



COCKTAILS

THE QUIVER [FREEZER DOOR COCKTAILS]

SO PITTED olive oil washed timberline vodka. dry vermouth. olive brine. castelvetrano olives. | \$12

DAWN PATROL vodka. columbia river coffee nitro. adrift distillers coffee liqueur. simple. cold foam. | \$13

PURE VIDA bimini coconut washed gin. campari. sweet vermouth. dehydrated orange. basil oil. | \$14

OFF SHORE rye. sweet vermouth. celery bitters. angostura bitters. dehydrated orange. | \$12

THE LINEUP

COCKTAIL FOR A CAUSE Byte Me | \$14
rum. aperol. lemon. cranberry. simple. lemon peel
benefiting Pacific STEM Robotics Club

WIPEOUT mezcal. tequila. xila liquor de agave. lime. cardamom simple. grapefruit peel. | \$16

OUTSIDE SET silver rum. demerera rum. amaro sfumato rabarbaro. grapefruit. lime. luxardo. simple. dehydrated grapefruit. | \$12

KING TIDE olive oil washed timberline vodka. sherry. dry vermouth. olive brine. fever tree tonic. castelvetrano olives. lemon peel. | \$14

REEF TAX bourbon. cardamom simple. orange bitters. dehydrated orange. | \$11

BOGGING IT adrift distillers gin. campari. adrift distillers x starvation alley cranberry liqueur. italian sweet vermouth. | \$15

ZERO PROOF

GROM LIFE [SPIRIT-FREE]

MOCKTAIL FOR A CAUSE Byte Me | \$14
lemon. cranberry. grapefruit. simple. lemon peel.

SHORE-BREAK best day brewing kolsch. house michelada mix. tajin rim. lime wheel. | \$10

ANKLE-SLAPPER pat’s pantry golden glow tea. cardamom simple. lemon. fever tree tonic. soda water. dehydrated citrus. | \$11

HAPPY MOUNTAIN KOMBUCHA rotating draft. [N/A] | \$6

BEST DAY BREWING non alcoholic kolsch. [12oz can] | \$5

DRINKS

THE SET

MIMOSA cava. fresh grapefruit or orange juice. | \$11

BLOODY MARY choice of vodka, tequila, or gin. | \$14

RANCH WATER tequila. topo chico. lime wheel. | \$12

DANIEL’S HARD LEMONADE tequila. nitro strawberry lemonade. | \$15

BEER

DRAFT [16 oz]

FORT GEORGE BREWERY sherman ipa. | \$8

NORTH JETTY BREWING leadbetter red ale. | \$8

ILWACO CIDER COMPANY rotating. | \$9

CANS/BOTTLES

BUOY BEER CO cream ale. [12oz] | \$5

OLD GERMAN [16 oz] | \$3.50

WINE

BY THE GLASS

ROSE fleur d’eglantine ’22 FR | 12/37

BRUT CAVA flama d’or NV-SP | 11/35

VINHO VERDE vero ’22 PT | 11/35

CHARDONNAY valo ’18 WA | 13/42

PINOT NOIR road less traveled - brave cellars ’17 OR 18/59

CABERNET SAUVIGNON alter red - kind stranger ’22 WA 12/39

BY THE BOTTLE

SPARKLING ROSE all eyes - landmass wines ’22 OR | 45 [500ml]

BRUT VINTAGE argyle winery OR | 80

ROSE spring - smak wines ’21 WA | 54

WHITE BLEND bottoms up - maison noir ’21 OR | 49

PINOT GRIS landmass wines ’22 OR | 63

GRECO ciro bianco - scala ’22 IT | 42

BERTHET-RAYNE cotes du rhone ’21 FR | 35

BARBERA D’ALBA tibaldi ’21 IT | 67

PLEASE ORDER AT THE COUNTER

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues , you may not find certain items on our menus. Thank you for helping us to support local and to rehabilitate our ecosystems.

*Consuming raw or undercooked meats , poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.