

Boozy Coffee Drinks

Espresso Martini - 17

Portland Potato vodka, Kahlua, Licor 43, fresh pulled espresso, shaken & served up. Check out our dessert menu for our Affogato Espresso Martini!

Carajillo - 15

Fresh pulled espresso shaken with Licor 43, served on a big rock.

Karen's Frigid Beaver - 16

Karen's twist on the Café Beaver ~

Kahlua, E & J V.S. Brandy, fresh pulled espresso, served over ice with a splash of cream.

Mermaid Coffee - 14

Portland Potato vodka, Kahlua, vanilla, fresh coffee, topped with whipped cream.

Cafe Beaver - 14

Kahlua, brandy, Cointreau, fresh coffee, topped with whipped cream.

Monastery Coffee - 14

Baileys, Kahlua, Frangelico, fresh coffee, topped with whipped cream.

Irish Woodsman - 14

Jameson Irish whiskey, real maple syrup & fresh coffee, topped with whipped cream.



Seasonal Cocktails

Verte Spritz - 14

Saint Germain, Lillet Blanc, cucumber water, topped with Prosecco.

Italian Greyhound - 14

Portland Potato Vodka, Campari, grapefruit juice, touch of lime, served on the rocks with a dehydrated orange wheel.

Boxer Blair - 15

House infused Thai Chili Vodka, Saint Germain, cucumber water, lime, shaken & served over a big rock.

Supernova - 15

Beefeater gin, house infused strawberry Aperol, lime, shaken and served up with a dehydrated lime wheel.

Good Sport - 15

Beefeater Gin, Campari, Interrobang Dry Vermouth, passionfruit, lime, shaken & served up with a dehydrated lime wheel.

Silver Icarus - 15

Union Uno Mezcal, Lunazul Blanco Tequila, Crème de Violette, Luxardo Maraschino, lime, shaken & served up with a dehydrated lime wheel.

The Prickly Coconut - 16

Appleton's Aged Rum, prickly pear cinnamon syrup, orgeat, coconut milk, pineapple, lime, hibiscus bitters, shaken & served on the rocks with a lime & Bordeaux cherry.

Black Manhattan - 15

Old Overholt Rye, Averna Amaro, orange bitters, stirred & served up with an orange swath & Bordeaux cherry.

Not to be confused with our **Black Market Manhattan**, also available!

Bitter Giuseppe - 14

Cynar, Bruno Marino Sweet Vermouth, muddled lemon wheel, cracked black pepper, stirred & served over a big rock.

Substitute house made infusions in any cocktail for additional \$1

Drift Inn Classics

Moscow Mule - 15

Portland Potato vodka, ginger brew and lime juice.

Marionberry (Infused Vodka) ~ **Jalisco** (Tequila)

Oaxaca (Mezcal) ~ **Kentucky** (Bourbon) ~ **Caribbean** (Rum)

Marion's Lemondrop - 15

House infused marionberry vodka, Cointreau, lemon, shaken & served up with a sugared rim.

Empress Collins - 14

Empress 1908 Indigo gin, St. Germain, lemon, simple, shaken & served on the rocks, topped with soda water.

Smoky Tamarind Margarita - 15

Union Uno Mezcal, house made tamarind syrup, lime, shaken & served on the rocks with Chamoy & Tajin rim.

For a kick, substitute house infused jalapeno tequila. Add 1.

Craving something tropical? Try a passionfruit margarita with tequila or mezcal!

Cuckoo's Nest - 15

Lunazul Blanco Tequila, Lillet Blanc, orgeat, lime, house made hibiscus bitters, shaken & served on a big rock.

For a kick, substitute house infused jalapeno tequila. Add 1.

Oaxacan Negroni - 15

Union uno mezcal, Aperol, Interrobang dry vermouth, orange blossom water rinse, served over a big rock.

