

BAR BITES

WOOD FIRED ARTICHOKE FONDUTA 11-

Creamy Fontina & Ricotta Cheese, Tender Grilled Artichokes,
Oven Roasted Tomatoes, Flatbreads

CEDAR KEY CLAMS 13-

Lemongrass, Garlic, Ginger, Cilantro Broth

SHORT RIB SLIDERS 10-

Slow Braised, Caramelized Onions,
Aged Provolone Cheese, Griddled Potato Roll

BRUSCHETTA 10-

Brick Oven Ciabatta, Vine Ripe & Sun-Dried Tomatoes,
Crumbled Goat Cheese, Aged Balsamic

TUNA POKE 13-

Avocado Salsa, Citrus Ponzu, Scallions,
Toasted Sesame Seeds, Spiced Orange Oil

ROASTED GARLIC HUMMUS 11-

Olive-Caper Tapenade, Crispy Parmesan Flatbread

CRISPY CALMARI 13-

Sweet Cherry Peppers, Housemade Pomodoro, Cilantro Aioli

DRIFT WINGS 13-

Crispy Jumbo Wings tossed in your choice of:
Honey Buffalo, Carolina BBQ or Sweet Chili-Lime, served with
Celery and Housemade Blue Cheese Dressing

PIZZA

FUNGI 13-

Wild Mushrooms, Pizza Sauce, Sharp Sheep's Cheese,
Romano Tartufo Oil, Spicy Arugula

GENOVA WHITE 14-

Herb Seared Roasted Chicken, Baby Spinach,
Ricotta, Romano, Mozzarella, EVOO

RUSTICA 15-

Sweet Fennel Sausage, Crispy Pancetta,
Spicy Pomodoro, Fine Herbs

MARGHERITA 13-

House Pomodoro, Fresh Buffalo Mozzarella,
Roasted Tomatoes, Torn Sweet Basil

ANGRY SHRIMP FLATBREAD 15-

Sweet Shrimp, Creamy Parmesan Sauce, Chili Flakes, Baby Spinach

Many items on this menu contain ingredients that are not listed; please inform your order taker of any food allergies or dietary restrictions before you place your order.
Consumption of raw or undercooked food may result in an increased risk of foodborne illness.



HANDCRAFTED COCKTAILS

Our mixologists are committed to crafting cocktails that display rich, vibrant and unique flavor profiles using only the freshest juices, fruits, syrups, purees and herbs. Each cocktail is hand-shaken to icy perfection and represents today's culinary approach to the art of the cocktail...Enjoy!

SEASIDE 10-

Tito's Handmade Vodka, Organic Elderflower Liqueur,
Fresh Pineapple Juice, Squeezed Lemon,
Pineapple Wedge

GINGER & RASPBERRY CRUSH 10-

A Refreshing Blend of Stoli Vodka, Fresh Ginger Slices,
Raspberries and Limes gently Muddled with a
touch of Simple Syrup

STRAWBERRY MO-TITO 11-

Tito's Handmade Vodka, Muddled Fresh Strawberries,
Limes, Mint and Basil Leaves, touch of Thatcher's Organic
Elderflower Liqueur and Agave Nectar,
topped with Club Soda

SICILIAN MARGARITA 11-

Sauza Blue 100% Agave Tequila, Aperol, Blood Orange Juice,
Lime Sour, Fresh Lime Juice, Lime Wheel

BERRY MULE 10-

Stoli Ohranj Vodka, Fresh, Lime Sour,
Seasonal Berries, Ginger Beer

CILANTRO GINGER COOLER 10-

Bombay Gin, Domaine de Canton Ginger Liqueur,
Fresh Pressed Lemon Juice, touch of 100% Agave Nectar,
Fresh Cilantro, topped with Club Soda,
garnished with Lemon

