

Welcome to The Drifter's Table

Starters and Salads

Long Valley Greens \$16

Mixed lettuces by our friends at Prema Farms, radish, cherry tomatoes, English cucumbers, red onions, sprouted pepitas. Choice of ranch, blue cheese or preserved lemon dressing.* Add prawns \$5

Drifter's Caesar \$17

Grilled romaine, parmesan frico, togarashi kale flakes, fresh croutons, Spanish white anchovies, shaved Parmigiano Reggiano, grilled lemon.

New England Clam Chowder cup \$9, bowl \$12

Fresh little neck clams, russet potatoes, white wine, butter and thyme. Garlic croutons, fresh cracked black pepper, crispy bacon lardons and Prema Farms chives.

Main Courses

Filet Mignon \$60

10oz Black Angus prime filet pan seared with chanterelle mushrooms, Prema Farms garlic, rosemary and thyme. Prema Farms Yukon gold country-style smashed potatoes and fall carrots. Jack Daniel's whiskey sauce.

Rack of Lamb \$46

Rosemary crusted Dorper New Zealand rack of lamb. Old 1862 Ranch red Kuri squash and Greek-style lemon fingerling potatoes, Brussels sprouts. Extra virgin olive oil.*

Pan Seared Trout \$36

Wild caught steelhead trout, English pea risotto, Prema Farms cherry tomatoes and summer squash, smoked Maldon, lemon.*

Mediterranean Platter \$28

Fresh made Rancho Gordo chickpea falafels with Hummus, Baba Ganoush and Tzatziki dipping sauces. Lemon cucumber, tomatoe and feta salad, Castelvetrano olives, pomegranate seeds, and warm flatbread.*

Drifter's Stew \$28

Hearty Black Angus beef stew with cremini mushrooms, pearl onions. Braised in red wine and fresh beef stock, with Calabrian chili oil. Served with French bread and Amish butter, smoked maldon.*

French Dip \$24

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 or preserved lemon dressing.

Blue Cheese Bacon Arugula Burger \$24

8oz pan-seared Angus burger on a toasted Franco's potato bun with blue cheese, bacon and Prema Farms arugula. House-made chips or side salad with ranch, blue cheese or preserved lemon dressing.

*Gluten free.

22% gratuity for parties of six or more.

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	\$14/\$53
Josh Cellars Pinot Grigio	\$13/\$46
Esporao Alentejano Branco Monte Velho (White Blend)	\$11/\$36
Kungfu Girl Riesling Columbia Valley	\$11/\$35

Bubbles

Chandon Brut California	\$55
Mionetto Prosecco Trevino Brut Prestige	\$11/\$36

Rose

Hampton Water Languedoc Rose	\$11/\$37
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Reds

Stag's Leap Wine Cellars Cabernet Sauvignon Artemis Napa Valley	\$89
Roth Estate Cabernet Sauvignon Alexander Valley	\$14/\$50
Rodney Strong Zinfandel Old Vines Sonoma County	\$13/\$44
Querceto Toscana Rosso	\$11/\$37
Flowers Pinot Noir Sonoma Coast	\$69
Benton Lane Pinot Noir Willamette Valley	\$13/\$44

Corkage Fee	\$30
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Beers 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 Kombucha

Golden State Cider – Mighty Dry Hard Apple Cider (6.1%)(16 oz)	\$8
Flying Embers – Orange Peach Passion Hard Kombucha (6%)(12 oz)	\$7

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*

Pavlova – Lemon Curd, Fresh Blackberries, Soft Whipped Cream** \$12

Chocolate Mug Cake with Chocolate Ganache, Soft Whipped Cream, Crème Anglaise and a Filthy Cherry \$13

Apple Pie with Caramel Sauce and Soft Whipped Cream \$12

Pecan Pie with Soft Orange Scented 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.