35

Gluten Free Rice noodles available upon request. Add 3.

Gluten Free bread available upon request. Add 3.

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Rustic Wood Fired Pizza - One size

Gluten Free Crust ~ Add 4.5 (Contains Eggs)

*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. 21.5

Sausage Mushroom - Red sauce, mozzarella, mushrooms, Italian sausage. 22.5

Pizza Blanca - Garlic olive oil, fresh mozzarella, brie, fresh herbs & arugula. 21.5

Potato & Prosciutto - Garlic olive oil, Manchego cheese, Yukon golds potatoes, onion, prosciutto & Rosemary. 22.5

Margherita - Garlic olive oil, fresh & shredded mozzarella, fontina, fresh basil and tomatoes. 21.5

She Devil - House made BBQ sauce, mozzarella, smoked chicken, red onion, and bleu cheese crumbles. 22.5

Four Cheese - Red sauce, mozzarella, fontina, Manchego & parmesan cheeses. 21

Spanish Tapas - Red sauce, Manchego, spicy sausage, red pepper, onion, green olives and parsley. 24

Garden - Basil pesto, mozzarella, Parmesan, spinach, and artichoke hearts. 21.5

Hawaiian - Red sauce, mozzarella, ham, and pineapple. 21.5

Vegan-Again - Romesco sauce, Cashew cheese, black olives, caramelized onions, and spinach. 24

Seafood - Alfredo sauce, fontina cheese, Dungeness crab, prawns, avocado, and artichoke hearts. 33

Greek - Garlic olive oil, mozzarella, feta, artichoke hearts, kalamata olives, red peppers, tomatoes, and red onion. 22.5

Bonnie & Clyde - Red sauce, mozzarella, pepperoni, pineapple, and jalapeno. 22.5

Truth or Consequences - Alfredo sauce, mozzarella, smoked chicken, onions, black olives and hatch green chilis. 22.5