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## WINE BY THE BOTTLE

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AVAILABLE 8:00 AM-9:00 PM

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

### FEATURED PARTNER: REININGER WINERY

Viognier 2017 Helix Stillwater Creek, WA 51

Reserve Chardonnay 2017 Reininger Stillwater Creek, WA 99

Sémillon 2018 Reininger Birch Creek, WA 63

Syrah 2015 Helix Columbia Valley, WA 47

### Oregon Whites

Roserock 2016 Domaine Drouhin Eola-Amity Hills, OR 57

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

Sauvignon Blanc 2017 Patricia Green Willamette Valley, OR 37

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

### Oregon Red

Gamay 2018 Aerea Willamette Valley, OR 45

Pinot Noir 2015 Angela Estate Yamhill-Carlton, OR 76

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

### Oregon Sparkling

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

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

### Rosé

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

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

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## COCKTAILS

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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

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## MORNING

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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

**Smoked Salmon Hash\*** poached egg, hollandaise, red onion,  
kale, roasted peppers, foraged mushrooms, dill 29

**Garden Omelette** 🍷🌱 heirloom tomato, Nestucca Bay Meda,  
foraged mushrooms, caramelized onions, choice of breakfast  
potatoes or local greens tossed in honey vinaigrette 24

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## BEVERAGES

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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

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## AFTERNOON

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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\*** Oregon beef, caramelized  
onion, aioli, house pickles, heirloom tomato, local  
greens tossed in honey vinaigrette 21

**Petrale Sole\*** citrus beurre blanc, pacific pink shrimp,  
caper, herbed fingerling potato 35

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

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## DESSERT

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AVAILABLE 8:00 AM-9:00 PM

**Cast Iron S'mores** 15

**Strawberry Shortcake** 15

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🌱 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.