

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**.

Grilled Sourdough, miso butter	5
Hay Baked Kohlrabi, kombu, amazake dressing, grilled leaf	18
Glutinous Rice, shiitake, fermented sweet potato leaf	16
Sweet Corn, custard, miso, walnut, buckwheat	18
Celeriac, pine nut, cured yolk, parsley	20
Butternut Squash, goat's curd, hazelnut, coriander seed	24
Cos Lettuce, sunflower seed, pickled shallot, gruyère	11
Haricot Beans, goma, lemon	8
Sumi Eggplant, sweet garlic	14
Fried Sprouts, szechuan sauce	10
Hand-Cut Potato Fries, charcoal mustard sauce	9



VEGETARIAN

Executive Chef Peter Smit
General Manager Randy Taylor

ADRIFT
By Chef David Myers