

# SMALL PLATES

## Ø Crispy Curried Cauliflower — \$15 | 320 cal

Goan Curry, Cilantro Pesto

#### Chicken Wings - \$18 | 860 cal

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

## 

Served with Traditional Cocktail Sauce, Remoulade and Lemon

#### Grilled Chicken Flatbread - \$17 Cal 550 cal

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

# SOUP & SALAD

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

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

#### **1** 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)

## \*Driftwood Burger — \$17 | 790 cal

Angus Beef Patty, American Cheese, Tomato, Leaf Lettuce, Pickle, Brioche Bun

+ Add: Bacon, Avocado, Pickled Jalapeno, Roasted Poblano, Caramelized Onion or Sautéed

Mushroom: \$3 each Substitute Beyond Burger Add: \$4

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

Lettuce, Tomato, Chipotle Aioli, Pickles, Brioche Bun

#### B.L.T.A - \$16 | 690 cal

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

# PUB PLATES

Add soup, garden salad or caesar salad -\$4

### **6** \*12 oz Ribeye — \$49 | 1625

Roasted Garlic Mashed Yukon Potato, Seasonal Vegetable

#### Pub Fish & Chips - \$22 | 910 cal

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

### Mexicali Shrimp Linguine — \$34 | Cal 950 cal

Jumbo Shrimp, Jalapeno, Diced Tomato, Cream Sauce, Linguine

### All-natural Southern Fried Chicken — \$ 30 | 830 cal

Roasted Garlic Mashed Yukon Potatoes, Seasonal Vegetable

## **⑤** ■ Hatch Green Chile and Cheese Tamale — \$28 | 710 cal

Hatch Green Chile Sauce, lime Cilantro Rice, Seasonal Vegetable

# DESSERTS

## Caramel Apple Crisp — \$11

apple crisp topped with vanilla bean gelato and caramel sauce

#### Tiramisu — \$12 | 492 cal

house made traditional tiramisu



■ Vegetarian