# DRIFT
eat + drink

## STARTERS

**Chips & Dips** (GF) **14**
*Guacamole, salsa roja, tortilla chips*

**Mezze Plate** (VG) **18**
*Hummus, marinated feta cheese, marinated artichoke, naan bread*

***Ahi Tuna Tostadas** (GF) **19**
*Chili-lime rub seared tuna, guacamole, radish, pico de gallo, jalapenos, chipotle crema, cilantro, corn tostada*

**Pretzel Sticks** *(V)* **14**
*Queso sauce, add guacamole +$5*

**Soup of the Day** **10**
*Please ask your server for current selection*

## SALADS & BOWLS

***add salmon +$10 or chicken +$8 to bowls or salads***

**La Jolla Caesar** *(GF)* **15**
*Romaine, cotija cheese, salted pepitas, crispy tortilla strips, Caesar dressing*

**Kale & Farro Salad** *(GF0, V)* **16**
*Cucumber, heirloom tomatoes, carrot, red cabbage, radishes, Moroccan spiced chick peas, feta cheese, lemon tahini vinaigrette*

**Sweet Potato & Quinoa Bowl** *(GF, V)* **16**
*Roasted sweet potatoes, quinoa, black beans, roasted corn, arugula, cotija cheese, chile-lime vinaigrette*

***Poke Bowl** *(GF)* **24**
*Ahi tuna, rice, seaweed, edamame, carrots, cucumber, purple cabbage, radish, mango, poke sauce & spicy aioli*

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

## FLATBREADS

**Margherita** (V) **18**
*Tomato sauce, fresh mozzarella, tomatoes, basil* ***(GF crust +$4)***

**Chorizo** **18**
*Spanish chorizo, manchego cheeese, tomato sauce, oregano* ***(GF crust + $4)***

## HANDHELDS

***Served with choice of French fries or side salad***
***Sweet potato fries +$2***

**La Jolla Burger** **22**
*Grass-fed beef patty, avocado, bacon, jack cheese Hawaiian bun* ***(GF bun + $2)***

**Mediterranean Wrap** ***(GF wrap +$2)*** ***18***
*Hummus, marinated tomatoes & artichokes, spinach, flour tortilla*

**Chicken Tinga Tacos** (GF, DF) **18**
*Tomato & chile slow braised chicken, pico de gallo, avocado, corn tortillas*

**Barbacoa Tacos** (GF, DF) **20**
*Slow roasted beef, cilantro, hibiscus pickled red onion, corn tortillas*

**Lime Tajin Mushroom Tacos** *(GF, DF)* **16**
*Lime & tajin roasted portabella mushrooms, avocado, cilantro, pico de gallo, corn tortillas*

**Blackened Fish Sandwich** *(DF)* **22**
*Mahi mahi, slaw, aji aioli, potato bun*
***(GF bun + $2)***

**Turkey Club** **18**
*White cheddar, avocado, marinated tomato, alfalfa sprouts, pistou aioli, toasted sourdough*

## SWEETS

**Lime & Tequila Cheesecake** **14**
*Vanilla bean cheesecake, lime & tequila caramel sauce, berries*

**Cookies & Ice Cream** **14**
*Warm triple chocolate cherry cookie, vanilla ice cream, raspberry sauce, whipped cream*

**Gelato or Sorbet** (GF, DFO) **10**
*Ask your server for available flavors*

*A 4% 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 6 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.