

*drift* into good eats at

JUNE

COASTAL BAR  
AND KITCHEN

BREAKFAST

LUNCH & DINNER

RUSH HOUR

BAR

# BREAKFAST

## light start

### KEFIR PARFAIT 12

GREEK YOGURT, VANILLA BEAN, BERRY SAUCE, GRANOLA, FRESH BERRIES

### OATMEAL 12

BROWN SUGAR, RAISINS, MIXED BERRIES

### MARKET FRESH BERRIES & FRUIT 10

### BERRIES BOWL 9

## jute's favs

### RAFA'S CHILAQUILES 19

HOMEMADE CALIFORNIA CHILE SAUCE, SUNNY SIDE UP EGGS, RED ONION, SOUR CREAM, QUESO FRESCO, MICRO CILANTRO, AVOCADO

### CALI BREAKFAST BURRITO 19

SCRAMBLED EGGS, HOUSE POTATOES, BELL PEPPERS, CHEDDAR, AVOCADO, BACON, SIDE FRUIT CUP

### CHURRO FRENCH TOAST 19

BRIOCHE, STRAWBERRIES, CINNAMON SUGAR, SYRUP

### BUTTERMILK PANCAKES 18

FRESH BERRIES, MAPLE SYRUP, POWDERED SUGAR

### CLASSIC EGGS BENEDICT 22

HAM, POACHED EGGS, HOLLANDAISE SAUCE, ARUGULA TOMATO SALAD, LEMON VINAIGRETTE

### VEGGIE BENNY 20

SLICED TOMATO, SPINACH, POACHED EGGS, HOLLANDAISE

### ALL AMERICAN. 18

EGGS YOUR WAY, HOUSE POTATOES, CHOICE OF BACON, PORK SAUSAGE OR CHICKEN SAUSAGE

### AVOCADO TOAST 22

SMASHED AVOCADO, CHERRY TOMATO, MUSHROOMS, RUSTIC SOURDOUGH, POACHED EGG, SMALL FRUIT

# BREAKFAST

## three egg scramble

ALL SERVED WITH LARDER BAKING COMPANY CHOICE OF TOAST & HOUSE  
POTATOES, WHIPPED BUTTER & PRESERVES

### CHICKEN & GREEN 19

CHICKEN SAUSAGE, TYLOR FARM SPINACH, ARTICHOKE, FETA CHEESE

### BACON, AVOCADO, TOMATO 19

MARTINEZ AND SON TOMATOES, CHEDDAR CHEESE, AVOCADO

## build your own omelette

### CHOICE OF THREE 23

CHEDDAR CHEESE, BACON, PORK SAUSAGE, CHICKEN SAUSAGE,  
SPINACH, MUSHROOMS, TOMATO, ONION

## sides

- SMOKED BACON 7
- PORK SAUSAGE 7
- SILVA CHICKEN SAUSAGE 6
- HOUSE POTATOES 5
- LARDER BREAKFAST PASTRIES 7
- LARDER TOAST 5
- TOASTED BAGEL & CREAM CHEESE. 6

## drinks

- APPLE/CRANBERRY/ORANGE/ GRAPEFRUIT 5
- COFFEE 12 OZ 7
- BUILD YOUR OWN MIMOSA 30  
INCLUDES BOTTLE OF CHAMPAGNE AND CHOICE OF TWO JUICES  
(ORANGE, PINEAPPLE & CRANBERRY)
- BLOODY MARY 13
- PEANUT BUTTER & BANANA SMOOTHIE 10  
GHIRARDELLI CHOCOLATE, PEANUT BUTTER,  
BANANA, MILK
- TROPICAL SMOOTHIE 10  
PINEAPPLE, BANANA, ORANGE JUICE, AGAVE

Monday - Friday  
7 AM - 10:30 AM

Saturday & Sunday  
7 AM - 11 AM

# LUNCH & DINNER

s & s

**CHEF KNOWS WHAT'S SOUP 10**  
ASK YOUR SERVER ABOUT OUR SOUP.

**CLASSIC CAESAR 16**  
BABY GEM, CAESAR DRESSING, HOMEMADE CROUTONS, PARMESAN  
ADD CHICKEN 9 ADD SALMON 10 ADD SHRIMP 10

**THE APPLE & GOAT 23**  
CRISP HONEY APPLE, PINK BEETS, MIXED GREENS, GOAT CHEESE, TOASTED  
HAZELNUT, APPLE CIDER VINAIGRETTE  
ADD CHICKEN 9 ADD SALMON 10 ADD SHRIMP 10