BASIL BLAST 12-

Hendrick's Gin, Lemon Juice, Basil Leaves

WHISKEY SMASH 11-

Jim Beam Bourbon Whiskey, Muddled Mint and
Lemon, Simple Syrup, topped with Club Soda,
Garnished with Mint and Lemon

CUCUMBER BREEZE 12-

Grey Goose Vodka, Fresh Lemon Juice, Agave Simple Syrup,
Fresh Mint, Cucumber Slices

“PUT THE LIME IN THE COCONUT” 11-

Bacardi Coconut Rum, Bacardi Superior Rum,
Fresh Pressed Limes, Fresh Squeezed Pineapple,
Toasted Coconut Syrup, Golden Pineapple Wedge

MARTINIS

DISTINCTIVELY HOT AND DIRTY 13-

Grey Goose Vodka or Bombay Gin,
Martini Extra Dry Vermouth, Pepperoncini Brine,
Olive Juice, Three Large Olives

THE DRIFT DERBY 13-

Woodford Reserve Bourbon, Fresh Grapefruit,
Simple Syrup, Basil Leaves

SAGE ADVICE 12-

New Amsterdam Vodka, Fresh Lemon, Simple Syrup,
Fig Preserve, Egg Whites, Sage Garnish

LA FRESCA 12-

Bombay Gin, St. Germain, Fresh Lime,
Cucumber and Ginger Beer

HAND-SHAKEN COCONUT DAIQUIRI 12-

Bacardi Coconut Rum, Fresh Lime Sour,
Toasted Coconut Rim

BLUEBERRY MARTINI 12-

Stoli Blueberi Vodka, Fresh Lime Sour,
Fresh Blueberries

DRINKABLE DESSERTS

WHITE CAP 10-

Baileys Irish Cream, Godiva White,
Whipped Cream

ESPRESSO MARTINI 12-

Stoli Vanil Vodka, Kahlua, Espresso, Simple Syrup

ANCHO ESPRESSO 11-

Faretti Biscotti Liqueur, Ancho Reyes Chile Liqueur,
Chocolate Bitters blended with Espresso,
served Chilled and Up

CAFÉ ROYAL 10-

Patrón XO Coffee Liqueur, Chocolate Godiva,
Whipped Cream, Shaved Chocolate

CAPPUCCINO MARTINI 12-

Baileys Irish Cream, Stoli Vanil Vodka,
Espresso Shot, Cocoa Dust

NUTTY FISHERMAN 11-

Baileys Irish Cream, Frangelico, Kahlua



SINGLE MALT SCOTCH

THE GLENLIVET 12 yr.

LAPHROAIG 10 yr.

THE MACALLAN 12 yr.

THE MACALLAN 18 yr.

THE DALMORE 21 yr.

GLENFIDDICH 14 yr.

OBAN 14 yr.

THE BALVENIE 12 yr.

BLENDED SCOTCH

DEWAR'S 12 yr.

DEWAR'S 18 yr.

CHIVAS REGAL 12 yr.

JOHNNIE WALKER BLACK

JOHNNIE WALKER RED

BOURBON

BULLEIT

BULLEIT RYE

BASIL HAYDEN'S

KNOB CREEK

WOODFORD RESERVE

BAKER'S 7

MAKER'S MARK

COGNACS & PORTS

COURVOISIER VS

COURVOISIER VSOP

FONSECA BIN 27

SANDMAN RUBY

HENNESSY VS

REMY VSOP

TAYLOR FLADGATE 20

TAYLOR FLADGATE 10

BEER

DRAFT

HUTCHINSON IPA 6-

(Deep Blue Brewing) 5.8% abv

Florida Inspired, Medium Body IPA perfectly blended with hints of Citrus

DRIFT TANGERINE WHEAT 6-

(Deep Blue Brewing) 4.8% abv

Locally Brewed, this Wheat Malt delivers a delicious thirst quencher with gentle touches of Tangerine

