

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
Impossible Patty Melt, pimiento, cheddar, pickles	9
Mesclun Salad, walnut, pecorino	16
Heirloom Tomato, buttermilk, shiso	16
Spice Roasted Pumpkin, house-made ricotta, mizuna	16
Black Truffle Fried Rice, egg yolk, perilla leaf	16
Kohlrabi, rocket, chili, hazelnut	20
Impossible Cheeseburger, tomato jam, jalapeño, hand-cut fries	28
Sumi Eggplant, sweet garlic	14
Japanese Sweet Potatoes, salted plum cream	12
Forgotten Carrot, kombu, wasabi, sunflower, dill	15
Steamed Brown Rice	6



VEGETARIAN

Executive Chef Peter Smit
General Manager Randy Taylor

ADRIFT

By Chef David Myers