



# DRIFTWAY

## LUNCH

### **WEST COAST OYSTERS**

cucumber mint mignonette  
6 / \$24 12 / \$40

### **CHARCUTERIE BOARD**

dill aioli, house cocktail sauce  
\$23

### **ROASTED CARROTS**

carrot top pesto, hazelnut  
crumble, spiced yogurt  
\$13

### **KALE SALAD**

lemon dressing, sherry trumpet  
mushrooms, spiced pecans  
\$14

### **PAPAS BRAVAS**

shishito romesco, herbs, citrus  
\$8

### **ORGANIC QUINOA BOWL**

market vegetables, salsa  
verde, micro herb salad  
\$15

### **CHICKEN TACOS**

confit chicken, achiote, pickled  
onion, cotija, micro cilantro  
\$8

### **PORK TACOS**

mojo, crispy shallots,  
queso fresco, lime zest  
\$8

### **WAGYU PICANHA SANDWICH**

habanero mayo, 2yr white  
cheddar, toasted baguette  
\$17

**THE BURGER** grafton white cheddar, LTO \$16

## COOL DRINKS

### ELECTRO LIGHT \$12

Absolute lime, JoJo Tea Santana Blend and Apple Cider Vinegar topped with Sparkling Water

### SALTY DOUG \$12

Ron Diplomatico Matuano Rum, Fluffy Grapefruit, Pink Himalayan Salt Rim

### KEY LIME CAIPIRINHA \$12

Leblon Cachaca, Fresh Key Limes, Vanilla Bean Palm Sugar

### THE WINGMAN \$12

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

## BEER

MILLER HIGH LIFE PONY \$2.50

HEINEKEN DRAFT \$6

TECATE \$5

TANK LA PLAYITA \$6

MIA MIAMI WEISS \$6

HIGHLAND GAELIC ALE \$6

SLIM PIKENS ANANAS PINEAPPLE \$9

CRISPIN ROSE CIDER \$7

## FROZEN DRINKS

### FRIESLING \$12

Kabinette Riesling, Asian Pear and Flat Leaf Parsley

### BIRD OF PARADISE \$13

Beefeater Dry Gin, Chinola Passionfruit Liqueur, Martini Bitter, Wray & Nephew Rum

### IRISH COFFEE \$13

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

### OMFG FROZEN MARGARITA \$12

Olmecca Altoz Plata Tequila, Illegal Mezcal, Fresh cucumber, Ginger and Sage Tincture

HAPPY HOUR  
WEDS-SUN 5-7