SAMUEL ADAMS SEASONAL 6-

(Massachusetts, USA) 4.9% abv

Sam Adams Brewery's Seasonal Selection, ask your server for the Season

BUD LIGHT 5-

(Missouri, USA) 4.2% abv

Subtle, Elegant Hop Aroma with a Clean, Balanced Finish

STELLA ARTOIS 6-

(Leuven, Belgium) 5.2% abv

Golden Belgian Brew is a Signature Blend of Premium Malt and Saaz Hops

YUENGLING LAGER 5-

(Pottsville, PA) 4.5% abv

Rich Amber Color and Medium Bodied Flavor with Roasted Caramel Malt for a Subtle Sweetness

IMPORT/CRAFT

CORONA EXTRA 6-

(Mexico) 4.6% abv

The Classic Mexican Beer, the Number One Import in the USA

CORONA LIGHT 6-

(Mexico) 4.2% abv

A Slightly Lighter Version of the Mexican Classic

ANGRY ORCHARD 6-

(Walden, New York) 5% abv

This Crisp and Refreshing Cider mixes the Sweetness of Apples with a Subtle Dryness for a Balanced Cider Taste, Aromatics and Subtle Fruit Flavor

CIGAR CITY JAI ALAI 6-

(Ybor City, Florida) 7.5% abv

An IPA that starts off with a Citrus Bitterness, hint of Caramel and finishes with Citrus and Tropical Fruit Hop Notes

HEINEKEN 6-

(Netherlands) 5% abv

European Pale Lager, First Brewed in 1873

GUINNESS 6-

(Ireland) 4.2% abv

An Irish Dry Stout Brewed since 1725

SEA DOG WILD BLUEBERRY WHEAT ALE 6-

(Bangor, Maine) 4.6% abv

Their unique contribution to the Fruit Ale Category Features the Nutty Quench of Wheat Ale combined with the Delightful Aromatics and Subtle Fruit Flavor contributed by Maine Wild Blueberries

AMERICAN PREMIUM

BUD LIGHT 5- BUDWEISER 5- COORS LIGHT 5- MICHELOB ULTRA 6-

MILLER LITE 5- O'DOUL'S (non-alcoholic) 5-



WINE BY THE GLASS

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO, Italy (split) 12-

MOËT & CHANDON, France (split) 25-

INTERESTING WHITES & ROSÉ

ECCO DOMANI, PINOT GRIGIO, Italy 8-

FLEUR DE MER, COTES DE PROVENCE, 'ROSÉ', Italy 11-

CHATEAU STE. MICHELLE, RIESLING, Washington 9-

KIM CRAWFORD, SAUVIGNON BLANC,
New Zealand 11-

MURPHY-GOODE 'THE FUME',
SAUVIGNON BLANC, North Coast, California 8-

FREI BROS, 'RESERVE' RUSSIAN RIVER VALLEY,
CHARDONNAY, California 12-

WILLIAM HILL ESTATE WINERY,
CHARDONNAY, California 8-

MEIOMI, CENTRAL COAST, CHARDONNAY, California 11-

HESS, 'SHIRTAIL RANCHES', CHARDONNAY,
California 9-

KENDALL-JACKSON, VINTNER'S RESERVE,
CHARDONNAY, California 10-

REDS

MURPHY-GOODE, PINOT NOIR, California 9-

TRINITY OAKS, BY TRINCHERO,
CABERNET SAUVIGNON, California 8-

LA CREMA, SONOMA COAST,
PINOT NOIR, California 16-

SILVER PALM, NORTH COAST,
CABERNET SAUVIGNON, California 10-

COLUMBIA CREST, 'GRAND ESTATE' MERLOT,
Columbia Valley, Washington 8-

KENDALL-JACKSON, VINTNER'S RESERVE
CABERNET SAUVIGNON, California 11-

ALAMOS, MALBEC, Argentina 8-

LOUIS MARTINI, Sonoma County, California 12-

FREI BROTHERS, RESERVE, Alexander Valley, California 15-