



# DRIFTWOOD LOUNGE

## STARTERS

**🌿GF Crispy Curried Cauliflower — \$15 | 720 cal**

Goan Curry, Cilantro Pesto

**Chicken Wings — \$18 | 860 cal**

Carrot and Celery | choice of: Franks Red Hot, Sweet Chili, or House Dry Rub | choice of: Ranch or Blue Cheese Dressing

**GF Lobster and Shrimp Ceviche — \$25 | 620 cal**

Tomato, Hot House Cucumber, Red Onion, Cilantro, Corn Tostada

**Buffalo Chicken Jalapeno Poppers — \$17 | 850 cal**

Bleu Cheese or Ranch Dressing,

## SOUP & SALAD

+Add: chicken \$7 (270 cal) \*shrimp \$12 (250 cal) \*steak \$13 (390 cal) \*salmon \$11 (240 cal)

**🌿🌿 Wahweap Caesar Salad — \$15 | 650 cal**

Chopped Romaine, Roasted Corn, Diced Tomato, Tortilla strips, Poblano Caesar Dressing

**GF LP Cobb Salad — \$17 | 670 cal**

Romaine, Bacon, Blue Cheese, Avocado, Egg, Tomato, Olives, House Buttermilk Dressing

**French Onion Soup — \$11 | 520 cal**

Gruyere, Puff Pastry

**Chef's Soup of the Day — 10 Bowl | 7 Cup**

New flavors made with fresh inspiration each day. Ask your server for today's selection

## SANDWICHES

Served with choice of: french fries (Cal 280), sweet potato fries (Cal 360), or cole slaw (Cal 280)

**DWL Signature Burger — \$17 | 850 cal**

Angus Beef Patty, American Cheese, Caramelized Onion, Tomato, Leaf Lettuce, Burger Sauce, Brioche Bun

+ Substitute: Beyond Burger \$4 | 245 cal

**🌿 Green Chile Quesadilla — \$15 | 610 cal**

Flour Tortilla, Jack and Cheddar Cheese, Hatch Green Chile Sauce, Sour Cream, Salsa

**Fried Chicken Sandwich — \$17 | 670 cal**

Lettuce, Tomato, Chipotle Aoli, Pickles, Brioche Bun

**B.L.T.A — \$16 | 690 cal**

Crispy Bacon, Lettuce, Tomato, Smashed Avocado, Mayo, Grilled Sourdough

**Strip Loin Steak and Cheese — \$21 | 950 cal**

Shaved Strip Loin, Provolone, Peppers and Onions, Italian Dressing Hoagie Roll

## PUB PLATES

Served at 5 pm

**Tequila Braised Beef Short Rib — 930 cal | \$34**

Slow Cooked Braised Beef Short Rib, Hatch Red Chile Sauce, Roasted Garlic Mash, Chef's Vegetable, Flour Tortilla

**Pub Fish & Chips — \$21 | 910 cal**

hand battered alaskan cod, house tartar, lemon

**🌿 Porcini Mushroom Fettuccine — \$18 | 750 cal**

Porcini Mushroom Cream Sauce, Parmesan, Fettuccini Pasta

+ \*add shrimp \$12 (250 cal) | \*add chicken \$7 (270 cal) | \*add salmon \$11

GF Gluten Free

🌿 Vegetarian

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. 2,000 CALORIES A DAY IS  
USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. A GRATUITY OF 18% WILL BE ADDED TO TABLES OF  
6 OR MORE.**