



DRIFT INN BREAKFAST SWEETS



Raspberry and Cream Crepes 8.5 GF
Three tender crepes filled with cream cheese topped with Oregon raspberries, homemade raspberry sauce and whipped cream.

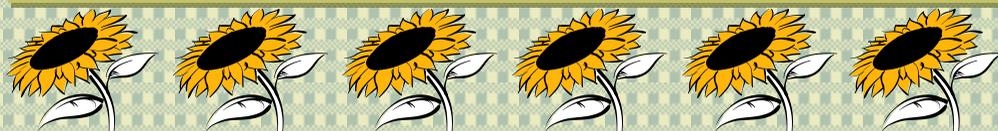
Homemade Waffle 7.
A warm crispy waffle served with butter and real maple syrup.

Gluten Free Muffin du Jour 3.5 GF
Baker's Muffin of the Day. Moist, warm, sweet and yummy, served with butter.

Cinnamon Rolls 4.
A homemade cinnamon roll with cream cheese icing or caramel pecan.

Evelyn's Morning Glory Muffin 3.5
A healthy way to start the morning: Organic flour, apples, carrots, dates and pineapple.

French Toast with Oregon Marionberry Compote 8.
Made with house made organic white bread dipped in egg batter. Served with Oregon Marionberry compote, butter and real maple syrup.
Gluten free option add \$1





The Heartland

STEAK AND EGGS

Certified Angus Beef® grilled choice 6 oz flat iron steak. Served with two eggs and home fries plus homemade toast, biscuit, polenta or an English muffin. GF 12.5

THE USUAL

Two eggs, homefries, and homemade toast, biscuit, polenta or an English muffin. 7.
Ham, bacon, spicy or breakfast sausage. 2.5

**GLUTEN
FREE BUN
AVAILABLE
ADD .50**

POTATO & VEGGIE STIR-FRY

Home fries mixed with a medley of fresh vegetables and melted cheddar cheese. GF V 7.
Add two eggs. 2.00
Ham, bacon or sausage. 2.5

BREAKFAST BURRITO

A large flour tortilla stuffed with home fries, grilled veggies, cheddar cheese, scrambled eggs and homemade salsa.
Sub tempeh for veggie option. GF V 8.

BISCUITS & GRAVY

Homemade buttermilk biscuits topped with our own homemade sausage gravy. 7.

BREAKFAST SANDWICH

Homemade biscuit or toasted English muffin with scrambled eggs, cheese and your choice of ham, bacon or sausage with a side of fruit. 8.

RAZOR CLAMS

Two large pacific NW razor clams, breaded and pan fried, served with 2 eggs any style, home fries and toast. 12.5



BREAKFAST SPECIALTIES

GF

DUNGENESS CRAB OMELETTE

Plenty of fresh local Dungeness crab with manchego and mozzarella cheese. 16.

SMOKED SALMON OMELETTE GF

Our own smoked local Pacific King salmon, green onion and manchego cheese. 12

FOUR CHEESE OMELETTE GF

A blend of asiago, manchego, parmesan and cheddar cheeses. 9

BACON or HAM AND CHEESE GF

Crispy smoked bacon and cheddar cheese 9

VEGGIE OMELETTE GF

Grilled vegetables, mushrooms and jack cheese. 9

DENVER OMELETTE GF

Ham, red bell peppers, onions & cheddar cheese. 9

SPINACH & FETA FRITATTA GF

Eggs mixed with fresh spinach and feta cheese. 9

MEDITERRANEAN FRITATTA GF

With tomato, fresh basil, marinated olives and soft goat cheese. 10

**OMELETTES & FRITATTAS COME
WITH POTATOES & TOAST,
POLENTA, BISCUIT, or
GF Bun (add .50)**



HUEVOS

RANCHEROS GF

The classic southwest breakfast: Two eggs, black beans, fresh salsa, avocado, Manchego cheese, ranchero sauce and sour cream. 9.5

HAM & ASPARAGUS CREPES

Black forest ham, tender asparagus, Swiss cheese wrapped in homemade crepes. Drizzled with brandy crème. Served with homefries. GF 11.

EGGS BENEDICT

A toasted English muffin, layered with poached eggs, luscious Hollandaise sauce and your choice of ham, prawns, or avocado and tomatoes. Served with homefries. 10 GF option With Dungeness Crab 16





Fruit Nuts and Flakes



ORGANIC GRANOLA WITH YOGURT OR SOY MILK

Low-fat vanilla yogurt topped with granola and berries. V 6.5

TOAST AND CHEESE

Fresh homemade organic bread, lightly toasted and served with cream cheese and jam. 3.25

POLENTA ROMESCO

Grilled veggies, served over organic polenta with homemade Romesco sauce. 7.