**FIG & FARRO 22**  
ARUGULA, RADICCHIO, FETA CHEESE, PISTACHIO, LEMON VINAIGRETTE

t o s h a r e

**HASS GUACAMOLE 14**  
QUESO FRESCO, CORN TOSTADITAS, MICRO CILANTRO

**PERUVIAN STYLE CEVICHE 22**  
HAMACHI, LECHE DE TIGRE, SHAVED ONION, POP GRAIN, FRIED PLANTAIN

**SEARED SCALLOPS 24**  
PURPLE KALE, PANCETTA, BRUSSELS LEAVES, CALABRIAN CHILI VINAIGRETTE.

**HUMMUS & CRUDITÉ 15**  
RAINBOW VEGETABLES, GRILLED PITA

**CHARCUTERIE BOARD 28**  
ARTISANAL CHEESE & MEAT, DRIED FRUIT, OLIVES, NUTS, GUAVA PASTE

**WESTDRIFT CHILI-LIME WINGS 19**  
CHILI GLAZE, HERBS

**HEIRLOOM MARGARITA FLATBREAD 18**  
MOZZARELLA, PESTO, PARMESAN MICRO BASIL

**PEPPERONI FLATBREAD 19**  
MOZZARELLA, PARMESAN

# LUNCH & DINNER

## L . A t a c o s

**KOREAN GRILLED FLANK STEAK 17**  
CABBAGE, CARROT, RED ONION, SRIRACHA

**ADOBADA CHICKEN TACOS 16**  
ACHIOTE-PINEAPPLE CHICKEN, SHAVED ONION, CILANTRO, ROASTED SALSA, LIME

**SHRIMP TACOS 18**  
CILANTRO CREAM, CABBAGE

## h u n g r y f o r m o r e

**SEASONAL SHRIMP PASTA 39**  
FALL SHRIMP PAPPARDELLE, CRISPY MAITAKE MUSHROOMS, BUTTER NUT SQUASH, PARMESAN CREAM, BRUSSEL LEAVES

**ASIAGO STUFFED FRIED GNOCCHI & ZUCCHINI 23**  
PARMESAN, MARINARA SAUCE

**JUTE BURGER 24**  
MAHON CHEESE, GRILLED ONIONS, ROASTED GARLIC AIOLI, LETTUCE, TOMATO, PICKLE, BRIOCHE, FRIES

**HERB ROASTED CHICKEN SANDWICH 22**  
PESTO AIOLI, LETTUCE, TOMATO, GRILLED ONION, HAVARTI CHEESE

**PAN SEARED VERLASSO SALMON 34**  
POLENTA, ROASTED CARROTS, BRUSSEL SPROUTS, PIQUILLO PEPPER INFUSION

**LOMO SALTADO 38**  
HANGER STEAK, TOMATO, POTATOES, ONION, AJI VERDE, SOY SAUCE JUS

**KALE & MUSHROOM RAVIOLI 27**  
GLUTEN/DAIRY FREE RAVIOLI, SPINACH, TOMATO AND MUSHROOM RAGOUT, LEMON VINAIGRETTE.

D a i l y  
11 A M - 10 P M

# S W E E T   S W E E T

**SALTED CARAMEL ICE CREAM SANDO   12**

DULCE DE LECHE, POWDERED SUGAR

**HOUSE MADE FLAN   11**

WHIPPED CREAM AND BERRIES

**BLUEBERRY DELIGHT   12**

POUNDED CAKE, BLUEBERRY COMPOTE, MASCARPONE,  
CANDIED ALMONDS, GRAND MARNIER

**FRUIT SORBET   10**

ASK YOUR SERVER FOR OUR SORBET FLAVOR.

# K I D S

## b r e a k f a s t

SILVER DOLLAR PANCAKES 9

CHOICE OF CEREAL & FRUIT 8

SCRAMBLED EGGS & HOUSE POTATOES & TOAST 9

## l u n c h & d i n n e r

GRILLED CHEESE \$12

FRIES

FLATBREAD PIZZA \$12

PEPPERONI WITH SALAD

CHICKEN TENDERS \$12

FRIES & CHOICE OF BBQ OR RANCH (THREE PIECE)

PASTA MARINARA \$12

MARINARA SAUCE, BREAD, PARMESAN CHEESE.

