

D R I F T

eat + drink

STARTERS

Pretzel Sticks <i>grain mustard & beer cheese sauce (V)</i>	14
Chips & Dip <i>salsa roja and guacamole (GF, DF, VN)</i>	12
Crispy Brussel Sprouts <i>bacon, parmesan, balsamic reduction</i>	12
Buffalo Chicken Wings <i>served with carrots, celery, ranch</i>	16
Ahi Tuna Tostadas <i>crispy corn tortillas, quick seared tuna, guacamole, pico de gallo, radish, jalapenos, chipotle crema, cilantro (GF)</i>	17
Loaded Hummus Plate <i>garlic hummus topped with cucumber, tomato, olive, red onion, arbequina olive oil, served with toasted pita (GFO, VN)</i>	14
Truffle Fries <i>parmesan and herbs (V, GF)</i>	12
Sweet Potato Fries <i>chipotle aioli (V, GF)</i>	7
Tortilla Soup <i>crema, crispy tortilla strips (V, GF)</i>	8

SANDWICHES

served with fries, sweet potato fries (+\$1), truffle fries (+\$4) or side salad

La Jolla Burger <i>grass-fed beef patty, avocado, bacon, jack cheese, potato bun (GF bun +\$2)</i>	18
Cheese Burger <i>grass fed beef patty, cheddar, lettuce, tomato, griddle onions, pickles, potato bun (GF bun +\$2)</i>	18
Beyond Burger <i>vegan plant based patty, lettuce, tomato, avocado on gluten-free bun (VN, GF)</i>	22

FLATBREADS

Pepperoni <i>mozzarella, tomato sauce, oregano (GFO +\$4)</i>	18
Margherita <i>tomato sauce, fresh mozzarella, tomatoes, basil (GFO +\$4)</i>	17

SALADS AND BOWLS

add grilled chicken +\$7, add salmon +\$9 to any salad or bowl

La Jolla Caesar <i>Romaine, cotija cheese, salted pepitas, crispy tortilla strips, caesar dressing (GF)</i>	12
Beet & Arugula <i>roasted beet, arugula, goat cheese crumble, pine nuts, balsamic dressing (GF, V, contains nuts)</i>	13
Power Bowl <i>spinach, quinoa pilaf, roasted sweet potatoes, spiced garbanzo beans, edamame, baby tomato, toasted almonds, ginger turmeric dressing (GF, V, contains nuts)</i>	13
Poke Bowl <i>diced marinated tuna, brown rice, edamame, wakame, cucumber, avocado, crunchy garlic, sesame seeds, sriracha aioli (GF)</i>	22

MAINS

Chicken Tacos <i>marinated thigh meat, corn tortillas, pico de gallo, avocado, salsa (GF, DF)</i>	16
Shrimp Tacos <i>marinated shrimp, corn tortillas, pico de gallo, shredded cabbage, chipotle crema (GF)</i>	16
Carne Asada y Papas Fritas <i>guajillo marinated grilled NY steak, french fries, pico de gallo, avocado salsa verde (GF, DF)</i>	32
Chile Lime Salmon <i>seared salmon, brown rice & quinoa pilaf, corn & poblano relish, charred lime (GF)</i>	26

SWEETS

Chocolate Ganache Cake <i>chocolate sponge cake, ganache cream, chocolate icing (V)</i>	12
Crème Brulee <i>creamy sweet custard with caramelized sugar top, served with fresh berries (GF, V)</i>	12
A Scoop of Local Pappalecco Gelato (GF, V) and Sorbet (VN) <i>flavors change seasonally, ask your server about our selection</i>	9

V = Vegetarian GF = Gluten Free VN = Vegan
DF = Dairy Free GFO = Gluten Free Option

*A 3% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increase in minimum wage for our dedicated hotel associates.

*18% Service Charge will be added to parties of six or more. We kindly ask no split checks. *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Food is prepared in the same facility and equipment as gluten items. If you are Celiac and/or highly sensitive, please notify your server of any food allergies.