ON THE SIDE

Dry Cured Ham 3.5

Smoked Bacon 3.25

Sausage Patty 3.25

Spicy Sausage 3.25

Two Eggs 2

One Egg 1.25

Homefries 3.

Homemade Toast 2.

English Muffin 2.

MORE SIDES

Avocado 1.

Salsa .50

Sour Cream .50

Homemade Hollandaise 2.

Gluten Free Bun 2.

Grilled Veggies 3.

Sausage Gravy 2.

18% gratuity add to parties of 6 or more

Gluten free GF Vegan VG Vegetarian



Café Latte 3.75	Espresso Con Panna 3.00	Homemade Hot Chocolate 3.00
Mocha Latte 4.25	Americano 2.75	House Brewed Ice Tea 2.00
Espresso 2.75	Fresh Brewed Coffee/Decaf 2.25	Chai Tea 3.00
Cappuccino 3.50	illy espresso, cappuccino and brewed coffee	
		Soy milk \$1 extra Flavorings .50/shot

FINE TEAS (21 OZ Pot) 3.5

BLACK TEA	GREEN TEA	HERB TEA
Yorkshire Gold Black	Jasmine Blossom	Lemon Grass
Yorkshire Decaf Black	Japanese Sencha	Peppermint
Taylor's Earl Grey		Chamomile

JUICE and Other

Fresh Orange Juice	2.00/3.00
Fresh Apple Cider	2.00/3.00
Tomato Juice	1.50/2.50
Cranberry Juice	1.50/2.50
Strawberry Lemonade	3.00
Milk	1.50/2.00
Shirley Temple	2.50
Roy Rogers	2.50

SPARKLING DRINKS

Coke	2.00
Diet Coke	2.00
Mr. Pibb	2.00
Orange	2.00
Root Beer	2.00
Sprite	2.00
Club Soda	2.00
Pellegrino Aranciata	2.50
Pellegrino Lemonata	2.50

ITALIAN SODAS/CREMOSA

SODA 3.00 CREMOSA 3.50

Almond - Blackberry - Raspberry - Hazelnut
Vanilla - Coconut - Caramel

Sugar Free — Vanilla - Raspberry - Hazelnut





DRIFT INN HISTORY

The Drift Inn was built in 1929, with wood brought down the beach from Toledo. The bar “shut down” and became an ice cream parlor publicly during prohibition, with a dance hall, drinking and card playing upstairs. It also was the center of the community, with potlucks and the place to bring your elk and deer for curing. Lester Blair bought the place in the 60’s and continued the partying and ignoring laws tradition. The Drift In was a place unto its own, where the fringe were the norm and no holds barred.

Lester’s Drift In was a rough place. Lester himself was an amateur boxer and in the early years the upstairs held a large boxing ring. Lester would encourage fellows to “work out their differences” upstairs. Many people in town today remember intimately the fights inside. If anyone tried to interfere, Lester would get right in their face and tell them to back off. He loved a good fight. Les also loved women, we loved his sweet pink powder room.

The Drift Inn appeared scary to the uninitiated. Some people walking by would cross the street and walk around the old Drift Inn. Smoke billowed from the door when it opened and when you looked through the cracked wavy glass window, the place was dark, hazy and smelled bad. It was the infernal boys club, though women came too. Some of the boys resented it when Lester would insist everyone curtail the cussing around the women. There were some dynamic pool players and people from every walk of life. Hippies, rednecks, suits, rich and poor. It was rich, tantalizing, cob webby, simple; with textures of lives that belied the surroundings. It was a place that left no one untouched who dared go in. It was magical, an amazing display and acceptance of humanity.

The old Drift In shut down in 1999 when Lester kept having mini strokes and couldn’t remember if you paid him or not. Draft beer was 35 cents, wine and a pool game was .50. Lester was a boy who left home at 14 and ended up working at the local mill in the daytime and running the Drift In at night. It was an interesting melting pot of ideals, and experiences. Lester became the father that many boys lost, forgot or never had. He was a hard drinking, hard working, tough SOB who provided a community living room for young boys to grow into men. He stood up for them, expected them to stand up for themselves, to honor women and forgave them their frailties.

