

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 wild 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

Pomegranate-glazed Dorper New Zealand rack of lamb. Old 1862 Ranch angel hair squash. Roasted root vegetables. Minted crème fraîche.*

Apple Glazed Double Cut Grilled Pork Chop \$46

Prema Farms winter kale, dried Gravenstein apples and buttermilk cornbread with butter.

Pan Seared Scottish Salmon \$36

Prema Farms bok choy, shiitake mushrooms, lemon jasmine rice, shichimi aioli.*

Pasta and Vegetables with Marinara \$28

Broccolini, squash and mushrooms sautéed with garlic oil and shallots. Tossed with San Marzano marinara, Parmigiano Reggiano and pasta finished with extra virgin olive oil and fresh parsley.

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.

Beech Mushroom and Gruyère Burger \$24

8oz pan-seared Angus burger on a toasted Franco's potato bun with beech mushrooms and Gruyère cheese. Add apple smoked bacon \$2. 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	\$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
------------------------------	-----------

Reds

Stag's Leap Wine Cellars Cabernet Sauvignon Artemis Napa Valley	\$26/\$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	\$20/\$69
Benton Lane Pinot Noir Willamette Valley	\$13/\$44

Corkage Fee	\$30
-------------	------

Beers 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

Golden State Cider – Mighty Dry Hard Apple Cider (6.1%)(16 oz)	\$8
--	-----

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*

Key Lime Tartlet with Fresh Blueberry Compote and
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

Heirloom Apple 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.