

STARTERS

GF Crispy Curried Cauliflower — \$15 | 320 cal

Goan Curry, Cilantro Pesto

GF Chicken Wings — \$18 | 860 cal

Carrots & Celery | choice of: Frank's Red Hot, Sweet Chili, or Dry Rub | choice of: Ranch or Blue Cheese Dressing

Shredded Beef Nachos — \$18 | 810 cal

Tortilla Chips, Shredded Beef, Cheddar and Jack Cheese, Pickled Jalapeno, Diced Tomato, Green Onions, Salsa, Sour Cream and Guacamole

Grilled Chicken Flatbread — \$17 Cal 550 cal

Grilled Chicken, Cheddar Cheese, Roasted Red Peppers, Roma Tomato, Pesto, Balsamic Glaze

GF Jumbo Shrimp Cocktail — \$18 | 400 cal

Served with Traditional Cocktail Sauce, Cajun Remoulade and Lemon

SOUP & SALAD

GF Wahweap Caesar Salad — \$15 | 650 cal

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

GF LP Cobb Salad — \$17 | 670 cal

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

French Onion Soup — \$11 | 520 cal

Gruyere, Puff Pastry

Chef's Soup of the Day — \$10 Bowl | \$7 Cup Cal Vary

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)

***Driftwood Burger — \$18 | 790 cal**

Angus Beef Patty, American Cheese, Tomato, Leaf Lettuce, Pickle, House Made Bun

+ Jalapeno, Roasted Poblano, Sautéed onion or Mushroom - \$1 each, Bacon, Avocado-\$3 each

Substitute Beyond Burger Add: \$4

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 Aioli, Pickles, Toasted Potato Bun

B.L.T.A — \$16 | 690 cal

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

Battered Cod Sandwich — \$18 | 900 cal

Hand Battered Alaskan Cod, Potato Bun, Tartar Sauce, American Cheese, Lettuce

PUB PLATES

Served at 5 pm

Tequila Braised Beef Short Rib — \$34 | 930

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

Pub Fish & Chips — \$22 | 910 cal

Hand Battered Alaskan Cod, Jalapeno Tartar Sauce, Lemon and Cole Slaw

Penne Arrabbiata — \$19 | 400 cal

Penne Pasta, Garlic, Spicy Marinara, Parmesan Cheese

Pollo de Cozumel — \$30 | 750 cal

Citrus Marinated Roasted Half Chicken, Lime Cilantro Rice, Seasonal vegetable, Salsa Roja

* add Chicken \$7 | 270 cal *add Italian Sausage \$7 | 350 cal *add Shrimp \$12 | 240 cal

GF Gluten Free

V 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.