

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 Sunset Society | 14
lemon. orange. simple. soda water. cranberry float.
benefiting Clatsop County Historical Society

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

FORT GEORGE lup hop water. [12oz can] | 5

ONDA botanical sparkling water. [12oz can] | 5

COCKTAILS

THE LINEUP

COCKTAIL FOR A CAUSE Sunset Society | 14
timberline vodka. combier. cranberry. absinthe spritz.
benefiting Clatsop County Historical Society

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. castelvetroano olives. | 13

SWELL & CITRUS bimini coconut gin. lime. pineapple. simple.
egg white. soda. lime twist | 17

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

FRENCH 75 adrift distillers gin. lemon. simple. bubbles.
lemon twist | 16

MARGARITA tequila. combier. lime. agave. | 15

MANHATTAN rye. sweet vermouth. angostura bitters. | 16

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

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

WINE

BY THE GLASS

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

BRUT CAVA flores blanc de blanc NV FR | 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

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

BUOY cream ale [12 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. ham. onion. gruyere. served with dressed cottage greens. | 15
- GARDEN QUICHE**
arugula. onion. 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
- SUNDAE** | 8
- chocolate. caramel. mexi-chocolate.
- ON A COOKIE** | +3
- 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.



COFFEE

Espresso | 2oz \$3

Americano | 8oz \$3 | 12 oz \$3 | 16oz \$5

French Press | 17oz \$4 | 34oz \$6

Nitro | 8oz \$5 | 12oz \$5.5 | 16oz \$6

Traditional Macchiato | 2.5oz \$4

Cortado | 4oz \$4

Cappucino | 6oz \$5

Latte | 8oz \$5 | 12oz \$6 | 16oz \$7

Mocha | 8oz \$6 | 12oz \$7 | 16oz \$8

TEA

Matcha Latte | 8oz \$5 | 12oz \$6 | 16oz \$7

make it dirty for \$3

Beach House Hot Tea - Please see our tea menu for locally sourced teas | \$4

Beach House Iced Tea Pacific Palmer | 16oz \$5

Chai Tea | 8oz \$5 | 12oz \$6 | 16oz \$7

make it dirty for \$3

OTHERS & UPGRADES

Steamer | 8oz \$4 | 12oz \$4.5 | 16oz \$5

Hot Chocolate | 8oz \$4 | 12oz \$4.5 | 16oz \$5

Italian Soda | 16oz \$6

Happy Mountain Kombucha | 12oz \$6

Freshly Squeezed Juice 10oz orange | \$6

grapefruit. cranberry | \$6

Additional Espresso Shot | \$3

Alternative Milk coconut milk. half+half.

Minor Figures oat milk. macadamia milk. | \$1.50

Holy Kakow Syrups + Sauces peppermint.

white chocolate. chocolate . caramel [sf avail]. vanilla [sf avail]. hazelnut. butterscotch. raspberry. blackberry.

cherry. orange. lavender. coconut. strawberry.

pistachio. cardamom. almond. irish cream. | \$1

Glory Bee Honey | \$1

READY TO DRINK

Nitro Lemonade | \$6

Pelican Marionberry Soda | \$4

Topo Chico Sparkling Water | \$4

Fever Tree 6.8oz tonic. ginger beer | \$4

Mexican Soda 355ml coke. sprite | \$5

Diet Coke | \$3

Public Coast Root Beer | \$5.5

We source all organic coffee & milk for our beverages