

Adrift is a **California Izakaya**.  
Our menu focuses on the freshest Asian ingredients & California experiences.

Chef David Myers is known as the **Gypsy Chef** for having established his career in Los Angeles before moving to Tokyo and relentlessly traveling the world.

Adrift is a tribute to Chef Myers’ travel and inspirations. And just as he has shared his inspiration with you, our menu consists of small to medium sized plates ideal for you to **share** with each other.

Welcome to the **journey**.

CARAFE COCKTAILS (serves 3-4 glasses) 45

- Dragons by the Bay, vodka, dragon fruit
- Ocean Drive, rum, elderflower, chardonnay
- House-made Pimm’s Cup, strawberry, cucumber

BRUNCH FREE FLOW 70

- CHAMPAGNE
- NV Piper Heidsieck, Épernay, France

- REALLY COOL WINES
- 2017 Lorenza Rosé, St. Helena, California
- 2016 Olivier Techer, Côtes de Bordeaux, Bordeaux, France
- 2017 Domaine le Fay d’Homme, Muscadet, Fief du Seigneur, Pays Nantais, France

- BOOZE
- Bloody Mary, spiced house mix, vodka
- Mimosa, cointreau, freshly squeezed citrus, bubbles
- Strawberry Swing, lavender thyme honey, sauvignon blanc



BRUNCH  
SUMMER 2019

- Executive Chef Wayne Brown
- General Manager Randy Taylor

- STARTERS
- Sourdough, sesame butter 4
  - Smoked Paprika Almonds 8
  - Lobster Roll, green thai curry 8
  - Cheeseburger Spring Roll, caviar 8
  - Salmon Roe, taramasalata 16
  - Sunchoke Soup, horseradish, white truffle oil 15
  - Tomato Salad, burrata cheese, smoked chili 16
  - Mesclun Salad, mushroom, walnut, pecorino 16
  - Buttermilk Snap Peas, house-made ricotta, horseradish 16
  - Persimmon & Endive, sweet chili, shiso vinaigrette 21
  - French Pink Oyster’s half dozen, scotch bonnet chili 48
  - Alaskan King Crab Melt, chili, bread and butter pickles 36

- BRUNCH
- Blueberry Jam on Sourdough Toast 12
  - Free Range Eggs Your Way, sourdough toast 12
  - House-made Bagel, smoked salmon & mascarpone 18
  - Buttermilk Hotcake, strawberries, honey & cream 19
  - Poached Eggs & Avocado, goat’s curd, olive oil 21
  - Eggs Benedict with Jamón, grilled brown rice balls 22
  - Fried Soft Shell Crab Roll, sriracha mayonnaise 22
  - New England Lobster & Eggs Benedict, potato hash, lime 28
  - Alaskan King Crab Omelette, fragrant japanese curry 26
  - Wagyu Katsu Sandwich, cabbage & black truffle aioli 65

- BRUNCH ADD-ONS
- House-Made Ricotta 4
  - Potato Hash 5
  - Avocado 6
  - Smoked Bacon 6
  - Grilled Mushroom 6
  - Steamed Brown Rice 6

- MEAT & SEAFOOD
- Honbinos Clams Over the Grill, garlic & soy 32
  - Japanese Flying Squid, white soy dressing 32
  - Sea Barramundi, katsuobushi butter, smoked jalapeño 44
  - Wagyu Cheeseburger, tomato jam, jalapeño, fried egg 28
  - Smoked Peri Peri Chicken, hot sauce, lemon 34
  - Butcher Steak, onion ring, béarnaise 38 per 150g
  - Rump Cap mb5+, onion ring, béarnaise 45 per 150g
  - David Blackmore Striploin mb9+ 115 per 100g

ADRIFT

By Chef David Myers