

DRIFTWAY

BITES & COCKTAILS

BITES

WEST COAST OYSTERS.....6/\$20 12/\$36

cucumber mint mignonette

CHARCUTERIE BOARD.....\$23

3 meats, 3 cheeses, grilled bread, pickled mustard seed, honeycomb

CHARRED CORN.....\$7

spicy mayo, mexican cheese, cilantro

ORGANIC QUINOA BOWL.....\$14

market vegetables, salsa verde, micro herb salad

THE BURGER.....\$16

Grafton white cheddar, LTO

KALE SALAD.....\$13

lemon dressing, sherry trumpet mushrooms, spiced pecans

CHICKEN TACO.....\$7

confit chicken, achiote, pickled red onion, cojita, micro cilantro

PORK TACO.....\$8

mojo, crispy shallots, queso fresco, lime zest

WAGYU PICANHA SANDWICH.....\$16

habanero mayo, 2 yr white cheddar, toasted baguette

CHARRED ASPARAGUS.....\$15

crispy poached egg, truffle yuzu, marcona almonds, pickled spring onion

CITRUS ROASTED CARROTS.....\$12

carrot top pesto, hazelnut crumble, spiced yogurt

HAMACHI TIRADITO.....\$17

shiitake soy ginger dressing, avocado, crispy quinoa

PATATAS BRAVAS.....\$7

shishito mayo, herbs, citrus



COOL DRINKS

ELECTRO LIGHT.....\$12

Absolut Lime, JoJo Tea Santana Blend and Apple Cider Vinegar topped with Sparkling water



SALTY DOUG.....\$12

Ron Diplomatico Mantuano, Fluffy Grapefruit, Pink Himalayan Salt Rim

KEY LIME CAIPIRINHA....\$12

Leblon Cachaca, Fresh Key Limes, Vanilla Bean Palm Sugar

SONS AND DAUGHTERS SANGRIA.....\$12

Sons and Daughters living wine and Martell VSSD local fruit clarico

THE WINGMAN.....\$14

Aperitivo Select, Cocchi Di Torino Vermouth, Red Bull, Club Soda

FROZEN DRINKS

FRIESLING.....\$12

Kabinette Riesling, asian pear and flat leaf parsley

BIRD OF PARADISE....\$13

Beefeater Dry Gin, Chinola Passionfruit Liqueur, Martini Bitter and J Wray Rum, allspice and cubeb pepper

FROZEN IRISH COFFEE.....\$12

Teeling Irish Whisky, Bailey's, St. George Nola Coffee Liqueur, Wells Pedestrian Cold Brew

OMFG FROZEN MARGARITA.....\$12

Olmecca Altos Plata Tequila, Illegal Mezcal, fresh cucumber, ginger and sage tincture

