

Welcome to The Drifter's Table

Starters and Salads

Long Valley Greens \$16

Prema Farms lettuces, radish, cherry tomatoes, English cucumbers, red onions, sprouted pepitas. Ranch, blue cheese, creamy balsamic vinaigrette or preserved lemon dressing.*
Add prawns \$7. Add Scottish Salmon \$14.

Drifter's Summer Caprese Salad \$19

Prema Farms sunburst cherry and slicer steak tomatoes, fresh basil. Burrata, extra virgin olive oil, balsamic reduction, Maldon salt, cracked black pepper.* Add prawns \$7.

Jumbo Crab Cakes \$23

Two fresh made jumbo crab cakes, gently mixed with shallot, preserved lemon, fresh herbs and whipped egg white. Pan seared and served with Shichimi Togarashi aioli and grilled lemon.*

Soup of the Moment cup \$9, bowl \$12 – ask server for details.

Main Courses

New York Strip \$58

Pan seared 12oz certified Angus New York strip loin. Italian squash, shishito peppers, duck fat roasted Prema Farms French fingerling potatoes. Finished with Moroccan Chermoula sauce.*

Rack of Lamb \$48

Herb crusted New Zealand Dorper lamb. Greek style summer salad with fresh peppers, roasted corn, Prema Farms zucchini, basil, arugula. Charred cherry tomato vinaigrette. House made Skordaila.*,**

Chicken Marsala \$38

Poussin chicken pan seared with cremini mushrooms. Sautéed green beans, penne pasta with fresh Parmesan cheese. Marsala wine shallot butter sauce.*

Pan Seared Scottish Salmon \$42

Wild caught Scottish salmon, sugar snap peas and cherry tomato Panzanella salad, Meyer lemon aioli, chive oil.

Lemon Torchietti Pasta with Pesto \$29

Lemon Torchietti, pesto, broccolini, king trumpet & brown beech mushrooms, Prema Farms arugula, Old 1862 Ranch sun-dried tomatoes. Extra virgin olive oil, Parmigiano Reggiano. Add prawns \$9.

French Dip \$26

Marinated, slow roasted, hand sliced Black Angus tri-tip piled on toasted French bread with horseradish mayonnaise, provolone cheese, grilled red onions and French jus. House-made chips or side salad-ranch, blue cheese, creamy balsamic vinaigrette, preserved lemon dressing.

Blue Cheese Bacon Arugula Burger \$24

8oz pan-seared Angus burger on a toasted potato bun with blue cheese, bacon and arugula. House-made chips or side salad-ranch, blue cheese, creamy balsamic vinaigrette, preserved lemon dressing.

*Gluten free. **Contains nuts.

22% gratuity for parties of six or more; 3% surcharge added for credit card use.

The Sierra County District Health Department advises that eating raw or undercooked animal food poses a potential health risk to everyone, especially the elderly, young children, pregnant woman, and other highly susceptible individuals with compromised immune systems.

The Drifter's Table

Wines

Glass/Bottle

Whites

Patz & Hall Chardonnay Dutton Ranch Russian River Valley	\$16/\$59
Josh Cellars Pinot Grigio	\$12/\$39
Esporao Alentejano Branco Colheita (White Blend)	\$12/\$39
Kungfu Girl Riesling Columbia Valley	\$11/\$36

Bubbles

Chandon Brut California	\$55
Mionetto Prosecco Trevino Brut Prestige	\$12/\$36

Rose

Hampton Water Languedoc Rose	\$12/\$39
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Reds

Stag's Leap Wine Cellars Cabernet Sauvignon Artemis Napa Valley	\$26/\$89
Roth Estate Cabernet Sauvignon Alexander Valley	\$14/\$49
Rodney Strong Zinfandel Old Vines Sonoma County	\$13/\$39
Querceto Toscana Rosso	\$11/\$36
Flowers Pinot Noir Sonoma Coast	\$21/\$69
Benton Lane Pinot Noir Willamette Valley	\$15/\$47

Corkage Fee	\$30
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Beer On Tap

Glass/Pitcher

The Brewing Lair – Life of Mine – Modern Lager (5.2%)	\$9/\$30
The Brewing Lair – Ambush IPA – West Coast IPA (6.7%)	\$9/\$30

Cider and Beer

Golden State Cider – Mighty Dry Hard Apple Cider (6.1%)(16 oz)	\$8
Coors Light (4%)(12 oz)	\$4

Non-Alcoholic

Clausthaler Non-Alcoholic Beer	\$9
Pepsi, Diet Pepsi, Sprite, Dr. Pepper	\$4
Henry Weinhard's Root Beer	\$5
Martinelli's Sparkling Apple Juice	\$5
Lemonade/Iced Tea/Sweet Tea	\$4/\$4/\$5
Pellegrino (Soda – Lemonade or Blood Orange)/(750ml)	\$4/\$6

The Drifter's Table

Desserts*

Lime Tart, Raspberry Coulis, Orange Scented Soft
Whipped Cream** \$12

Chocolate Pot Du Crème, Soft Whipped Cream,
Shaved Chocolate** \$12

White Peach Crisp with Pecans, Soft Whipped Cream
\$9 Add Vanilla Ice Cream \$3

Henry Weinhard's Root Beer Float \$10

Mionetto Prosecco Trevino Brut Prestige (187ml) \$11

Dow's Porto Ruby #1 \$10

Cockburn's Porto Fine Tawny \$10

Underberg Bitters \$9

Hot Chocolate with Soft Whipped Cream \$6

Sierra Pacific French Press Coffee – Regular or Decaf
Small \$6 Large \$10

Hot Tea \$4

*Black Tea / Mary Mint / Misty Morning / Misty Twilight
Moroccan Mint / Rocket Fuel / Spiced Chai*

*All desserts made fresh at The Drifter's Table.

**Gluten free.