



### GROWLER FILLS

Get any Draft Beer on tap in a 64oz growler to-go for \$24.

### BOTTLED BEERS

Budweiser - 4.25

O'douls - 4.25

Guinness - 5.75

Square Mile Cider - 5.5

Omission IPA (gf) - 5.25

Stella - 5.25

Michelob Ultra - 4.50

Estrella Jalisco - 4.75

### SODAS

Pepsi - 3.25

Diet Pepsi - 3.25

Mug Root Beer - 3.25

Sierra Mist - 3.25

Dr. Pepper - 3.25

Coffee - 2.95

Lemonade - 3.25

Iced Tea - 3.25

Hot Tea - 3.25

Ginger Ale - 4.25

### CHAMPANGE / SPARKLING

Freixenet Negro Brut, Spain

Adriano Adami Prosecco, Italy

Mumm's Cordon Rouge, Champagne, France

Moet Chandon Imperial, Champagne, France

Glass / Bottle

7.25 (split)

10.95 / 31.50

76

72

### DISTINCTIVE WHITES AND ROSES

Barnard Griffin Riesling, Columbia Valley, WA

9.75 / 27.95

Barnard Griffin Rose, Columbia Valley, WA

9.95 / 32

Eola Hills Pinot Gris, Willamette Valley, OR

9.75 / 29.50

Murphy - Goode Pinot Grigio, Napa Valley, CA

11.25 / 33

Waterbrook Sauvignon Blanc, Columbia Valley, WA

9.95 / 31

### CHARDONNAY

Barnard Griffin, Columbia Valley, WA

9.95 / 32.95

Tamarack Cellars, Walla Walla, WA

36.25

Black Stallion, Napa Valley, CA

12.25 / 35.95

### PINOT NOIR / MERLOT

Pete's Mountain "Haley's Block", Willamette Valley, OR

10.95 / 39.25

Pudding River Pinot Noir, Willamette Valley, OR

10.95 / 35.50

Desert Wind Merlot, Wahluke Slope, WA

37.95

Rex Hill Pinot Noir, Willamette Valley, OR

49.95

### CABERNET SAUVIGNON

Louis Martini, Sonoma, CA

10.25 / 33.95

Drumheller, Columbia Valley, WA

10.25 / 34.95

Abeja, Walla Walla, WA

69.95

L'Ecole No. 41, Walla Walla, WA

62.95

### INTRIGUING REDS / BLENDS

Composition Red Columbia Winery, Columbia Valley, WA

9.95 / 29.95

Padrillos Malbec, Mendoza, Argentina

9.95 / 31.95

Zebra Syrah, Walla Walla, WA

49.95

Stags Leap Petite Syrah, Napa Valley, CA

65.95



# Driftwood

RESTAURANT & LOUNGE

## SPECIAL TO-GO

CALL TO ORDER

(503) 436-1948

PICK UP AT:

179 N Hemlock  
Cannon Beach, OR 97110

SERVING CANNON BEACH

SINCE 1944

## APPETIZERS

**Honey Stung Chicken Wings** 13.25  
6 jumbo wings with cocktail & mustard sauce.

**Hummus Plate** <sup>VEG</sup> 12.25  
Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots and olives.

**Chilled Prawn Cocktail** <sup>GF</sup> 13.95  
6 prawns on ice, with cocktail sauce.

**Tempura Prawns** 14.95  
5 prawns with sweet & sour, cocktail & mustard sauce.

**Crab Cocktail** <sup>GF</sup> 22.95  
Sweet Dungeness crab piled high with homemade cocktail sauce.

## SOUPS

**Clam Chowder** Bowl 8.25 Cup 6.95

**Soup of the Day** Bowl 7.25 Cup 5.95

## SALADS

Croutons upon request.

**Chicken Caesar** <sup>GF</sup> 14.95  
Crisp romaine, asiago cheese, topped with grilled chicken breast.

**Salmon Caesar** <sup>GF</sup> 19.95  
Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.

**Wedge Salad** <sup>GF</sup> 11.25  
Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.

**Garden Salad** <sup>GF VEG</sup> 7.95  
Fresh mixed greens, radishes, carrots, olives.

**Crab Louie** <sup>GF</sup> 24.95  
A generous portion of sweet Dungeness crab, mixed greens, radishes, pickle, egg, olives.

**Oregon Pink Shrimp Louie** <sup>GF</sup> 16.95  
Tender Oregon pink shrimp resting on mixed greens, radish, pickle, olives, and egg.

## KIDS

**Lil' Fish & Chips** 7.95  
Two pieces of cod & chips served with tartar sauce

**Chicken Strips** 6.95  
Two chicken strips served with fries

## DESSERT

**5 Layer Chocolate Cake** 8.25  
Ask about additional dessert options

### ITEMS SUBJECT TO AVAILABILITY

<sup>GF</sup> Gluten Free | <sup>VEG</sup> Vegetarian

 Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SANDWICHES & BURGERS

Served with fries

**Rib Eye Steak Sandwich** 19.95  
6 oz. aged rib eye, charbroiled to your liking, served on a grilled rustic roll.

**BLT** 11.95  
A classic, with bacon, lettuce, tomato on a toasted rustic roll. Add turkey 2.00

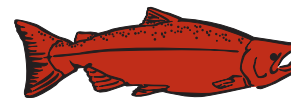
**Breast of Turkey** 11.25  
Sliced daily, moist turkey breast with Swiss cheese, lettuce and mayonnaise on sourdough.

**Dungeness Crab Roll** 21.95  
Sweet Dungeness Crab folded in a mixture of celery hearts, onion, red pepper and mayonnaise served on a rustic roll.

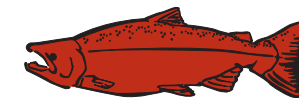
**Ye Olde Driftwood Burger** 11.95  
One-third pound Black Angus ground chuck with lettuce, onion, pickle, tomato & relish.


Add cheese 1.50 Add bacon 2.95  
Add extra patty 4.95 Gluten Free Bun 2.25

## ENTRÈES



Most entrees include baked potato, fresh seasonal vegetables, rice pilaf or french fries; garlic bread.  
Add clam chowder, soup, or salad 3.75



**Rib Eye** <sup>GF</sup>  12 oz. 32.95  
Ultimate in fine steaks, thick & juicy, a steak lover's favorite.

**Uncle Dixon's Baby Back Ribs**  
Uncle Dixon's style dry rub secret recipe of herbs and spices kissed with a BBQ mop served with fries.  
Full Rack 28.95 Half Rack 22.95

**Fettuccini Alfredo** 21.95  
Creamy alfredo with onions, mushrooms & garlic. Add chicken +3 Add crab +10 Add prawns +6

**Pacific Coho Salmon** <sup>GF</sup> 27.95  
Fresh filet, broiled & basted in butter.

**Fish & Chips** 21.95  
Five pieces of Arctic cod, hand cut, battered and fried, a favorite of all.

## COCKTAILS TO-GO!

Huckleberry Lemonade 9.25

Driftwood Bloody Mary 9.95

Jameson and Ginger 8.75

Aperol Spritz 9.95

Margarita 7.95

The Gingerberry Mule 8.00

\*Other craft and classic cocktails can be made to-go, just ask!