

D R I F T

eat + drink

STARTERS

Ahi Tuna Tostadas	18
<i>crispy corn tortillas, seared tuna, guacamole, radish, pico de gallo, jalapenos, chipotle crema, cilantro (GF)</i>	
Loaded Hummus Plate	15
<i>garlic hummus topped with cucumber, tomato, olive, red onion, arbequina olive oil, served with toasted pita (GFO, VN)</i>	
Chicken Tacos	16
<i>marinated thigh meat, corn tortillas, pico de gallo, avocado, side of salsa (GF, DF)</i>	
Shrimp Tacos	16
<i>marinated shrimp, blue corn tortillas, pico de gallo, shredded cabbage, chipotle crema (GF)</i>	
Cheese and potato Empanadas	16
<i>manchego cheese, scallions, recoto aioli (V)</i>	
Truffle Fries	12
<i>parmesan and herbs (V, GF)</i>	
Sweet Potato Fries	7
<i>chipotle aioli (V, GF)</i>	
Tortilla Soup	8
<i>crema, crispy tortilla strips (V, GF)</i>	

FLATBREADS

Prosciutto and blue cheese	20
<i>Point Reyes blue, arugula, and aged balsamic reduction drizzle (GFO +\$4)</i>	
Chorizo	18
<i>spanish chorizo, manchego cheese, tomato sauce, and oregano (GFO +\$4)</i>	
Margherita	18
<i>tomato sauce, fresh mozzarella, tomatoes, basil (GFO +\$4)</i>	

SWEETS

Chocolate Flourless Cake	12
<i>local avocado gelato</i>	
Cinnamon Churros Ice Cream Sandwich	12
<i>dulce de leche ice cream and chocolate sauce</i>	
Vanilla Crème Brulee	12
<i>creamy sweet custard, caramelized sugar top and berries</i>	
White Chocolate Cheesecake	12
<i>a passion fruit mousse, cigar tuile, black berry coulee</i>	

SALADS AND BOWLS

add grilled chicken +\$7, add salmon +\$9 to any salad or bowl

La Jolla Caesar	14
<i>romaine, cotija cheese, salted pepitas, crispy tortilla strips, Caesar dressing (GF)</i>	
Kale and Farro Salad	15
<i>cucumber and heirloom tomatoes, carrot, red cabbage, radishes, Moroccan spiced chick peas, feta cheese, lemon tahini vinaigrette (GFO, V)</i>	
Louie Shrimp Salad	20
<i>baby gem lettuce, cucumbers, tomatoes, quail egg, avocado, poached shrimp and Louie dressing (GF)</i>	
Poke Bowl	22
<i>diced marinated tuna, brown rice, edamame, wakame, cucumber, avocado, crunchy garlic, sesame seeds, sriracha aioli (GF)</i>	

MAINS

Chile-Lime Salmon	35
<i>seared salmon, brown rice pilaf, avocado-mango and passion fruit relish, green chili adobo sauce (GF, DF)</i>	
Mojo Marinated Airline Chicken Breast	30
<i>roasted garlic mashed potatoes, Heirloom baby carrots, and chicken au jus (GF, DF)</i>	
New York Strip Steak	40
<i>10oz strip, purple papa brava, recoto aioli, grilled asparagus and chimichurri (GF, DF)</i>	
Braised Short Ribs	35
<i>Cabernet braised, creamy polenta, wilted spinach, grilled king oyster mushrooms (GF)</i>	
Brown Butter Cavatelli Pasta	27
<i>wild mushroom ragu, spinach and creamy parmesan broth (V)</i>	
La Jolla Burger	20
<i>grass-fed beef patty, avocado, bacon, jack cheese, potato bun (GF bun +\$2)</i>	
Beyond Burger	22
<i>vegan plant based patty, lettuce, tomato, avocado on gluten-free bun (VN, GF)</i>	

all burgers served with fries or house salad

sweet potato fries (+\$1), truffle fries (+\$4)

Executive Chef— Laura De Martin

Sous Chef— Michelle Vall De Ruten

V = Vegetarian GF = Gluten Free VN = Vegan
DF = Dairy Free GFO = Gluten Free Option

*A 4% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increase in minimum wage for our dedicated hotel associates.
*18% Service Charge will be added to parties of 6 or more. We kindly ask no split checks. *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Food is prepared in the same facility and equipment as gluten items. If you are Celiac and/or highly sensitive, please notify your server of any food allergies.