VANILLA ICE CREAM \$4/SCOOP

# COCKTAILS

## mash up

### EAST COAST

#### **MB SMOKED OLD FASHIONED 20**

BASIL HAYDEN BOURBON, SIMPLE SYRUP, ORANGE, LUXARDO CHERRY

### WEST COAST

#### **HIBISCUS PALOMA 19**

CASAMIGOS BLANCO, HIBISCUS SYRUP, LIME JUICE, GRAPEFRUIT SODA

## signature cocktails

16

#### **FORBIDDEN APPLE**

CIROC APPLE, APPLE CIDER, LEMON JUICE, GRENADINE, DEHYDRATED APPLE

#### **SOUTH BAY MEZCALITA**

EL SILENCIO MEZCAL, AGAVE NECTAR, TRIPLE SEC, LEMON JUICE, WATERMELON, TAJIN

#### **GOLDEN STATE**

ESPOLON BLANCO TEQUILA, JALEPENO, TRIPLE SEC, LIME JUICE, PINEAPPLE JUICE, TAJIN

#### **PINEAPPLE EXPRESS**

MALIBU, BACARDI, BANANA LIQUER, PINEAPPLE JUICE, CRANBERRY

#### **THE EMPRESS**

EMPRESS GIN, LYCHEE, COCONUT WATER, LEMON

#### **CUCUMBER MINT COOLER**

NEFT VODKA, ST.GERMAIN, LIME, CUCUMBER, MUDDLED MINT



# WINE & BEER

## white wine

DAOU, PASO ROBLES, CA  
CHARDONNAY...16/55

FABLEIST, PASO ROBLES, CA  
CHARDONNAY...13/48

GROTH, NAPA VALLEY, CA  
CHARDONNAY...96

CHATEAU ST MICHELLE, COLUMBIA VALLEY, WA  
REISLING...15/65

TERLATO, ITALY  
PINOT GRIGIO...14/52

JOSH CELLARS, CENTRAL COAST, CA  
PINOT GRIGIO...15/54

BRANCOTT, NEW ZEALAND  
SAUVIGNON BLANC...13/48

## interesting reds

LUIGI BOSCA, ARGENTINA  
MALBEC...13/46

EDUCATED GUESS, NAPA VALLEY, CA  
RED BLEND...16/65

QUILT, NAPA VALLEY, CA  
RED BLEND...70

QUINTESSA, NAPA VALLEY, CA  
RED BLEND...350

## red wine

DAOU, PASO ROBLES, CA  
CABERNET SAUVIGNON...16/64

FABLEIST, PASO ROBLES, CA  
CABERNET SAUVIGNON...13/48

AUSTIN HOPE, PASO ROBLES, CA  
CABERNET SAUVIGNON...19/105

COPPOLA DIRECTORS CUT, SONOMA, CA  
CABERNET SAUVIGNON...72

FAUST, NAPA VALLEY, CA  
CABERNET SAUVIGNON...130

RODNEY STRONG, SONOMA, CA  
MERLOT...14/50

MEIOMI, CENTRAL COAST, CA  
PINOT NOIR...15/56

FABLEIST, PASO ROBLES, CA  
PINOT NOIR...13/48

PRISONER, NAPA VALLEY, CA  
PINOT NOIR...96

## rose

FABLEIST, PASO ROBLES, CA  
ROSE...14/50

GERARD BERTRAND, FRANCE  
ROSE...50

## sparkling wine

LE GRAND COURTAJE  
BRUT CHAMPAGNE...15/55

VEUVE CLICQUOT  
BRUT CHAMPAGNE...150

MOET, FRANCE  
CHANDON BRUT...125

PERRIER JOUET BELLE EPOQUE, FRANCE...350

CHANDON SPARKLING, FRANCE  
ROSE...16/60

MIONETTO PROSECCO, ITALY  
187 ML SPLIT...13

## local draft beer

SANTA MONICA BREWING, SANTA MONICA, CA  
310 BLONDE...8  
PALI PILS...8

COMMON SPACE BREWING, HAWTHORNE, CA  
SONRISA MEXICAN LAGER...8  
HAMMOCK STREET LAGER...9

THREE WEAVERS BREWING, INGLEWOOD, CA  
SEAFARER KOLSCH...8

LA ALE WORKS, HAWTHORNE, CA  
LUNAR KITTEN WEST COAST IPA...9  
MIDNIGHT FRISBEE JUICY IPA...9  
WHEATERMELON...8

STONE BREWING, ESCONDIDO, CA  
STONE IPA...9

BLACK PLAGUE, OCEANSIDE, CA  
HAZY SCANDAL...9

EUREKA BREWING, GARDENA, CA  
TACOS + BEER...8

## bottled beer

STONE IPA/ PACIFICO/ MODELO HEINEKEN/TRULY  
SELTZER, ANGRY ORCHARD CIDER...8

MILLER LITE/ COORS LIGHT/HEINEKEN, HEINEKEN  
0.0 (NON-ALCOHOLIC)...7

## Bar

Sunday-Thursday  
11 AM-11PM

Friday & Saturday  
11 AM-12 PM

# RUSH HOUR

## bites

### HASS HASS GUACAMOLE 10

PDG, QUESO FRESCO, CORN TOSTADITAS, MICRO CILANTRO

### PERUVIAN STYLE CEVICHE 16

HAMACHI, LECHE DE TIGRE, SHAVED ONION, POP GRAIN, FRIED PLANTAIN

### HUMMUS & CRUDITÉ 10

RAINBOW VEGETABLES, GRILLED PITA

### WESTDRIFT CHILI-LIME WINGS 13

CHILI GLAZE, HERBS

### HEIRLOOM MARGARITA FLATBREAD 12

MOZZARELLA, PARMESAN MICRO BASIL

### CHARCUTERIE BOARD 19

ARTISANAL CHEESE & MEAT, DRIED FRUIT, OLIVES, NUTS, GUAVA PASTE

### ASIAGO STUFFED FRIED GNOCCHI & ZUCCHINI 17

PARMESAN, MARINARA SAUCE

### ADOBADA CHICKEN TACOS 10

ACHIOTE-PINEAPPLE CHICKEN, SHAVED ONION, CILANTRO, ROASTED SALSA, LIME

## draft beer

5

SANTA MONICA 310 BLONDE

PALI PILS

STONE IPA

HAMMOCK STREET LAGER

## wine by the glass

8

FABLEIST, NAPA VALLEY

CABERNET

PINOR NOIR

CHARDONNAY

ROSE

## well drinks

8

Monday - Friday

4 PM - 6 PM