

WELCOME TO



GOOD FOOD TAKES TIME

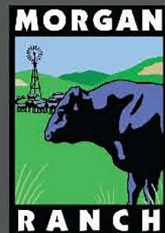
Driftwood . . . A place to come together. That was the vision of three Ogallala families who came up with the concept for Driftwood. Jeremy & Kelli Smith, TJ & Chanielle McMillan, and Jason & Suzy Hiltibrand renovated this building in 2018-2019. A 99-year-old building that had been a hardware store since 1920, is now an event center, restaurant, and tap house in the heart of downtown Ogallala, Nebraska. It opened with a concert by Read Southall Band on July 18, 2019.

Smith and McMillan had initially purchased the building for storage in early 2017. Late in 2018, they met with local KCAD director Mary Wilson, and an idea started to turn into a reality. The result is Driftwood. We hope it becomes something the local community can be proud of, and we hope it brings travelers and more businesses to downtown Ogallala. We recently recruited Ogallala native, Chef Jason Diaz, and General Manager Dawn Armstrong to bring fantastic food and a great experience any time you visit Driftwood.



WE PROUDLY SERVE BEEF FROM OUR LOCAL
TJADEN RANCH IN GRANT, NEBRASKA, AND

WAGYU BEEF FROM MORGAN RANCH IN BURWELL, NEBRASKA.



MORGAN RANCH WAGYU BEEF IS WORLD-RENOWNED FOR ITS HIGH QUALITY,
EXCEPTIONAL MARBLING, SMOOTH TEXTURE AND RICH TASTE.

appetizers

STUFFED MUSHROOM CAPS \$10
Filled with Boursin, Cream Cheese and Minced Mushrooms. Topped with Buttered Bread Crumbs and a Truffle Oil Drizzle

FRIED BRUSSEL SPROUTS \$10
Tossed with a Hoisin Glaze and sprinkled with Roasted Red Peppers

FRIED PICKLE STACKERS \$8
Served with Sriracha Mayo

SWEET POTATO FRIES \$7
Drizzled with a Bourbon Caramel Sauce

JALAPENO POPPERS \$7
Hand-stuffed with Cream Cheese, Bacon and Shredded Cheddar

BAVARIAN PRETZEL \$7
Served with Creamy Beer Cheese

BONELESS OR BONE-IN WINGS \$10
Choice of: Buffalo, Sweet BBQ, Sweet Teriyaki, Jalapeno BBQ, Singin' Honey Garlic, Bourbon BBQ, Sweet Chili, Garlic Parmesan or 50/50 (House favorite)

HOUSE NACHOS \$12
Smothered in home-made Queso, topped with your choice of Ground Beef or Chicken

CAPRESE WITH A TWIST \$8
Slices of Ripe Tomatoes and Mozzarella, topped with Chiffonade Basil and drizzled with Raspberry Vinaigrette

salads

Add a 4 oz. Sirloin or a Chicken Breast for \$6

Add Shrimp for \$8

HOUSE SALAD
HALF \$5 / FULL \$8
Salad Greens with Cucumbers, Red Onion, Tomatoes, Shaved Carrots, Shredded Cheeses and Homemade Croutons

SEASONAL SALAD
HALF \$6 / FULL \$10
Ask your Server about what's in Season

AHI TUNA
HALF \$7.50 / FULL \$15
Salad Greens with Ahi Tuna, Tri-Peppers, Watermelon Radish and Red Onion. Finished with a Sesame-Soy Vinaigrette

CAESAR
HALF \$5 / FULL \$8
Classic Caesar Salad with House Croutons and Shaved Parmesan

pizza

Each hand-crafted Pizza takes, on average, 20 minutes to cook to perfection. On busy evenings, it could take up to 30 minutes, but worth the wait!

7 INCH \$8

12 INCH \$14

Pizza includes 3 Toppings.

