

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**.

Sourdough, sesame butter	4
Impossible Patty Melt, pimiento, cheddar, pickles	9
Mesclun Salad, mushroom, walnut, pecorino	16
Tomato Salad, burrata cheese, smoked chili	16
Persimmon & Endive, sweet chili, shiso vinaigrette	21
Buttermilk Snap Peas, house-made ricotta, horseradish	16
Black Truffle Fried Rice, egg yolk, perilla leaf	28
Impossible Cheeseburger, tomato jam, jalapeño, hand-cut fries	28
Sumi Eggplant, sweet garlic	16
Asparagus, goats curd, brown butter soy	17
Japanese Sweet Potatoes, salted plum cream	12
Steamed Brown Rice	6



VEGETARIAN 2019

Executive Chef Wayne Brown
General Manager Randy Taylor

ADRIFT

By Chef David Myers