

## *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 Zealand Salmon Cakes \$19

Two pan-seared fresh made wild salmon cakes with pickled onion romaine slaw, black sesame seeds, Japanese Shichimi mayonnaise and Calabrian chili oil.

### **Main Courses**

#### New York Strip Steak \$54

12oz pan-seared Black Angus New York strip with grilled corn, green bean, and cherry tomato salad and fresh made Argentinian style Chimichurri.\*

#### Herb Crusted Rack of Lamb \$45

Glazed Hakurei turnips, kohlrabi and carrots provided by our friends at Prema Farms, with crispy Japanese fingerling potatoes and tzatziki sauce.\*

#### Angel Hair and White Prawns \$34

Giant white prawns sauteed with fresh shallot, garlic, Aleppo peppers. Gently tossed in a white wine-lemon butter sauce and angel hair pasta. Garlic scrubbed French bread.

#### Summer Vegetables and Pasta \$28

Sautéed sweet peppers, broccolini, Hakurei turnips, summer squashes, grilled Vidalia onions, almond pesto, tossed with pasta. Add prawns \$7

#### 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.

#### Jalapeño Popper Burger \$23

8oz pan-seared Angus burger on a toasted Franco's potato bun with secret sauce, roasted jalapeños, crispy prosciutto and cream cheese. House-made chips or side salad with ranch, blue cheese or preserved lemon dressing.

#### Drifter's Burger \$19

8oz pan-seared Angus burger on a toasted Franco's potato bun with all the fixings. House-made chips or side salad with ranch, blue cheese or preserved lemon dressing. Add cheese \$2

\*Gluten free.

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*

### **Desserts**

Blueberry Trifle – Cream Cheese Pound Cake, Fresh  
Lemon Curd, Blueberries\* \$12

Caramel Pecan Cheesecake\* \$12

Gâteau Victoire – Flourless Chocolate Cake with Soft  
Whipped Cream – inspired by the famous San  
Francisco restaurant Zuni Café \$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*

## *The Drifter's Table*

### **Wines**

Glass/Bottle

#### Whites

Patz & Hall Chardonnay Dutton Ranch Russian River Valley	\$53
Villa Pozzi Pinot Grigio Terre Siciliane	\$11/\$36
Esporao Alentejano Branco Monte Velho (White Blend)	\$11/\$36
Kungfu Girl Riesling Columbia Valley	\$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	\$49
Purple Cowboy Cabernet Sauvignon Paso Robles	\$11/\$37
Rodney Strong Zinfandel Old Vines Sonoma County	\$42
Querceto Toscana Rosso	\$11/\$37
Antigal Malbec Uno Mendoza	\$11/\$37
Flowers Pinot Noir Sonoma Coast	\$69
Benton Lane Pinot Noir Willamette Valley	\$12/\$42

Corkage Fee	\$30
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### **Beers On Tap**

Glass/Pitcher

The Brewing Lair – Fuzzy Nectar – Single Hop Hoppy Blonde Ale (4.8%)	\$9/\$30
The Brewing Lair – Uncle Elliot's IPA – IPA with Grapefruit Undertones (6.6%)	\$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**

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