Choose from: Beef, Sausage, Pepperoni, Bacon, Mushrooms, Green Peppers, Jalapenos and Black Olives

*Gluten-free Crust available upon request

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

sandwiches

Served with Your Choice of One Side: Sidewinder Fries, Sweet Potato Fries, Mashed Potatoes, Brussel Sprouts, Curried Cauliflower, Cottage Cheese, Veggie Mix or Side Salad

*Gluten-free Bun available upon request

WAGYU MELT \$14

Sirloin with Feta, Arugula, Black Garlic Aioli and Caramelized Onions on Toasted Sourdough

*Morgan Ranch Wagyu Beef

FRENCH DIP \$12

Caramelized Onions, Black Garlic Horse-radish Spread and au jus

*Morgan Ranch Wagyu Beef

THE ETZELMILLER \$12

Toasted Hoagie Bun with Ham, Capicola, Pepperoni and Swiss, drizzled with Italian Dressing

PHILLY CHEESESTEAK \$14

Topped with Togarashi, Tri-Peppers, Onions and melted Muenster Cheese

*Morgan Ranch Wagyu Beef

CHICKEN BACON RANCH WRAP \$11

Lettuce, Chicken, Bacon and Ranch with House Croutons and Your Choice of a Jalapeno or Tomato-Cilantro Wrap

*Gluten-free Wrap available upon request

STEAK AND POTATO WRAP \$12

Steak layered with Caramelized Onions and Tomatoes, with a Bourbon Honey Mustard Sauce and Your Choice of a Jalapeno or Tomato-Cilantro Wrap

*Gluten-free Wrap available upon request

*Tjaden Ranch Beef

burgers

Served with Your Choice of One Side: Sidewinder Fries, Sweet Potato Fries, Mashed Potatoes, Brussel Sprouts, Curried Cauliflower, Cottage Cheese, Veggie Mix or Side Salad

*Gluten-free Bun available upon request

THE CORNHUSKER \$12

Sauteed Mushrooms, a Red Wine Splash and Your Choice of Cheese: Cheddar, Swiss, Pepper Jack, American, Muenster or Ghost Pepper

*Tjaden Ranch Beef

THE DIABLO \$12

Cayenne Blackened Burger with Ghost Pepper Cheese, topped with Jalapeno-Bacon Jam

*Tjaden Ranch Beef

THE FREAK BURGER \$14

Layered with Capicola, Bacon and Swiss, topped with Tomato Jam

*Tjaden Ranch Beef

THE OG BURGER \$10

Just a Burger with Lettuce, Tomato, Onions and Pickles, with Your Choice of Cheese: Cheddar, Swiss, Pepper Jack, American or Muenster

*Tjaden Ranch Beef

pastas

SUBSTITUTE GLUTEN-FREE ZOODLES FOR \$2

MAC AND CHEESE

HALF \$9 / FULL \$18

Pesto and Muenster Cheese Mac with Crab Meat. Topped with Buttered Bread Crumbs and Crumbled Bacon

SHRIMP PUTTANESCA

HALF \$8 / FULL \$16

Fettuccine, Olive Oil, Tomatoes, Capers and Anchovy Paste. Finished with a dash of Red Chili Flakes and Shaved Parmesan

THE STANDARD - TWISTED

HALF \$6 / FULL \$12

Marinara Sauce with Red Chili Flakes and a Garlic-Shallot Paste. Tossed with Fettuccine Noodles and Shaved Parmesan

FETTUCCHINE ALFREDO

HALF \$6 / FULL \$12

Made with House Mornay Sauce and finished with Shaved Parmesan

ADD A 4 OZ. SIRLOIN OR CHICKEN BREAST FOR \$6

ADD SHRIMP FOR \$8

dinners

CHICKEN STRIPS \$10

Served with Sidewinder Fries

AHI TUNA \$22

Seared Ahi Tuna with Herb Roasted Potatoes and a Red Pepper, Corn, Jalapeno and Bacon Medley

SHRIMP AND GRITS

HALF \$11 / FULL \$22

Served with Curried Cauliflower Florets

SIRLOIN - 8 OUNCE \$16

*Available after 5 p.m.

