



BRUNCH

AVAILABLE UNTIL 3PM

- BARREL BURRITO** scrambled eggs. goat cheese. roasted red pepper. scallion. chive. crispy bacon. chipotle aioli. waffle tot. salsa. | 15
- VEGGIE BURRITO** scrambled eggs. avocado. corn succotash. waffle tot. arugula. chive. salsa. [v] | 13
- SHAKSHUKA*** eggs poached in spicy tomato sauce. sliced avocado. goat cheese. cilantro. bread. [v] | 16
- PATATAS BRAVAS*** crispy potato. salsa brava. garlic aioli. sunny egg. chopped parsley. [v/gf] | 14
- VEGGIE HASH** sweet potato. yukon gold potato. onion. sweet pepper, brussels sprout leaves. fried egg. wild mushrooms. chive. [gf] | 16
- ADD BACON** | 4
- BERRY WAFFLE** seasonal berries. real organic maple syrup. butter. house whipped cream. [v] | 12
- BACON WAFFLE** real organic maple syrup. bacon. butter. | 16
- YOGURT BOWL** greek yogurt. ranger granola. fresh berries. raw local honey. bee pollen. [v/gf] | 12
- BANANA BREAD** warmed and topped with whipped honeycomb butter. sea salt. [v] 7

ALL DAY EATS

- QUICHE LORRAINE**
bacon. gruyere. served with dressed cottage greens. | 15
- GARDEN QUICHE**
arugula. goat cheese. wild mushroom. served with dressed cottage greens. [v] | 15
- BLTA WRAP**
bacon. lettuce. grape tomato. avocado spread. blue cheese dressing. | 12
- CHICKEN CAESAR WRAP**
Mary’s organic marinated chicken. chopped romaine. pecorino. house caesar. | 12
- WAIKIKI BOWL**
cottage greens. quinoa. black bean. corn. red onion. avocado. sweet potato. chimichurri. [v+/gf] | 14
- CAESAR SALAD**
Mary’s organic marinated chicken. chopped romaine. pecorino. garlic croutons. house caesar. | 10
- ITALIAN CHOPPED SALAD**
chopped romaine. radicchio. pecorino. castlevetrano olives. salami. pepperoncinis. cherry tomato. red onion. italian vinaigrette. [gf] | 14
- SALAD ADD ONS**
Mary’s organic chicken | 8
smoked salmon | 12

FLATBREADS

AVAILABLE AFTER 12PM

- MARGHERITA**
basil. mozzarella. pecorino. house marinara. [v] | 15
- PEPPERONI**
pepperoni. red chilies. provolone. mozzarella. house marinara. | 16
- PROSCIUTTO**
prosciutto. arugula. balsamic. mozzarella. house marinara. | 18
- MUSHROOM**
wild mushroom. caramelized onion. thyme. provolone. pecorino, chevre cream. [v] | 16

À LA MODE rotating selection

- AFFOGATO** | 7
- MATCHA** | 9
- ROOTBEER FLOAT** | 10
- MARION BERRY SODA FLOAT** | 9
- [21+] CRANBERRY LIQUEUR** | 15
- [21+] COFFEE LIQUEUR** | 15

ALL DAY EATS

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.