

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 \$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 \$48

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

Spatchcock Poussin Chicken \$38

Green bean, tomato and Prema Farms spring onion salad. Crispy polenta cakes with shucked milk corn. Aji Rico vinaigrette, lemon aioli.*

Pan Seared Pacific Halibut \$38

Wild caught Pacific Halibut, spring 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, wild local morel mushroom, Prema Farms Mizuna greens, Old 1862 Ranch sun-dried tomatoes. Extra virgin olive oil, fresh Parmigiano Reggiano. Add prawns \$7

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.

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; 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 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 – Life of Mine – Modern Lager (5.2%)	\$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
Iced Tea/Sweet Tea	\$4/\$5
Pellegrino (Soda – Lemonade or Blood Orange)/(750ml)	\$4/\$6

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Desserts*

Seasonal Fruit Galette, Soft Whipped Cream** \$12 –
ask server for details

Gâteau Victoire – Flourless Chocolate Cake, Fresh
Raspberry Compote, Soft Whipped Cream – inspired
by famous San Francisco restaurant Zuni Café** \$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.