



## PASTRY CASE

### Rotating Daily Selection

**Banana Bread** warmed and topped with whipped honeycomb butter. sea salt. | v \$6

**Garden Quiche** spinach. goat cheese. wild mushrooms. served with dressed cottage greens. | v \$11

**Quiche Lorraine** bacon. gruyere. served with dressed cottage greens. | \$11

## FLATBREADS

**Margherita** basil. fresh mozzarella. pecorino. house marinara. | v \$14

**Pepperoni** pepperoni. red chilies. provolone. pecorino. house marinara. | \$15

**Prosciutto** prosciutto. arugula salad. balsamic. mozzarella. house marinara. | \$16

**Mushroom** wild mushroom. caramelized onion. thyme. provolone. pecorino. chevre cream. | v \$14

## WRAPS

**Waikiki Wrap** cottage greens. quinoa. corn. chimichurri. sweet potato. beans. red onion. avocado spread. | v+ \$13

**Chicken Caesar Wrap\*** Mary's organic marinated chicken. lettuce. pecorino. anchovy vinaigrette. | \$12

**BLTA Wrap** bacon. lettuce. grape tomatoes. avocado spread. blue cheese dressing | \$12

## BOWLS

**Soup of the Day** | market price.

**Waikiki Bowl** cottage greens. quinoa. black bean. corn. red onion. avocado. sweet potato. chimichurri. | v+/gf \$14

**Greek Salad** chopped romaine. cherry tomato. cucumber. red onion. caper. feta. mama lil's peppers. castlevetrano olive. red wine vinegar. olive oil. | v/gf \$14

**Italian Chopped Salad** chopped iceberg. radicchio. romaine. provolone. castlevetrano olive. salami. mama lil's peppers. cherry tomato. italian vinaigrette. | gf \$14

**West Coast Crunch** arugula. radicchio. cottage green vinaigrette. apple. cucumber. goat cheese. red onion. crispy quinoa. honey drizzle. | \$13

**Caesar Salad\*** chopped romaine. garlic crouton. shaved parmesan. anchovy vinaigrette. | \$8

**Add Protein** Organic Chicken Breast. | +\$8  
Tre Fin Smoked Salmon. | +\$12

## SHAREABLES

**House Marinated Olives** | v+/gf \$8

**Pickled Vegetables** | v+/gf \$6

**Cured Salumi** pickled vegetable. marinated olive. grain mustard. toasted crostini. | \$21

**Artisan Cheese** marinated olive. toasted crostini. tomato jam. | v \$18

**Ekone Smoked Oysters** tinned. pickled vegetable. grain mustard. toasted crostini. | \$24

**Tre Fin Smoked Salmon** herb cream. caper. pickled vegetable. toasted crostini. | \$24

gluten-free = gf | vegetarian = v | vegan = v+

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.