

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**.

## STARTERS

Potato Hash, crème fraîche, caviar	6
New England Lobster Roll, harissa sauce	8
Cheeseburger Spring Roll, caviar	8
Prawn Shumai Dumplings, spicy ponzu	18
Wagyu Carpaccio, spring onion, yuzu soy	22
Irish Oysters half dozen, scotch bonnet chili, jalapeño	36
Tomato Salad, burrata cheese, smoked chili oil dressing	14

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## BRUNCH FREE FLOW 70

### CHAMPAGNE

NV Piper Heidsieck, Reims, France

### ROSÉ

2017 Lorenza, St. Helena, California

### BOOZE

Bloody Mary, spiced house mix, vodka  
Mimosa, cointreau, freshly squeezed citrus, bubbles  
Strawberry Swing, lavender thyme honey, wine, bubbles

## BRUNCH

Country Loaf Sourdough, smoked butter	4
Black Garlic Bread, salted vanilla	4
Ricotta Blueberries on Toast	12
Eggs Your Way, sourdough toast	12
Buttermilk Hotcake, strawberries, honey & cream	19
Avocado Toast, poached eggs, smoked cheese, olive oil	21
Eggs Benedict, smoked bacon, rice cake, béarnaise	22
Soft Shell Crab Roll, cabbage slaw, sriracha mayonnaise	22
Scramble Eggs, crispy oyster, coriander, hot sauce	26
Lobster Benedict, potato hash, poached eggs	28
King Crab Omelette, Japanese curry	26
Wagyu Katsu Sandwich, black truffle aioli	55

## COALS & TEPPAN

Live Mussels Over Coals, garlic, kombu, sea herbs	26
XO Rockling Fish, smoked chili oil, tomato water	34
Japanese Flying Squid, white soy dressing	32
Wagyu Cheeseburger, tomato jam, jalapeño, fried egg	28
Barley Miso Chicken, burnt citrus, shichimi pepper	29
Wagyu Tobanyaki, smoked bonito, apple ginger soy	30
Butcher Steak, onion ring, béarnaise	34 per 150g
USA Striploin, onion ring, béarnaise	50 per 200g

## SIDES

Watercress Salad, aged balsamic	10
Smoke Bacon	6
Brown Rice, barley, quinoa	6
Seasonal Avocado	6



EXPLORE.  
DISCOVER.  
SHARE.

## BRUNCH AUTUMN 2018

Executive Chef Wayne Brown  
General Manager Randy Taylor

# ADRIFT

By Chef David Myers