Paper Plane - 15

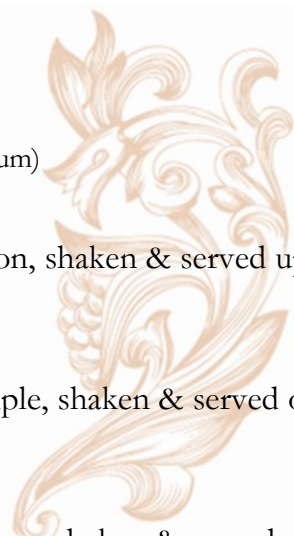
Four Roses Bourbon, Amaro Nonino, Aperol, lemon, shaken & served up.

Earl Grey Old Fashioned - 15

House infused Earl Grey bourbon, black walnut bitters, Bordeaux cherry, served over a big rock.

Sazerac - 15

Old Overholt Rye, Peychaud's bitters, absinthe rinse, lemon swath, served chilled in a rocks glass.



Liquor



Whiskey

Jack Daniels
Crown Royal
Pendleton
Seagrams 7
Jameson's Irish
Bushmills
Tullamore Dew

Bourbon

Evan Williams
Makers Mark
Jim Beam
Knob Creek
Four Roses
Eagle Rare
Bull Run

Rye Whiskey

Old Overholt Rye
Dickel Rye
Knob Creek Rye
Angels Envy Rye

Scotch

Glenlivet 12
Macallan 12
Dewars White
Laphroaig
Drambuie
Chivas Regal
Johnny Walker Blk
Glenfarclas 105

Gin

Bombay Sapphire
Tanqueray
Hendricks
Beefeater
Empress 1908
Freeland

Tequila

Lunazul Silver
Union Uno Mezcal
Hornitos Reposado
Patron Silver
Milagro Silver
Milagro Reposado
Siete Leguas Silver
Siete Leguas Reposado

Rum

Bacardi Superior
Flor de Cana
Sailor Jerry
Appleton's Aged Rum
Meyers Dark
Malibu

Vodka

Kettle One
Grey Goose
Absolute
Portland Potato
Titos
Absolute Citron
Portland Potato Vodka

Liqueurs

St. Germain
Frangelico
Cointreau
Licor 43
Crème de Violette
Chambord
Grand Marnier
Luxardo Maraschino

Aperitif/Digestif

Baileys
Kahlua
Disaronno
Fernet Branca
Lillet Blanc
Jägermeister
Campari
Aperol
Cynar
Sambuca
Averna Amaro
Amaro Nonino

Brandy/Cognac

E & J V.S.
Courvoisier
Tuaca

House-made Infusions

Strawberry Aperol
Thai Chili Vodka
Jalapeno Tequila
Marionberry Vodka

Ask your server about our unique collection of scotch & scotch whiskey!

From the Vault

Et Fille Heredity Pinot Noir – OR

71

If it had a soundtrack, it would be Duke Ellington-classic style, range, and refinement. Black cherry, blackberry, and tea flavors carry onto a lingering finish.

Lange Pinot Noir – OR

49

A gorgeous nose of wild blueberries, Bing cherries, white pepper, dusty earth, and shades of sassafras. It's elegant on the palate, with rounded sweet tannins playing alongside the zippy acidity.

Dobbs Grenache Blanc – OR

46

A lovely balance of vibrant acidity, with a full-bodied mouthfeel and supple tannins. Aromas of Honeydew melon, caramel, lemon bar, green apple. Flavors of jasmine, lime zest, Asian pear, and Bergamot.

Lingua Franca Chardonnay

46

On the palate the wine is balanced, vibrant, and round with a clean finish. Nuances of lemon peel, green apple, river stone, and a softer edge of pear and quince in the background. A house favorite!

Lumos Aligoté – OR

48

Organically grown grapes from the Temperance Hill Vineyard, this white Burgundian variety features flavors of lemon gelato, thyme, and toasted almonds.

Mariner's Blend 19 – CA

49

A Bordeaux inspired blend that displays aromas of black currant, black cherry, and blackberry. As it opens up, the palate reveals notes of dark berries, an earthy complexity and savory tones.

Zimri Cellars Cabernet – OR

43

Aromas show signs of dark fruit and earth tones, while the palate has bright fruit with gentle tannins and a soft finish.

