

## *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

#### Drifter's Caesar \$17

Grilled romaine, parmesan frico, togarashi kale flakes, fresh croutons, Spanish white anchovies, shaved Parmigiano Reggiano, grilled lemon. Add prawns \$7

#### Shishito Peppers \$15

Blistered shishito peppers with smoky chipotle aioli.

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

### **Main Courses**

#### Filet Mignon \$60

10oz Black Angus prime filet pan seared. Mixed summer squashes with extra virgin olive oil and oregano, petite yellow Dutch potatoes tossed with chives and Parmesan cheese. Finished with Moroccan Chermoula sauce.\*

#### Rack of Lamb \$48

Rosemary-Dijon crusted Dorper New Zealand rack of lamb. Oven roasted carrots, baby potatoes, Prema Farms scarlet turnips, and shallots. White wine and Miel de Talnete honey glaze.\*

#### Spatchcock Poussin Chicken \$38

Green bean, tomato, shucked corn and Prema Farms spring onion salad. Aji Rico vinaigrette, lemon aioli.\*

#### Pan Seared Faroe Island Salmon \$38

Wild caught Faroe Island salmon, sugar snap peas and cherry tomato Panzanella salad, Meyer lemon aioli, chive oil, Prema Farms micro radish.

#### Parisian Gnocchi with Pesto \$30

Fresh Parisian gnocchi, pesto, broccolini, king trumpet and brown beech mushrooms, Prema Farms arugula, Old 1862 Ranch sun-dried tomatoes. Extra virgin olive oil, fresh 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 with ranch, blue cheese, creamy balsamic vinaigrette or preserved lemon dressing.

#### Oyster Mushroom and Swiss Burger \$24

8oz pan-seared Angus burger on a toasted Franco's potato bun with sautéed oyster mushrooms and Swiss cheese. House-made chips or side salad with ranch, blue cheese, creamy balsamic vinaigrette or preserved lemon dressing.

\*Gluten free.

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 – Birdie – Hoppy Blonde (5.0%)	\$9/\$30
The Brewing Lair – Uncle Elliot's IPA – IPA with Grapefruit Undertones (6.6%)	\$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\***

New York Style Cheesecake, Fresh Strawberry  
Compte\*\* \$12

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

Sour Cream Lemon Pie, Soft Whipped Cream \$12

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.