

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**.

## BRUNCH FREE FLOW 70

### CHAMPAGNE

NV Piper Heidsieck, Épernay, France

### REALLY COOL WINES

2017 Lorenza Rosé, St. Helena, California

2016 Olivier Techer, Côtes de Bordeaux, Bordeaux, France

2017 Domaine le Fay d'Homme, Muscadet, Fief du Seigneur, Pays Nantais, France

### BOOZE

Bloody Mary, spiced house mix, vodka

Mimosa, cointreau, freshly squeezed citrus, bubbles

Strawberry Swing, lavender thyme honey, sauvignon blanc



EXPLORE.  
DISCOVER.  
SHARE.

## BRUNCH SUMMER 2019

Executive Chef Wayne Brown  
General Manager Randy Taylor

## SNACKS

Sourdough, sesame butter	4
Lobster Roll, harissa sauce	8
Cheeseburger Spring Roll, caviar	8
Salmon Roe, taramasalata	16
Tomato Salad, burrata cheese, smoked chili oil	16
Buttermilk Snap Peas, house-made ricotta, horseradish	16
Persimmon & Endive, sweet chilli, hibiscus vinegar	21
French Pink Oyster's half dozen, scotch bonnet chili	48

## BRUNCH

Housemade Blueberry Jam on Sourdough Toast	12
Free Range Eggs Your Way, sourdough toast	12
Buttermilk Hotcake, strawberries, honey & cream	19
Poached Eggs & Avocado, goats curd, olive oil	21
Eggs Benedict with Jamón, grilled brown rice balls	22
Fried Soft Shell Crab Roll, sriracha mayonnaise	22
Scramble Eggs, fried oysters, coriander with hot sauce	26
New England Lobster & Eggs Benedict, potato hash, lime	28
Alaskan King Crab Omelette, fragrant japanese curry	26
Wagyu Katsu Sandwich, cabbage & black truffle aioli	55

## COALS & TEPPAN

Honbinos Clams Over the Grill, garlic & soy	32
Japanese Flying Squid, white soy dressing	32
Sea Barramundi, katsuobushi butter, smoked jalapeño	44
Wagyu Cheeseburger, tomato jam, jalapeño, fried egg	28
Smoked Peri Peri Chicken, hot sauce, lemon	34
Butcher Steak, onion ring, béarnaise	38 per 150g
Angus Rump Cap mb5+, onion ring, béarnaise	45 per 150g
Striploin mb12+, onion ring, béarnaise	115 per 100g

## SIDES

Avocado	6
Smoked Bacon	6
Watercress, comté cheese, aged balsamic	12
Steamed Brown Rice	6

# ADRIFT

By Chef David Myers