



## BOTTOMLESS BRUNCH

Mimosa | Bellini | Bloody Mary  
\$30 per person for 90 Minutes Service

### ... BRUNCH ...

#### AVOCADO TOAST 22

Sourdough, Tomato, Shallots,  
Lemon, Arugula, Basil,  
Shaved Parmesan, Poached Egg

#### CUBAN CROQUE MADAME 26

Grille Sourdough, Islas Canarias Ham,  
White Cheddar, Huancaína,  
Sunny Side Up Egg

#### TRES LECHES FRENCH TOAST 24

Brioche, Vanilla, Berries  
Homemade Whipped Cream,  
Vanilla Gelato, Melted Swiss Chocolate

#### STEAK 'n' EGGS 35

Skirt Steak,  
Over-Easy Eggs,  
Tomato, Pommes Lyonnaise

#### LOBSTER BENEDICT 34

Fresh Lobster,  
Spring Onion Churri,  
Harissa Hollandaise

#### FLUFFY HERB OMELETTE 22

Garden Herbs, Seasonal Greens,  
Heirloom Tomato, Goat Cheese, etc

### FIELD TO FORK

add Chicken 9 • add Shrimp 12

#### DRIFT CAESAR 21

Spanish Boquerones,  
Sourdough Crumble,  
'Red Cow' Aged Parmesan

#### LOCAL BURATTA 26

Pistachio Bait Pesto,  
Pecorino Crisp,  
16-Year-Aged Balsamic,  
Sicilian Olive Oil, House Focaccia

#### CHOPPED SALAD 21

Candied Pecans, Feta,  
Pomegranate, Radicchio  
Maple Vinaigrette

#### BEET SALAD 22

Navel Orange, Ruby Red Grapefruit,  
Lisbon Lemon,  
Compressed Greek Yogurt,  
Puffed Wild Rice

#### MELON & PROSCIUTTO SALAD 22

Seasonal Melon, Delicately Sliced Prosciutto  
Macadamia Nuts, Basil Mint  
Preserved Kumquat Vinaigrette

### BETWEEN THE BREAD

#### CRISPY CHICKEN SANDWICH 24

Pickles, Provolone Cheese  
Spicy Aioli, Pickled Carrots,  
Brioche Bun

#### CLASSIC REUBEN 25

Rye, House Smoked Pastrami,  
Sauerkraut, Swiss,  
House Russian

#### DRIFT BURGER 26

Sharp Cheddar, Applewood Smoked Bacon,  
Shredded Lettuce, Tomato, Pickles,  
House Sauce, Toasted Brioche Bun  
*choice of Fries or Side Salad*

## SIGNATURE STAYS

SMALL  
PLATES

#### POTATO-LEEK SOUP 16

Silken Potato-Leek Velouté, Layered Potato Pavé  
Toasted Brioche, Chives, Crème Fraîche

#### SHORT RIB-BONE MARROW CROQUETA 21

Braised Short Rib, Roasted Bone Marrow Croqueta,  
Herb Garlic Aioli

#### CRISPY SHRIMP BAOS 22

Pickled Carrots, Aromatic Greens, Spicy Aioli

#### WHIPPED HOMEMADE RICOTTA 21

Focaccia, New Hampshire Maple Syrup, Garlic & Herbs

#### ARANCINI BOMBS 21

N'duja Aioli, Thai Basil

#### RICE CAKES 24

Spicy Bluefin Tuna, Spicy Mayo, Avocado Crema,  
Eel Sauce, Wasabi Tobiko, Micro Cilantro

#### TUNA TARTARE 24

Bluefin Tuna, Avocado, Ikura, Crispy Onion, Asian Pear  
Yuzu, Citrus Ponzu, Taro Chips

#### PRAWNS AL AJILLO 28

Sautéed Prawns, Preserved Chili, Dry Vermouth  
Smoked Salsa Verde

LARGE  
PLATES

#### SPICY RIGATONI VODKA 29

Pecorino Romano, Thai Basil, Banana Peppers

#### AGNOLOTTI 39

Lamb & Guanciale, Cacio e Pepe, Herb Pancito

#### GRILLED BRANZINO 44

Fennel Frond Salad, Walnut Cilantro Pesto,  
Dashi Beurre Blanc

#### ROASTED HERITAGE CHICKEN 36

Yukon Gold Mashed Potato, Foraged Mushrooms,  
Madeira Jus

#### PRIME OUTSIDE SKIRT STEAK 49

Snake River Farms, Coffee & Palm Sugar Rub,  
Chimichurri, Polenta Fries

#### HOMEMADE TAGLIATELLE 42

Prawns, Ricotta, Spinach, Parmigiano Reggiano,  
Tablesides Shaved Black Truffles

#### PRIME FILET MIGNON AU POIVRE 56

Snake River Farms, VSOP Cognac,  
Pink Peppercorn Sauce

## SUSHI

#### DRIFT ROLL 26

Akami, Avocado, Mango, Flame-Torched  
Toro on Top with Creamy Spicy Sauce,  
House Unagi Sauce, Togarashi, Scallions

#### MIYAZAKI ROLL 27

Spicy Lump Crab, Avocado, Topped with  
Seared Miyazaki A5 Wagyu

#### HAPPY ENDING 26

Shrimp Tempura, Avocado, Flame-Torched  
Salmon on Top with Creamy Sauce,  
House Unagi Sauce, Sesame Seed

### SIDES

#### SAUTÉED SPINACH 12

#### CHARRED BRUSSELS 13

#### HONEY ROASTED CARROTS 13

#### TRUFFLE FRITES 16

#### ALOHA ROLL 27

Ebi Shrimp, Avocado,  
Salmon, Pineapple Mayo,  
Grilled Pineapple With Brown Sugar

#### CEVICHE ROLL 28

Hamachi, Soy Sesame Seed Paper, Avocado  
Red Onion, Cilantro, Red Pepper  
Leche De Tigre, Crispy Sweet Potatoes

#### FIRE ISLAND ROLL 26

Spicy Salmon, Torch'd Scallop, Cucumber,  
Akami, Avocado, Tobiko, Spicy Mayo

#### KING CALIFORNIA ROLL 26

Kani, Cucumber, Avocado, Salmon,  
Hamachi, Tuna, White Tuna,  
Masago Arare Citrus Cream Cheese

#### SASHIMI 34

Tuna Akami, Yellowtail,  
Salmon, Tuna Toro

## RAW BAR

### EAST COAST OYSTERS

Champagne Mignonette, Cocktail Sauce  
½ Dozen 24 | 1 Dozen 46

### JUMBO PRAWN COCKTAIL

Dijonnaise, Cocktail Sauce  
3 pcs 24 | 6 pcs 46

### LOCAL LITTLE NECK CLAMS

Champagne Mignonette, Cocktail Sauce  
½ Dozen 15 | 1 Dozen 28

### JUMBO LUMP CRAB MP

Dijonnaise, Cocktail Sauce

### SEAFOOD TOWER MP

1 ½ lb Chilled Lobster, 1 Dozen Oysters  
1 Dozen Clams, 3 Jumbo Prawn Cocktail  
Tuna Tartare, Jumbo Lump Crab  
Champagne Mignonette, Cocktail Sauce



VEGETARIAN



GLUTEN FREE



VEGAN