Tranche Syrah – WA

58

Dark garnet in color, the bouquet opens with seductive aromas of ripe blueberry, backed by hints of French vanilla bean & espresso grounds. Rich, fruity entry followed by dark chocolate & spices.

The Pines 1852 Old Vine Zinfandel – OR

75

This Zinfandel is one of the oldest vineyards in the Northwest. It offers aromas of fig, ripe blueberry & vanilla. A velvety mouthfeel of marionberry, chocolate covered cherry, hints of cedar, and a lingering finish leaves you wanting more.

White Wines

Glass/Bottle

Lumos Rudolfo Pinot Gris – OR

13/52

Organically grown grapes from the Temperance Hill Vineyard, this white Burgundian variety features flavors of lemon gelato, thyme, and toasted almonds. Slightly heavier than a pinot gris, still crisply delicious.

Zimri Pinot Gris – OR

14/56

Aromas of citrus and tropical fruit with a similar palate to match, and a clean balanced finish.

Capitello Sauvignon Blanc – OR

12/48

Aromatically elegant with racy tropical flavors & citrus notes, with a lively acidity. Pairs well with any Pacific Northwest Seafood!

Varnum Riesling – OR

10/40

An aromatic Riesling that balances bright acidity with orange fruits, baking spice and off-dry finish. Pairs well with spicy entrees.

Tyee Gewürztraminer – OR

11/44

A delicate dry wine with notes of honeysuckle, jasmine, orange blossom and spice. Pairs well with seafood!

Souverain Chardonnay – CA

12/48

Aromas of roasted pears and lemon citrus lead to a full-bodied mouth feel and lush texture. Wonderful buttery oak notes.

Foris Chardonnay – OR

11/44

Very slight creamy texture, bright tangerine and apple flavors blend well with the oak to create a crisp, well balanced finish.

Chehalem Rose of Pinot Noir – OR

12/48

This zesty pink Chehalem Mountains Rosé has bright aromatics that harmonize in the glass with notes of candied watermelon rind, tarte grapefruit and white pollen.

Red Wines

Glass/Bottle

Coeur De Terre Pinot Noir – OR

12/48

Earthy aromatics, dried herbs followed by notes of cherry & raspberry.
Round mouth feel with nice structure and fine tannins.

Zimri Cellars Pinot Noir – OR

12/48

Bright berry aromas and oak seasoning combine with soft supple tannins
and a rich mid-palate filled with flavors of blackberry & cherry.

Maddalena Cabernet Sav – CA

11/44

Ripe red fruit of raspberry, plum & spicy black cherry.
Barrel aged with notes of vanilla, caramel & oak spice. A staff favorite!

Tyee Pinot Noir – OR

12/48

Featuring grapes, grown exclusively in the family vineyard from a
combination of vines 44 years old. Reminiscent of violets, mixed berries,
sous bois and pie spice.

Heritage Vines Zinfandel – CA

13/52

Delicious and well balanced with aromas of black cherry, boysenberry and
plum. Flavors of dark berries with bright acidity and notes of cedar.

Alias Merlot - WA

9/36

An easy drinking wine with layered notes of raspberry, spice and hints of
mulberry. Well balanced flavors pair well with aged cheese and pizza!

Waterbrook Syrah - OR

11/44

Ripe plum and cherry notes are married to a rich, dense texture, along with
earthy hints and a dry, complete finish.

Three Legged Red - WA

10/40

A Cabernet, Merlot, & Syrah blend, this wine offers notes of vanilla, cherry,
berry and could be enjoyed on its own or with food.

Kaiken Estate Malbec - Argentina

12/48

A big wine with round body and velvety tannins. Its rich, with fruity aromas
and flavors of blackberries, plum, violet and mountain spices.



Coffee

We serve Illy brand coffee imported from Italy.
Each latte drink is 10 oz, served with two shots and steamed whole milk.

