

## ***Welcome to The Drifter's Table***

### **Starters and Salads**

#### Long Valley Greens \$16

Prema Farms Mixed lettuces, radish, cherry tomatoes, English cucumbers, red onions, sprouted pepitas. Choice of ranch, blue cheese, creamy balsamic vinaigrette 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.

Fresh Oysters half dozen \$24, full dozen \$46 – ask server for details.

Served with mignonette, lemons and Tabasco, limes and Tajin.

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

### **Main Courses**

#### Filet Mignon \$60

10oz Black Angus prime filet pan seared with Prema Farms garlic, rosemary and thyme. Broccolini, Prema Farms Yukon gold country-style smashed potatoes. Fresh made Worcestershire sauce.\*

#### Rack of Lamb \$46

Rosemary-Dijon crusted Dorper New Zealand rack of lamb. Duck-fat roasted Prema Farms fingerling potatoes, haricot verts with tomato, roasted Prema Farms garlic sauce.\*

#### Poussin Chicken Cassoulet \$40

Rancho Gordo Cassoulet beans simmered in chicken broth, Prema Farms carrots and turnip greens. Herb roasted poussin breast with confit leg and locally made Basque chorizo by Butcher Boy Meat Co.

#### Pan Seared Scottish Salmon \$38

Wild Scottish Salmon, turmeric-ginger basmati rice, sautéed spinach, Meyer-lemon beurre blanc.\*

#### Pasta and Vegetables with Pesto \$28

Squash, green beans, broccolini, and Maitake mushrooms sautéed with garlic and gently tossed with fresh-made pesto and pasta, extra virgin olive oil and fresh Parmigiano Reggiano.

#### 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, creamy balsamic vinaigrette or preserved lemon dressing.

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

8oz pan-seared Angus burger on a toasted Franco's potato bun with sautéed Maitake 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.

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 Monte Velho (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 – Louie Sierra Valley Ale – Hop Ale (5.6%)	\$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\***

Olive Oil and Amarena Cherry Bundt Cake. Citrus Glaze. Soft Whipped Cream\*\* \$12

Gâteau Victoire – Flourless Chocolate Cake with Fresh Raspberry Compote and Soft Whipped Cream – inspired by the famous San Francisco restaurant Zuni Café\*\* \$12

Sour Cream Lemon Pie and 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.