

# DRIFT

eat + drink

## STARTERS

- Ahi Tuna Tostadas** 17  
*crispy corn tortillas, seared tuna, guacamole, radish, pico de gallo, jalapenos, chipotle crema, cilantro (GF)*
- Loaded Hummus Plate** 14  
*garlic hummus topped with cucumber, tomato, olive, red onion, arbequina olive oil, served with toasted pita (GFO, VN)*
- Chicken Tacos** 16  
*marinated thigh meat, corn tortillas, pico de gallo, avocado, side of salsa (GF, DF)*
- Shrimp Tacos** 16  
*marinated shrimp, blue corn tortillas, pico de gallo, shredded cabbage, chipotle crema (GF)*
- Plantain Empanadas with Shrimp** 16  
*Spanish marinated shrimp with onion and peppers, plantain shell, Aji Maracuya dip (GF, DF)*
- Cheese and potato Empanadas** 16  
*Manchego cheese, scallions, recoto aioli (V)*
- Truffle Fries** 12  
*parmesan and herbs (V, GF)*
- Sweet Potato Fries** 7  
*chipotle aioli (V, GF)*
- Tortilla Soup** 8  
*crema, crispy tortilla strips (V, GF)*

## FLATBREADS

- Prosciutto and blue cheese** 20  
*Point Reyes blue, arugula, and aged balsamic reduction drizzle (GFO +\$4)*
- Chorizo** 18  
*Spanish chorizo, manchego cheese, tomato sauce, and oregano (GFO +\$4)*
- Margherita** 17  
*tomato sauce, fresh mozzarella, tomatoes, basil (GFO +\$4)*

## SWEETS

- Chocolate Flourless Cake** 12  
*local avocado gelato*
- Butter Toffee Cake** 12  
*vanilla gelato, almond crisp*
- Vanilla Crème Brulee** 12  
*creamy sweet custard, caramelized sugar top  
And berries*
- White Chocolate Cheesecake** 12  
*a passion fruit mousse, cigar tuile, black berry coulee*

## SALADS AND BOWLS

- add grilled chicken +\$7, add salmon +\$9 to any salad or bowl*
- La Jolla Caesar** 13  
*Romaine, cotija cheese, salted pepitas, crispy tortilla strips, Caesar dressing (GF)*
- Kale and Farro Salad** 15  
*Cucumber and heirloom tomatoes, carrot, red cabbage, radishes, Moroccan spiced chick peas, feta cheese, lemon tahini vinaigrette (GF, V)*
- Louie Shrimp Salad** 20  
*Baby gem lettuce, cucumbers, tomatoes, quail egg, avocado, poached shrimp and Louie dressing (GF)*
- Poke Bowl** 22  
*diced marinated tuna, brown rice, edamame, wakame, cucumber, avocado, crunchy garlic, sesame seeds, sriracha aioli (GF)*

## MAINS

- Chile-Lime Salmon** 30  
*seared salmon, brown rice pilaf, avocado-mango and passion fruit relish, green chili adobo sauce (GF, DF)*
- Mojo Marinated Airline Chicken Breast** 28  
*Roasted garlic mashed potatoes, Heirloom baby carrots, and chicken au jus (GF, DF)*
- New York Strip Steak** 35  
*10oz Strip, purple papa brava, recoto aioli, grilled asparagus and chimichurri (GF, DF)*
- Braised Short Ribs** 32  
*Cabernet braised, creamy polenta, wilted spinach, grilled king oyster mushrooms (GF)*
- Brown Butter Cavatelli Pasta** 25  
*Wild mushroom ragu, spinach and creamy parmesan broth (V)*
- La Jolla Burger** 20  
*grass-fed beef patty, avocado, bacon, jack cheese, potato bun (GF bun +\$2)*
- Beyond Burger** 22  
*vegan plant based patty, lettuce, tomato, avocado on gluten-free bun (VN, GF)*

*All burgers served with fries or house salad*

*sweet potato fries (+\$1), truffle fries (+\$4)*

*Executive Chef— Laura De Martin*

*Sous Chef— Michelle Vall De Ruten*

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.