Drip Coffee 3.50	Café Latte 6.50	Dirty Chai Latte 6.00
Mocha Latte 7	Americano 6	Cappuccino 6.50
Espresso Shot 3.5	Shot in the Dark 7	

Extra Shot of Espresso 2.5 **Syrup Flavor** .75
Substitute Oat Milk, Almond Milk, or Half & Half 1.00

Tea

Most of our teas are loose leaf and are served in
a 20 oz. individual tea pot. 5.00

Black Teas: Yorkshire Gold ~ Earl Gray ~ Lavender Grey ~
Decaf Breakfast Black

Green or White Teas: Jasmine Blossom ~ Japanese Sencha ~ Elderflower

Herbal Teas: Lemongrass ~ Peppermint ~ Chamomile

Iced Black Tea 3.50 **Oregon Chai Tea Latte** 5.00

Italian Sodas and Creamosas

Fountain soda water mixed with Monin syrup flavors.

Italian Soda 4.50

Add Half & Half and Whipped Cream for a Creamosa 5.50

Raspberry ~ Blackberry ~ Vanilla ~ Hibiscus ~ Coconut
Caramel ~ Cherry ~ Peach ~ Hazelnut ~ Lavender ~ Almond

Sugar Free Options

Vanilla ~ Raspberry ~ Hazelnut

House Made Drinks

Using local ingredients and unique recipes, we experiment and serve you some delicious beverages as a result!

Yachatian Sunrise – Sprite, orange juice and cranberry juice served over ice. 5.50
Make it a hibiscus sunrise for .75

Blues Brothers – Wild huckleberries, Oregon Marionberries, apple cider vinegar and sugar, mixed with soda water on ice. 6.50

Old Fashioned Lemonade – House made and perfectly tart! 6.
Add our raspberry puree for .75

Hot Chocolate – Gourmet chocolate sauce with steamed milk, topped with house-made whipped cream. Served cold upon request. 5.50

Caramel Steamer – Homemade caramel with steamed milk or your choice of syrup flavoring, topped with house-made whipped cream. 5.50

Soda, Juices and More!

**Coca Cola ~ Diet Coke ~ Fanta Orange ~ Barq's Root Beer ~
Pibb Extra ~ Sprite ~ Tonic ~ Soda Water** 4.

Shirley Temple – Sprite with Grenadine and a Bordeaux cherry. 5.50

Cherry Lime Ricky - A sweet, tart and bubbly rendition of a classic. 5.50

Roy Rodgers – Coke with Grenadine and a Bordeaux cherry. 5.50

Juices – Orange, Cranberry, Tomato,
Grapefruit, Pineapple. Small 4.50. Large 6.
Fresh House Pressed Apple Cider – Small 6. Large 8.

Ginger Brew – A PNW produced ginger ale, sweet and slightly spicy. 5.

Arnold Palmer – Fresh brewed iced tea with our house made lemonade. 6.

House Made Desserts

Espresso Martini Affogato (GF) (\$16)

Portland Potato Vodka, Kahlua, vanilla, shaken and served over Tillamook vanilla bean ice cream! 21+ only.

Chocolate Rum Mousse (GF)

From a recipe the owner and her daughter made together for years. This velvety, melt in your mouth chocolate dessert is sure to please!

Warm Brownie Sundae (GF)

A decadent brownie, warmed and topped with vanilla ice cream, fresh whipped cream, and chocolate sauce. You'll never know it's gluten free!

Boccone Dolce (GF)

A specialty from our head baker, it pairs delicate baked meringue layers with fresh fruit, whipped cream, topped with raspberry and chocolate sauces.

Crème Brulee (GF)

Made with real vanilla beans and silky smooth. It's a classic that you cannot forget!

Peach Pie (GF, VG) (\$14)

Old fashioned miniature peach pie with a tender sugared crust, filled with Oregon peaches. Served with your choice of Tillamook vanilla bean ice cream or vegan whipped cream. Large enough to share.

All desserts \$12 each unless otherwise specified.

Even More House Made Desserts!

Marionberry Cobbler

Our most famous dessert is made with Oregon Marionberries and served warm with Tillamook vanilla bean ice cream. A perfect ending to your meal or as an appetizer!

Apple Walnut Custard Pie

A twist on your typical apple pie, with a sour cream custard filling and a delicate walnut crumble topping. “Our” American Classic!

