

ZERO PROOF

ORGANIC FRESH JUICE [12 oz]

WAVE RIDER | 12
kale. cucumber. lemon. apple. celery. ginger.

MORNING SET | 11
kale. orange. apple. lemon. ginger.

GOLDEN TIDE | 12
pineapple. carrot. apple. lemon. tumeric.

BEET BREAK | 10
red beet. orange. lemon. carrot. kale. ginger.

GROM LIFE [SPIRIT-FREE]

MOCKTAIL FOR A CAUSE Lady In Red | 14
lemon. raspberry. soda.
benefiting The Liberty Theatre In Asotira Oregon

SHORE-BREAK best day brewing kolsch. bloody mary mix.
tajin rim. lime wheel. | 12

ANKLE-SLAPPER Wilfred's aperitif. tonic. orange peel. | 12

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

COCKTAILS

THE LINEUP

COCKTAIL FOR A CAUSE Lady In Red | 14
vodka. lemon. raspberries. combier. egg white.
benefiting The Liberty Theatre In Astoria Oregon

DAWN PATROL vodka. espresso. adrift distillers coffee
liqueur. simple. | 14

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

SO PITTED olive oil washed timberline vodka. dry vermouth.
olive brine. castelvetrano olives. | 13

JON'S HARD LEMONADE tequila. nitro strawberry
lemonade. | 15

DARK RIPTIDE rye. coffee cynar. sweet vermouth. jacobsen
sea salt. | 16

GNARLY GIMLET strawberry. gin. lime. simple. | 15

REEF TAX bourbon. cardamom simple. orange bitters.
dehydrated orange. | 12

CLASSICS

MIMOSA cava. fresh grapefruit or orange juice. | 12

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

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

VESPER adrift distillers gin. adrift distillers vodka. blanc vermouth.
lemon peel. | 15

GIN & TONIC adrift distillers gin. fever tree tonic. lime. | 14

MARGARITA tequila. combier. lime. agave. | 15

MANHATTAN rye. sweet vermouth. angostura bitters. | 16

DARK & STORMY rum. lime. angostura bitters. ginger beer. | 15

WINE

BY THE GLASS

ROSE city limits pink street '24 WA | 9/27

BRUT CAVA flama d'or NV SP | 11/35

VINHO VERDE broadbent NV PT | 8/24

CHARDONNAY cooper mountain '22 OR | 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

BERTHET-RAYNE cotes du rhone '21 FR | 35

BARBERA D'ALBA tibaldi '21 IT | 67

BEER

DRAFT [16 oz]

FORT GEORGE BREWERY sherman ipa. | 8

PFRIEM pilsner. | 8

NORTH JETTY BREWING leadbetter red ale. | 8

ILWACO CIDER COMPANY rotating. | 9

CANS/BOTTLES

OLD GERMAN [16 oz] | 4

PELICAN beach beer. [16 oz] | 7

PACIFICO [16 oz] | 5

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.



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**
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

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