



BURGERS

All burgers are made in house on a vegan potato bun (GF buns available). Served with your choice of chips, fries or house salad.

Yam Fries - \$2

Poutine - \$4

Drift Burger \$18

5 oz Beef Patty, Aged Cheddar, Dill Pickles, Tomato, Red Onion, Arugula, Zesty Sauce and Maple Aioli

Add Bacon - \$2.00

Breakfast Burger \$19

5oz Beef Patty, Herb Goat Cheese, Beet Dill Relish, Fried Egg, Arugula and Dijon Mayo

Coconut Chicken Burger \$19

Crispy Coconut Crusted Chicken Breast, Mango Salsa, Red Onion, Arugula and Coriander Mayo

Hot and Honey Chicken Burger \$18

Crispy Coconut Crusted Chicken Breast tossed in our Hot and Honey Sauce, Red Onion, Dill Pickles, Arugula and Gorgonzola Aioli

Vegan Burger \$17

5oz Black Bean Potato Patty, Jalapeno Corn Relish, Red Onion, Arugula and Zesty Sauce

SALAD

House Salad - Full Size - \$12 | Half Size - \$6

Baby Kale, Roasted Beets, Goat Cheese, Pumpkin Seeds and Apple Dijon Vinaigrette

Drift Cobb Salad \$18

Baby Kale, Tomatoes, Bacon, Hard Boiled Egg or Chicken, Smoked Gouda, Fried Jalapenos, Fried Onions and Avocado Ranch

CLASSIC GRILLED SANDWICHES

All sandwiches are served on a ciabatta bun, with your choice of chips, fries or house salad.

Yam Fries- \$2

Poutine - \$4

Hero Sandwich \$14

Prosciutto, Cheddar, Pickles, Maple Aioli Grilled on a Ciabatta Bread

Forager Sandwich \$15

Sauteed Portobello Mushrooms, Caramelized Onions, Goat Cheese, Spinach and Gorgonzola Aioli Grilled on Ciabatta Bread

Spring Chicken Sandwich \$15

Pulled Chicken, Fresh Mozza, Red Peppers, Arugula and Sun-Dried Tomato Vinaigrette. Grilled on Ciabatta Bread

Triple Cheese Melt \$13

Smoked Gouda, Mozza, and White Cheddar Comes your choice of Chipotle, Maple, or Pesto Aioli on the side.

Add Bacon - \$2.00

Poutine

Full Size - \$12 | Half Size - \$6

House Cut Fries, In-House Gravy - Your Choice of Beef or Mushroom, Cheese Curds, Tossed in Our Signature Seasoning

Avocado Veggie Smash Toastie \$10

Vegan

Grilled Bread, In House Veggie Antipasto, Smashed Avocado and Pea Shoots



BREAKFAST

Available All Day

Brekkie Bacon Biscuit \$8

Fried Egg, Bacon, Tomato, Arugula and Maple Aioli
Served on Spinach Feta Homemade Biscuit

Brekkie Pepper Biscuit Sandwich \$8

Fried Egg, Bell Peppers, Feta, Arugula and Pesto Aioli
Served on Spinach Feta Homemade Biscuit

Brekkie Beet Biscuit \$8

Fried Egg, Roasted Beets, Herbed Goat Cheese,
Arugula and Mayo. Served on Spinach Feta
Homemade Biscuit

Traditional Breakfast \$15

Two Eggs, (2) Banger Sausages or
(3) slices of Bacon, Campfire Toast, and Lemon
Parsley Smashed Potatoes

CREPES

Spun Fresh to Order - In-House
Gluten Friendly Option Available upon request.

Classic Crepe \$13

Strawberry, Banana and Nutella

The Old Timer \$13

Strawberry Rhubarb Compote, Sliced Almonds and
Whipped Cream

Apple Pie Crepe \$15

House Made Apple Pie Filling, Caramel Drizzle,
Cinnamon Sugar, Whipped Cream

Lox Ness Crepe \$15

Smoked Salmon, Remoulade (caper aioli -tartar sauce
like), Pickled Red Onions, and Arugula

Flatlander Chicken Crepe \$16

Pulled Chicken, Beet Dill Relish, Goat Cheese,
Caramelized Onions, Spinach and Sour Cream

Mushroom and Brie Melt \$16

Sliced Prosciutto, Brie Cheese, Sauteed Mushrooms,
Caramelized Onions, Spinach, Maple Aioli topped
with Candied Almonds

POKE BOWLS

Our bowls come on a base of rice and zucchini
noodles. With your choice of toppings, including
spicy mayo, sriracha, crispy onions, wasabi peas,
and sesame seeds.

Ahi Tuna Bowl - \$16

Ahi Tuna, Cucumbers, Edamame, Avocado, Green
Onions, Spicy Coconut Sauce

Chicken Teriyaki Bowl - \$14

Diced Chicken, Cucumbers, Edamame, Pineapple,
Carrots, Green Onions, Teriyaki Sauce

Signature Bowl - \$16

Ahi Tuna, Shrimp, Cucumbers, Edamame,
Pineapple, Wakame, Avocado, Ponzu Soy Sauce

Vegan Power Bowl - \$12

Black Beans, Tomatoes, Carrots, Pineapple,
Cucumber, Edamame, Green Onions, Avocado,
Spicy Coconut Sauce

California Roll Bowl - \$15

Imitation Crab, Cucumbers, Edamame, Carrot,
Green Onion, Avocado, Drizzled with Spicy Mayo

Maple Ginger Tofu - \$15

Marinated tofu, Cucumber, Edamame, Carrots,
Avocado, Maple Ginger Sauce