Killer Cheesecake

West Coast style cheesecake with your choice of toppings. Topping choices: Raspberry, Caramel, Chocolate or Turtle. To Die For!

Old Fashioned Chocolate Cake

Rich dark chocolate cake, very moist, sandwiched between layers of chocolate cream cheese frosting. Totaling 8 layers!

Cinnamon Raisin Bread Pudding

Made from our own brioche bread, mixed with rum-soaked raisins, topped with a warm toffee rum sauce and whipped cream.

Our own Drift Inn Bakery makes all of our desserts completely from scratch, from the batter to the whipped cream.

All desserts \$12 each unless otherwise specified.

Dessert Wines & Sparkling

Nieport Port

8/2.5 oz glass

Fresh, young & fruity, with notes of chocolate oak & vanilla.

Michele Chiarlo Moscato – Italy

7.5 (2.5 oz)/28 375ml

The fragrance of this wine takes center stage, the sweet fruits play like the orchestra, and the wonderfully full finish is the crescendo.

Valdo Prosecco – Italy

10/187ml or 33/750ml

Well-balanced structure, matched with its flavorful and aromatic fruity fragrance make it the perfect pairing with starters and particularly with delicately flavored dishes and especially seafood.

Frexinet Brut – Spain

9/187ml

Fresh and bright bubble split, perfect for one, or try in mimosa!

De Stefani col Fondo Rose Pet Nat – Italy

41

This pet nat style gives a wonderful creamy foam to the finished wine, shows a intense and lovely bread crust aroma, and a fresh and dry mouth full of fruit and character

Joyful Extra Dry Spumante – Italy

36

A modern sparkling wine made using the method Charmat process with the secondary fermentation in a stainless-steel tank. This straw-yellow sparkling wine is fruity, with hints of apple and mint.

Phillip Fontaine Blanc de Blanc Cuvee – France

87

Organic, Sustainable - Truly unique - 100% Pinot Blanc, vintage, grower Champagne. Aromas of white flowers, pear & spice extend to the generous palate that deepens w/ hints of apricot & ginger on the lengthy finish.

Our 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" up-stairs. 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. Lester 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 Inn. 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, red-necks, 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 cents. 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.

People have often asked me to tell, “the rest of the story”, so here is what happened after Lester passed away...

When Lester was falling asleep at the bar, many of the regular clientele became worried what would happen to their boys club if Lester died. There were many rumors that certain people and laws would not allow the business to continue once Lester died. (Lester did “lose” the business several times when OLCC shut him down for serving alcohol to a minor. It’s funny, OLCC gives you a choice: pay the fine and keep serving; don’t pay the fine and don’t serve alcohol for 30 days, (if he had food he could just serve food and people could play pool) or close for 30 days. Lester chose neither of the above; he sold the business to his closest friend and confidant, a woman, and kept running it himself.

Anyway, back to the problem of how could the Drift Inn stay open? I, Linda, being brave and naïve, approached Lester and told him everyone’s concerns, and explained to him the solution. We would buy the bar from him, before he died. The plan of course was that my Mate, Gary Thomas would run the place, as I wasn’t really qualified to fill Lester’s shoes. I hadn’t lived here for an eternity, I didn’t really drink, and besides I was a girl. A girl couldn’t run a boys club. I thought it was an excellent plan and how could he refuse? Well, he did, flat out. Told me he wasn’t selling to me cause there was no way I or anyone else would make money running a bar. End of discussion. He was right of course, running it how he did. The only food he sold was pepperoni sticks and snickers candy bars and he would allow people to open a tab, that was often not paid for months, years or never. We inherited his black accounting books after he died, of which there were four, almost all full of debts owed to him. (You heard about the money in the car? Most of the money Lester made was from the pool tables. After his death, his family found \$20,000 in quarters in the trunk of his red sedan, which was always parked in the street in front of the Drift Inn.)

Lester kept having mini strokes and ran the place until mid 1999. Lester’s brother and Niece picked Lester up, took him to live with them and he died a few months later. The family gave Jim Bowers a key and he would let people in to play pool, and drink privately. Jim had watched over Lester for the last few years. The family listed the place with a local realtor and scores of people looked at buying it.