

D R I F T

eat + drink

STARTERS

Pretzel Sticks	14
<i>grain mustard & beer cheese sauce (V)</i>	
Chips & Dip	12
<i>salsa roja and guacamole (GF, DF, VN)</i>	
Crispy Brussel Sprouts	12
<i>bacon, parmesan, balsamic reduction (GF)</i>	
Buffalo Chicken Wings	16
<i>served with carrots, celery, ranch (GF)</i>	
Smorgas Board	22
<i>prosciutto, spanish chorizo, triple crème brie, humbolt fog goat cheese, herb marinated olives, toasted almonds, balsamic fig jam, grilled sourdough (GFO)</i>	
Ahi Tuna Tostadas	17
<i>crispy corn tortillas, quick seared tuna, guacamole, pico de gallo, radish, jalapenos, chipotle crema, cilantro (GF)</i>	
Loaded Hummus Plate	14
<i>garlic hummus topped with cucumber, tomato, olive, red onion, feta, arbequina olive oil, served with toasted pita (GFO, VN)</i>	
Crispy Calamari	18
<i>buttermilk & herb marinated calamari, house made garlic aioli, tomato sauce, lemon</i>	
Truffle Fries	12
<i>parmesan and herbs (V, GF)</i>	
Sweet Potato Fries	7
<i>chipotle aioli (V, GF)</i>	
Tortilla Soup	8
<i>crema, pico de gallo, crispy tortilla strips (V, GF)</i>	

SANDWICHES

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

La Jolla Burger	18
<i>grass-fed beef patty, avocado, bacon, jack cheese, potato bun (GF bun +\$2)</i>	
Cheese Burger	18
<i>grass fed beef patty, cheddar, lettuce, tomato, griddle onions, pickles, potato bun (GF bun +\$2)</i>	
Beyond Burger	22
<i>vegan plant based patty, lettuce, tomato, avocado on gluten-free bun (VN, GF)</i>	
Grilled Chicken Sandwich	17
<i>grilled chicken breast, avocado, bacon, jack cheese, sriracha aioli, french roll (GF bun +\$2)</i>	
Ahi Bahn Mi	20
<i>seared tuna, pickled carrot & daikon, cucumber, jalapeno, sriracha aioli, french baguette roll</i>	

FLATBREADS

Baja Chicken	18
<i>grilled chicken breast, corn, black beans, pico de gallo, cotija, crema, cilantro, crispy tortilla strips (GFO +\$4)</i>	
Pepperoni	18
<i>mozzarella, tomato sauce, oregano (GFO +\$4)</i>	
Margherita	17
<i>tomato sauce, fresh mozzarella, tomatoes, basil (GFO +\$4)</i>	

SALADS AND BOWLS

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

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

MAINS

Chicken Tacos	16
<i>marinated thigh meat, corn tortillas, pico de gallo, avocado, salsa (GF, DF)</i>	
Shrimp Tacos	16
<i>marinated shrimp, corn tortillas, pico de gallo, shredded cabbage, chipotle crema (GF)</i>	
Carne Asada y Papas Fritas	30
<i>guajillo marinated grilled NY steak, french fries, pico de gallo, avocado salsa verde (GF, DF)</i>	
Chile Lime Salmon	26
<i>seared salmon, brown rice & quinoa pilaf, corn & poblano relish, charred lime (GF)</i>	
Crispy Tofu	22
<i>brown rice & quinoa pilaf, roasted mushrooms, brussels sprouts, sweet potatoes, spiced garbanzo beans, sautéed greens, grilled lemon (GF, VN)</i>	

SWEETS

Tres Leches Cake	12
<i>white cake soaked with three milks, vanilla frosting, strawberry sauce and berries (V)</i>	
Chocolate Ganache Cake	12
<i>chocolate sponge cake, ganache cream, chocolate icing (V)</i>	
Triple Berry Tart	12
<i>blackberries, blueberries, raspberries & apple slices in flaky crust, served with vanilla ice cream (V)</i>	
Crème Brulee	12
<i>creamy sweet custard with caramelized sugar top, served with fresh berries (GF, V)</i>	
A Scoop of Local Pappalecco Gelato and Sorbet	9
<i>(GF, VN) flavors change seasonally, ask your server about our selection</i>	

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.