



Handcrafted Cocktails



Bloody Mary / 240 CAL Sminoff Vodka, house made Bloody Mary mix \$12.00	Classic Martini / 240 CAL New Amsterdam Vodka or New Amsterdam gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$15.00 <i>Top Shelf Add \$3</i>
Cucumber Mint Lemonade / 240 CAL Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$15.00	Jack Daniel's Lemonade / 240 CAL Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$14.00
Manhattan / 240 CAL Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$15.00 <i>Top Shelf Add \$3</i>	Margarita / 240 CAL Corazon Blanco Tequila, Cointreau, fresh-squeezed lime juice \$14.00
Mexican Mule / 240 CAL Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$14.00	Mojito / 201 CAL Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$13.00



Beers

- Blue Moon \$8.00 / 228 CAL
- Lagunitas IPA \$8.00 / 190 CAL
- Sam Adams \$8.00 / 170 CAL
- Samuel Adams Seasonal \$8.00 / 160 CAL
- White Claw Mango \$7.00 / 100 CAL
- Angry Orchard Cider \$7.00 / 180 CAL

Import

- Corona Extra \$8.00 / 148 CAL
- Heineken \$8.00 / 149 CAL
- Stella Artois \$8.00 / 150 CAL
- Modelo Especial \$8.00 / 143 CAL
- Modelo Negra \$8.00 / 165 CAL
- Heineken 0.0 (N/A) \$7.00 / 69 CAL

Domestic

- Michelob Ultra \$7.00 / 128 CAL
 - Miller Lite \$7.00 / 110 CAL
 - Budweiser \$7.00 / 192 CAL
 - Coors \$7.00 / 149 CAL
 - Bud Light \$7.00 / 110 CAL
 - Big Wave \$8.00 / 110 CAL
- Draft**
- Bud Light \$7.00 / 192 CAL
 - Guinness \$9.00 / 98 CAL
 - Blue Moon \$8.00 / 228 CAL
 - Yuengling Lager \$8.00 / 140 CAL



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Kendall-Jackson, CA	\$12.00	\$45.00
Chardonnay Canyon Road, CA	\$9.00	\$34.00
Pinot Grigio Robert Mondavi, CA	\$9.00	\$35.00
Pinot Gris Acrobot, OR	\$12.00	\$45.00
Riesling Kendall-Jackson, CA	\$12.00	\$45.00
Sauvignon Blanc Matua, New Zealand	\$9.00	\$34.00



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon William Hill, CA	\$12.00	\$45.00
Cabernet Sauvignon Robert, Mondavi, CA	\$9.00	\$34.00
Pinot Noir Carmel Road, CA	\$12.00	\$44.00
Merlot 14 Hands, WA	\$9.00	\$35.00
Malbec Altos, ARG	\$9.00	\$34.00

Drinks

- Coffee \$4.00 / 0 CAL
- Tea \$3.00 / 0 CAL
- Milk \$3.00 / 150 CAL
- Assorted Soft Drinks \$3.50 / 0-160 CAL

Drift at Holiday Inn Orlando Airport

Dinner Hours 5:00PM to 10:00PM 7 DAYS A WEEK



Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$12.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$11.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$12.00

Add Grilled Chicken, \$3.00 / 187 CAL

Add Shrimp or Steak, \$4.00 / 112-286 CAL

Asian Chicken Lettuce Wraps / 422 CAL

Honey soy ground chicken lettuce wraps topped with vegetable slaw, avocado, and hoisin dipping sauce. \$15.00

BBQ Chicken Flatbread / 860 CAL

Grilled chicken, caramelized onion and smoky barbecue sauce with a blend of cheeses. \$15.00

Pub Chips / 1370 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$8.00

Shrimp Tacos / 1220 CAL

Grilled shrimp, shredded lettuce, fresh pico de gallo and zesty cilantro lime sauce served on warm flour tortilla. \$15.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$13.00

Add Grilled Chicken, \$3.00 / 187 CAL

Add Shrimp or Steak, \$4.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$15.00

Mediterranean Cobb Salad / 709 CAL

Grilled chicken, hardboiled egg, cucumber, tomato, crisp bacon, shaved Parmesan, queen olives, and roasted artichokes, and mixed greens served with Caesar dressing. \$15.00

House Salad / 440 CAL

Spring baby mix with grape tomatoes, cucumber, shredded carrots, and onions with your choice of dressing. \$13.00

Add chicken \$3.00



Entrees

All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad.

Salmon Bangkok / 1430 CAL

Grilled salmon basted with Bangkok sauce and served over Cantonese noodles with mixed vegetables, sesame seeds and snow pea shoots. \$26.00

Blackened Chicken Alfredo / 1260 ÇAL

Blackened chicken and Penne pasta tossed with roasted garlic, mushroom and grape tomato. Served with Ciabatta. \$18.00

Apple Barbecue Pork Chop / 870 CAL

8 oz. grilled pork chop served with an apple barbecue sauce. \$24.00

Ribege / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$35.00

Chicken Thai Red Curry / 1010 CAL

Chicken breast sautéed in a red curry sauce with assorted vegetables, served over jasmine rice. \$19.00

Fish Ragù / 1400 CAL

Sautee Mahi Mahi with onions and peppers on a rich and aromatic tomato-based sauce, served over eggplant cutlet breaded. \$26.00



Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$15.00

BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$16.00

Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$16.00

Add bacon for an additional \$Add Bacon \$1.50

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$15.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$16.00

5750 Vegetarian Burger / 660 CAL

Vegetarian burger with lettuce, tomato, onion, cheddar cheese and ketchup. \$15.00

Desserts

Brownie Sundae \$7.00 / 1010 CAL

NY Cheesecake \$8.00 / 800 CAL

Ice Cream \$5.00 / 510 CAL

Sides

French Fries \$4.00 / 280 CAL

Red Skin Mashed Potatoes \$4.00 / 200 CAL

Rice Pilaf \$4.00 / 210 CAL

Pub Chips \$4.00 / 540 CAL

Seasonal Vegetables \$4.00 / 30 CAL

Onion Rings \$4.00 / 600 CAL

Side Salad \$4.00 / 150 CAL

Pick-up Service

Dial Ext. 0

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.