Served with Your Choice of Two Sides: Baked Potato, Sidewinder Fries, Sweet Potato Fries, Mashed Potatoes, Cottage Cheese, Veggie Mix or Side Salad

SIRLOIN - 8 OUNCE \$22

*Available after 5 p.m.

Served with Boursin Whipped Potatoes and Chef Veggies

*Morgan Ranch Wagyu Beef

NY STRIP - 12 OUNCE \$26

*Available after 5 p.m.

Served with Your Choice of Two Sides: Baked Potato, Sidewinder Fries, Mashed Potatoes, Sweet Potato Fries, Cottage Cheese, Veggie Mix or Side Salad

NY STRIP - 12 OUNCE \$32

*Available after 5 p.m.

Served with Truffled Pomme Frites

*Morgan Ranch Wagyu Beef

RIBEYE - 14 OUNCE \$28

*Available after 5 p.m.

Served with Your Choice of Two Sides: Baked Potato, Sidewinder Fries, Sweet Potato Fries, Mashed Potatoes, Cottage Cheese, Veggie Mix or Side Salad

RIBEYE - 14 OUNCE \$33

*Available after 5 p.m.

Served with Boursin Whipped Potatoes and Glazed Brussel Sprouts. Finished with a Red Chili Flake Compound Butter

*Morgan Ranch Wagyu Beef

TOMAHAWK FOR 2 \$90

*Available after 5 p.m.

2 lb. bone-in Tomahawk Ribeye with Glazed Brussel Sprouts and Roasted Potatoes

*Morgan Ranch Wagyu Beef

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

sides

| | |
|---------------------------------|--|
| SIDE SALAD \$5 | SWEET POTATO FRIES \$4 |
| SIDE CAESAR SALAD \$5 | BOURBON CARAMEL SWEET POTATO FRIES \$5 |
| VEGGIE MIX \$3 | BAKED POTATO \$3.50 *Available after 5 p.m. |
| COTTAGE CHEESE \$3 | LOADED BAKED POTATO \$5 *Available after 5 p.m. |
| CURRIED CAULIFLOWER FLORETS \$3 | MASHED POTATOES \$5 |
| GLAZED BRUSSELS \$4 | |
| SIDEWINDER FRIES \$5 | |

kids' menu

Includes Milk, Soda or Juice and One Side: Fries or Applesauce

| | |
|--------------------------|---|
| CHICKEN STRIPS \$7 | KID'S SALAD \$7 |
| CHEESEBURGER \$7 | 7 INCH PIZZA \$7 Pizza includes 2 Toppings. Choose from: Beef, Sausage, Pepperoni, Bacon, Mushrooms, Green Peppers, Jalapenos and Black Olives |
| GRILLED CHEESE \$7 | |
| MAC AND CHEESE \$7 | |
| MAC AND CHEESE BITES \$7 | |
| CHEESE STICKS \$7 | |

dessert

WHITE CHOCOLATE RASPBERRY CHEESECAKE \$7
Absolute decadence on a plate. A taste so creamy, so fulfilling,
you will want to keep this a secret,
but please tell your friends.

CHOCOLATE CARAMEL CHEESECAKE \$6.50
Yes, there is caramel in this heavenly dessert,
but don't forget the chocolate, topped with a wonderful Bourbon sauce.
You can't ask for much more. You can ask for seconds though.

