

STARTERS

MAPLE BACON ON A CLOTHESLINE *honey | black pepper | pickle | lemon* (3) 18 | (4) 22
OCTOPUS & CHORIZO KABOBS *sweet & sour peppadew | garlic | chili oil* (2) 10 | (3) 15 | (4) 18
SURF & TURF DUMPLINGS *two lobster | two short rib* 16
YESTERDAY'S SOUP OF THE DAY *our culinary team's seasonal creation* mp
BEET 'TARTARE' *craisins | balsamic | candied pecans | goat cheese | beet aioli* 15
OYSTERS EAST & WEST (6) *tomato & horseradish "cocktail mignonette"* 18
ACORN WEDGE *craisins | candied walnuts | bacon | pumpkin-yogurt dressing* 15
PRINCE EDWARD ISLAND BLACK MUSSELS *garlic | tomato | croutons* 16
PASTRAMI SALMON *cucumber salad | honey mustard | "waffle" croutons | pickled onions* 17
SALMON TARTARE PARFAIT *avocado | horseradish crème fraiche | dirty chips* 18
KALE & ROMAINE CAESAR *soft egg | croutons | parmesan crisp* 15
ARUGULA & GOAT CHEESE *cucumber 'carpaccio' | pepper & corn succotash | cajun vinaigrette* 15

MAINS

ROAST ORGANIC CHICKEN *farro | cauliflower | butternut squash* 29
HAND-CUT SQUID INK LINGUINE FRA DIAVOLO *lobster | clams | calamari* 34
HOUSE-MADE CAVATELLI *seasonal vegetables | herbs | olive oil | butter* 24
ROASTED BRANZINO *artichoke hummus | red pepper & olive vinaigrette* 31
PORKY'S PORK CHOP *pear marmalade | apple chutney | maple-dijon glaze* 36
HOUSE-MADE RIGATONI *sausage | peas | tomato sauce* 23
SCALLOPS & OCTOPUS VERACRUZ *broccoli | tomato-caper & olive vinaigrette* 34
GINGER & BLACK PEPPER SALMON *yellow beets | brussels sprouts | truffled beet puree* 30
HALIBUT *spiced rock shrimp | fava bean succotash | arugula pesto | pine nuts* 35
BISON SHORT-RIB *orecchiette | wild mushrooms | truffle mousse* 36

18oz PRIME 40 DAY SALT-AGED* KANSAS CITY BONE-IN SIRLOIN 55

34oz PRIME 40 DAY SALT-AGED* PORTERHOUSE 110

8oz WET-AGED CHOICE FILET MIGNON 36

14oz WET-AGED PRIME RIBEYE "DELMONICO" 39

*Salt-Aged Brick Beef™ is a patented dry-aging process using Himalayan Pink Salt by Chef David Burke US Patent No. 7,998,517 B2 - August 16, 2011

SIDES 8 each | 3 for 21

SAUTÉED SPINACH & MUSHROOMS *nutmeg* | CRISPY BRUSSELS SPROUTS *lemon | chipotle cream*
YELLOW ONION RINGS *tomato vinaigrette* | 'COUCH POTATOES' *whipped butter | lemon crème fraiche*
'ANGRY BROCOLLI' *chili oil | lemon | garlic* | 'HIPSTER FRIES' *togarashi | bacon | shisito | parmesan*

@drifhousedb  @chefdavidburke

"A quality dining experience should be *flavorful, beautiful and memorable*, and that is what we will strive for every day. It's a real treat to work with my talented brother, Chef Robert Burke, and together we should be a tour de force on the Jersey Shore." – David Burke

HOUSE COCKTAILS

'CHAMPAGNE COCKTAIL'

choice of:

ginger | spiced pear | apple cider | elderflower 12

COCKTAIL DU JOUR

our chef-tender's daily libation creation m/p

YOU DON'T SAGE

asbury park vodka | elderflower liqueur

grapefruit | cane sugar | sage 14

GINGER SPICE AND EVERYTHING NICE

blanco tequila | ginger liqueur

lime | simple syrup | jalapeño 15

HARVEST MARGARITA

reposado tequila | clove spiced simple syrup

bitters | lime 14

A DRINK WITH MR. HENDRICKS

botanical gin | ginger liqueur

lemon | honey | cucumber 14

DRIFTHOUSE MANHATTAN

bourbon | carpano antica vermouth

luxardo | maple bitters 15

\$39 THREE-COURSE 'PRIX FIXE' MENU & 25% OFF WINE LIST

Wednesdays, Thursdays, and Sundays

JOIN US FOR "ANGRY HOUR"

we promise you'll leave happy :-)

4 to 7 | bar room only

all day Wednesdays, Thursdays & Sundays

TUESDAY 'BURGER NIGHT'

\$29 prix fixe | live music

BEERS

BLUE MOON WINTER WHEAT

spiced abbey ale | colorado | 5.9% abv 6

BROOKLYN LAGER

american amber lager | new york | 5.2% abv 7

MODELO ESPECIAL

pilsner-style lager | mexico | 4.6% abv 6

COORS LIGHT

light lager | colorado | 4.2% abv 5

FLYING FISH EXTRA PALE ALE

american pale ale | new jersey | 5.2% abv 7

YUENGLING

american amber lager | pennsylvania | 4.5% abv 5

ASBURY PARK BREWERY

assorted selections 7

PERONI NASTRO AZZURO

european pale ale | italy | 5.10% abv 6

STELLA ARTOIS pilsner | belgium | 5.2% abv 7

LEINENKUGEL'S VANILLA PORTER

wisconsin | 6.0% abv 6

NON-ALCOHOLIC

COLD BREW COFFEE

afficionado roasters

small batch peruvian punku rumi coffee | nj 5

FRÛ.IT GINGER BEER

la galvanina | sparkling | rimini | italy 5

Visit www.b-causes.com for a \$100 Gift Certificate to DRIFTHOUSE for ONLY \$65

WINES by the glass

glass / bottle

BUBBLY

PROSECCO BRUT Casa di Malia | Prosecco | Italy 12 / 44

CHAMPAGNE Nicholas Feuillatte | "Cuvée Gastronomie" | Chouilly | France 15 / 56

WHITE

RIESLING Ravines | 2016 | Finger Lakes | New York 10 / 36

PINOT GRIGIO Villa Sandi | 2017 | Veneto | Italy 10 / 36

SAUVIGNON BLANC Mount Beautiful | North Canterbury | New Zealand 12 / 44

SANCERRE Pascal Jolivet | 2016 | Sancerre | France 14 / 52

CHARDONNAY Darms Lane | 2015 | Napa Valley | California 14 / 52

BOURGOGNE BLANC Olivier Leflaive "Les Setilles" | 2016 | Puligny-Montrachet | France 15 / 56

RED

PINOT NOIR Storypoint | 2016 | Sonoma | California 11 / 40

BOURGOGNE ROUGE Joseph Faiveley | 2015 | Bourgogne | France 14 / 52

GRENACHE Domaine des Gravennes | 2015 | Côtes du Rhône | France 12 / 44

SUPER TUSCAN Bere Toscana IGT | 2015 | Tuscany | Italy 11 / 40

CORVINO Santi "Ventale" | 2016 | Valpolicella Superiore | Italy 10 / 36

BORDEAUX ROUGE Les Carrelets | 2015 | Bordeaux | France 12 / 44

MALBEC Tahuan | 2016 | Mendoza | Argentina 12 / 44

CABERNET SAUVIGNON Louis M. Martini | 2015 | St. Helena | California 11 / 40