
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.

FEATURED PARTNER: BETHEL HEIGHTS VINEYARD

Pinot Gris 2017 Bethel Heights Eola- Amity Hills, OR 60
Pinot Blanc 2017 Bethel Heights Eola-Amity Hills, OR 60
Pinot Noir 2017 Bethel Heights Estate Eola-Amity Hills, OR 72
Pinot Noir 2017 Bethel Heights Aeolian Eola-Amity Hills, OR 84
Pinot Noir 2016 Bethel Heights Justice Vineyard, Eola-Amity, OR 90
Chardonnay 2015 Bethel Heights Estate Eola-Amity Hills, OR 72

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

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 Hot Monkey Vodka, housemade mix, celery stalk, olive skewer, pepperoncini, lime 15

Old Fashioned Bulliet Rye, Courvoisier, sweet vermouth, sugar, Angostura bitters 15

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

Moscow Mule Crater Lake Vodka, spicy ginger beer, fresh lime juice, mint leaves 15



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

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

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

Artisan Charcuterie and Cheese Chefs' selection,
marinated and pickled accompaniments, whole grain
mustard, sea salt crostini 30

Farm Greens 🌱🌾 local baby greens, house pickled vegetables,
lightly dressed with citrus honey vinaigrette 15
Add Pacific Pink Shrimp 6 | Add Smoked Salmon 11 | Add Dungeness Crab Meat 14

Brioche Burger* Oregon beef, caramelized onion, aioli, house pickles,
heirloom tomato, local greens tossed in honey vinaigrette 21
Add Bacon 2 | Add Tillamook Cheddar 2 | Add Avocado 3

Petrale Sole* citrus beurre blanc, pacific pink shrimp, caper,
herbed fingerling potato 36

Butchers Beef Tender* 🌾🌾 marrow bone, port braised cioppolini onion,
crushed fingerling potato, winter vegetables, Mary's Garden Chimichurri 49

Wild Mushroom Risotto 🌾🌾 rich mushroom broth,
foraged mushrooms 26

Wild Steelhead* 🌾🌾 pan-seared Steelhead, crushed fingerling potato,
winter vegetables, watercress vinaigrette, marinated cucumber 42

DESSERT

AVAILABLE 8:00 AM-9:00 PM

Cast Iron S'mores 15

Butterscotch Pot de Crème 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.