TUXEDO MOUSSE CAKE \$6.00
A tantalizing trio of flavors, stimulating pure bliss

beer

| | B = BOTTLE | D = DRAFT | |
|---------------------------|------------|-------------------------|--------|
| BUSCH LIGHT (B, D) | \$3.00 | MICHELOB GOLD (B) | \$3.75 |
| MILLER LIGHT (B) | \$3.50 | BLUE MOON (D) | \$5.50 |
| COORS LIGHT (B, D) | \$3.50 | GUINNESS (D) | \$6.50 |
| COORS BANQUET (B) | \$3.50 | NA HEINEKEN (B) | \$3.75 |
| COORS NA (B) | \$3.50 | DOS EQUIS (B) | \$4.00 |
| BUD (B) | \$3.50 | CORONA EXTRA (B) | \$4.00 |
| BUD LIGHT (B, D) | \$3.50 | CORONA PREMIER (B) | \$4.25 |
| BUD LIGHT PLATINUM (B) | \$4.50 | ANGRY ORCHARD CIDER (B) | \$4.50 |
| BUD LIGHT LIME/ORANGE (B) | \$3.50 | WHITE CLAW | \$4.00 |
| BUD LIGHT LIME 16 oz. (B) | \$3.75 | MIKE'S | \$4.00 |
| MICHELOB ULTRA (B, D) | \$3.75 | REFRESCA | \$4.00 |
| MICHELOB INFUSIONS (B) | \$3.75 | NATURDAYS | \$3.00 |

wine

Ask about ALL of our Wines

white

MOSCATO
CHARDONNAY
PINOT GRIGIO

rosé

WHITE ZINFINDEL

red

MERLOT
CARBENET SAUVIGNON
MALBEC

cocktails

THE DRIFTER \$7
Vodka, calorie-free Fresca, fresh-squeezed
Lime and a splash of Soda

THE DRIFTER "LOCO" \$7
Tequila, calorie-free Fresca, fresh-
squeezed Lime and a splash of Soda

BLAME IT ON THE APEROL \$8
Prosecco, Aperol, Muddled Oranges and
Soda

GOOD NIGHT RITA \$8
Classic Margarita on the rocks with a
splash of Club Soda – it's on tap!

BLOOD ORANGE RITA \$10
Muddled Oranges, Cuervo, Tequila,
Dr. McGillicuddy's Cherry, Patron Citronge,
Grand Marnier, finished with a splash of
Orange Crush

THE RENTED MULE \$8
Made like the Classic Mule with your
choice of flavored Vodka: Grapefruit,
Cranberry, Pineapple or Cucumber-Lime

THE MOSCOW MULE \$8
Ginger Beer, fresh-squeezed Lime Juice
and Vodka

cocktails (continued)

THE TNUTZ \$8

A local favorite named after a local legend.
Redbull and UV Cherry Vodka.
Careful with these!

THE KENNY POWERS MARTINI \$8

Martini your way: Gin or Vodka

SPECIAL MARTINIS \$8

Ask about ALL of our Martinis

LAKE MAC WATER \$8

Raspberry Liqueur, UV Blue Vodka and
Lemonade

KEY LIME PIE \$8

Kinky Aloha, fresh-squeezed Lime,
Pineapple Juice, a splash of Sour, topped
with Whipping Cream

THE CAFFEINE KISS \$10

Vanilla Vodka, Kalhua, Amaretto and
Coffee

SUNDAY BLOODY SUNDAY \$10

Tito's Bloody Mary, uniquely crafted

THE KNOB AND TUBE

OLD FASHIONED \$8

Delicately crafted Old Fashioned with your
choice of Maker's Mark or Jameson

TONY'S LONG ISLAND \$12

Long Island Iced Tea concocted with
Vodka, Gin, Rum and Tequila. Two-person
capacity, don't drown!

DARK AND STORMY \$8

Black Seal Rum, fresh-squeezed Lime and
Gosslings Ginger Beer

RUBY DRIFT \$7

Ruby Kinky, Lemon, Lime and Orange

SOUTHERN PALMER \$7

Peach Whiskey, Lemonade and Iced Tea

WE HAVE A FULL SERVICE BAR

featured shots

B-52 \$7

TRAFFIC LIGHT \$7

PINK PANTHER \$7

SNICKERS \$7

BUTTERFINGER \$7

SEXY BERRY \$7

WOLF BITE \$7

CHOCOLATE CINNAMON BEAR \$7

BLACK ROSE \$7

GRANDMA RIDES THE BULL \$7

CHERRY BLAST \$5

DEW DROP \$5

GEORGIA DREAMIN' \$5

beverages

JUICE \$2.50

Orange, Apple, Cranberry or Tomato

MILK \$2.50

White or Chocolate

SODA \$2.00

ICED TEA \$2.00

COFFEE \$2.00