
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 Roserock 2016 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

Riesling 2013 Anam Cara "Nicholas Estate" Chehalem Mountains, OR 35

Oregon Red

R32A Gamay 2018 Aerea Willamette Valley, OR 45

R23C Pinot Noir 2015 Angela Estate Yamhill-Carlton, OR 76

R44C Tempranillo 2015 Abacela "Barrel Select" Umpqua Valley, OR 52

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

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 Portland Potato Vodka, housemade mix, celery stalk, olive skewer, pepperoncini, 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

MORNING

AVAILABLE 8:00 AM-12:00 PM

Classic Breakfast* two eggs your way,
two slices 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

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

Bottled Beer

Beak Breaker Double IPA Pelican Brewing 11

Kiwanda Cream Ale Pelican Brewing 10

Gluten-Free Seasonal Rotation Evasion Brewing Co. 12

MORE WINE & COCKTAIL OPTIONS ON REVERSE

AFTERNOON

AVAILABLE 12:00 PM-9:00 PM

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 Chefs' 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* 🌱🌱 rich wild mushroom
broth, citrus, foraged mushrooms, winter vegetables 41

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

DESSERT

AVAILABLE 8:00 AM-9:00 PM

Cast Iron S'mores 15

Strawberry Shortcake 15

🌱 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.