

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**.

BRUNCH FREE FLOW 70

CHAMPAGNE  
NV Piper Heidseick, 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	
Housemade Blueberry Jam on Sourdough Toast	12
Free Range Eggs Your Way, sourdough toast	12
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
Striploin mb12+, onion ring, béarnaise	115 per 100g

**ADRIFT**  
By Chef David Myers