
WINE BY THE BOTTLE

AVAILABLE 8:00 AM-9:00 PM

Glassware provided at delivery. For special requests let us know what you are looking for.

Oregon Whites

W24B 2016 Roserock by Domaine Drouhin Eola-Amity Hills, OR 57

W3A Pinot Gris 2015 Eyrie "Original Vines" Dundee Hills, OR 63

W1A Sauvignon Blanc 2017 Patricia Green Willamette Valley, OR 37

W11A Riesling 2016 Paetra "S" Eola-Amity Hills, OR 52

Oregon Red

R34C Gamay Noir 2017 Brick House Ribbon Ridge, OR 51

R32A Gamay/Pinot Noir 2018 Aerea Willamette Valley, OR 45

R23C 2015 Angela Estate Yamhill-Carlton, OR 76

Oregon Sparkling

S1 Brut Rosé 2015 Elk Cove "La Bohème" Yamhill-Carlton, OR 101

S13 Brut 2007 Argyle "Extended Triage" Willamette Valley, OR 125

Rosé

R1A Rosé of Pinot Gris 2014 Silas "Beckenridge" Willamette Valley, OR 82

W32C Rosé of Pinot Gris 2016 Authentique Eola-Amity Hills, OR 53

W33A 2016 Minimus Willamette Valley, OR 58

COCKTAILS

AVAILABLE 8:00 AM-9:00 PM

Specialty cocktail making kits provided at delivery with sealed miniature alcohol bottle and pre-mixed accompaniments.

Mimosa sparkling wine, orange juice 10

Bloody Mary Potato vodka, housemade mix, celery stalk, olive skewer, peppercini, lime 13

Old Fashioned Bulliet Rye, Courvoisier, sweet vermouth, sugar, Angostura bitters 13

Gin & Tonic Aviation Gin, tonic water, fresh lime juice 13

Moscow Mule Crater Lake vodka, spicy ginger beer, fresh lime juice, mint leaves 13



MERIDIAN

RESTAURANT & BAR



IN-ROOM DINING MENU

Our carefully crafted in-room dining menu brings select Meridian offerings straight to your room. Your selections will be delivered in sustainable, biodegradable packaging. Stay in and enjoy a meal on your private balcony or head out for an afternoon picnic on the beach.

*A \$5 delivery charge and 20% gratuity will be added to your order

BEVERAGES

AVAILABLE 8:00 AM-9:00 PM

Non-Alcoholic

Water Lemon or Berry La Croix, Pellegrino, Aqua Pana 6

Bottled Juice Simply Orange juice 4

Bottled Soda Pepsi, Diet Pepsi, Mountain Dew 5

Coffee carafe 6 or extra grounds for in-room coffeemaker

Bottled Beer

Beak Breaker Double IPA Pelican Brewing 11

Kiwanda Cream Ale from Pelican Brewing 10

Gluten-Free Seasonal Rotation Evasion Brewing Co. 12

MORE WINE & COCKTAIL OPTIONS ON BACK

MORNING

AVAILABLE 8:00 AM-12:00 PM

Classic Breakfast* two eggs your way,
two pieces of bacon, breakfast potatoes 18

Brioche French Toast 🍞🌱 brioche, housemade berry syrup,
whipped cream, powdered sugar 17

Haystack Hash* braised beef, poached egg, caramelized onions,
roasted peppers, oyster mushroom, basil 26

Summer Garden Omelette 🌱🌱🌱 heirloom tomato,
oyster mushroom, caramelized onion, choice of breakfast
potatoes or local greens tossed in honey vinaigrette 19

DESSERT

AVAILABLE 8:00 AM-9:00 PM

Cast Iron S'mores 15

Fresh Berries 'n Cream with Mint and Honey 14

AFTERNOON

AVAILABLE 12:00 PM-9:00 PM

Tartine Trio* three varietal, French-style, open-faced sandwiches
heirloom tomato, fresh mozzarella, basil
pork and pistachio pate, mustard, marinated red onion
sliced hard boiled eggs, avocado, crispy capers 20

Veggie Charcuterie 🌱🌱 seasonal selection of house-made
pickled vegetables, grilled pattypan squash, spiced hazelnuts,
stone ground mustard, sea salt crostini 21

Artisan Charcuterie and Cheese Chef's selection,
marinated and pickled accompaniments, whole grain
mustard, sea salt crostini 29

Farm Greens 🌱🌱🌱 local baby greens, red radish,
house pickled vegetables, lightly dressed with
citrus honey vinaigrette 15

Brioche Burger* grass-fed Oregon beef, caramelized
onion, aioli, house pickles, heirloom tomato, local
greens tossed in honey vinaigrette 21

Wild Chinook Salmon* 🌱🌱🌱 pan-seared Chinook,
watercress vinaigrette, grilled baby carrot,
marinated cucumbers 41

Hand Cut Rib Steak* 🌱🌱 northwest-grown, grass-fed
10 oz beef, crushed fingerling potato,
Mary's Garden chimichurri, pickled red onion 48

Vegetable Risotto 🌱🌱🌱 vegetable broth, braising
greens, sugar peas, tri colored carrots, summer
squash, oyster mushroom 23

🌱 Vegan 🌱 Vegetarian 🌱 Dairy-free 🌱 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

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