



# MERIDIAN

RESTAURANT & BAR

## TAKE-OUT & DELIVERY MENU

Stay in and let us deliver our carefully crafted in-room dining menu directly to you. To serve our guests and community during this time we will be offering delivery of our in-room dining menu within a 10-mile radius of Pacific City. Don't forget to add a bottle of wine or a 6-pack of Pelican Beer from our partners. Simply call 503.483.3400 to place your order. Please have payment, phone number and address ready for processing. We appreciate your business during this time and look forward to continuing to serve you in any way we can.

### DELIVERY FEES:

Free delivery for orders of \$50 or more.  
\$10 fee for orders under \$50.  
Available within a 10-mile radius.

### CALL TO ORDER:

503.483.3400

### HOURS OF DELIVERY:

11:00 am - 8:00 pm

### ALCOHOL RESTRICTIONS:

For all alcohol deliveries your order must be 75% food, in accordance with Oregon law.



## NON - ALCOHOLIC

**Water** La Croix, Pellegrino, Aqua Pana 4

**Fresh Squeezed Orange Juice** 5

**Soft Drinks** Pepsi, Diet Pepsi, Mountain Dew 5

**Soft Drinks** Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Lemonade 3

**Coffee** carafe 6

## WINE & BEER

### Wine by the Bottle

#### White Wine:

Viognier 2017 Helix Stillwater Creek, WA 33

Pinot Gris 2017 Bethel Heights Eola-Amity Hills, OR 40

Sauvignon Blanc 2017 J. Christopher Willamette Valley, OR 35

Chardonnay 2018 Roco Marsh Estates Willamette Valley, OR 35

Chardonnay 2015 Bethel Heights Eola-Amity Hills, OR 48

Pinot Noir Rose 2018 Stoller Willamette Valley, OR 40

Pinot Blanc 2017 Bethel Heights Eola-Amity Hills, OR 40

#### Red Wine:

Pinot Noir 2017 Bethel Heights Aeolian Eola-Amity Hills, OR 55

Pinot Noir 2013 Anam Cara Estate Chehalem Mountains, OR 30

Pinot Noir 2017 Bethel Heights Estate Eola-Amity Hills, OR 48

Cabernet Sauvignon 2016 Lady Hill Columbia Valley, WA 35

Merlot 2016 Novelty Hill Columbia Valley, WA 35

Syrah 2017 L'Ecole Columbia Valley, WA 40

#### Bubbles:

Pinot Gris NV Kramer "Celebration" Yamhill-Carlton, OR 43

### Featured Partner: Bethel Heights Vineyard | By the Bottle

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

### Bottled Beer

**Beak Breaker** Double India Pale Ale Pelican Brewing 6

**Kiwanda** Pre-Prohibition Cream Ale Pelican Brewing 6

**Sea'N Red** Irish-Style Red Ale Pelican Brewing 6

**Tsunami** Export Stout Pelican Brewing 9

**Gluten-Free Seasonal Rotation** Evasion Brewing Co. 6

---

## MORNING

---

### AVAILABLE BEFORE NOON

**Classic Breakfast\*** two eggs your way,  
two slices of bacon, breakfast potatoes 15

**Brioche French Toast** 🌱🌾 brioche, housemade berry syrup,  
whipped cream, powdered sugar 14

**Smoked Salmon Hash\*** poached egg, hollandaise, red onion,  
kale, roasted peppers, foraged mushrooms, dill 26

**Garden Omelette** 🌱🌾 heirloom tomato, Nestucca Bay Meda,  
foraged mushrooms, caramelized onions, choice of breakfast  
potatoes or local greens tossed in honey vinaigrette 21

**Eggs Benedict** poached eggs, English muffin, Canadian  
bacon, hollandaise, choice of breakfast potatoes  
or local greens tossed in citrus honey vinaigrette 16

---

## AFTERNOON

---

### AVAILABLE AFTER NOON

**Soup of the Day** bowl 8

**Farm Greens** 🌱🌾 local baby greens, house pickled vegetables,  
lightly dressed with citrus honey vinaigrette 12  
Add Pacific Pink Shrimp 6 | Add Smoked Salmon 11 | Add Dungeness Crab Meat 14

**Artisan Charcuterie and Cheese** Chefs' selection, marinated and pickled  
accompaniments, whole grain mustard, sea salt crostini 27

**Char-Grilled Octopus\*** 🌱🌾 red wine braised,  
fresh basil and oregano salsa verdé 18

**Crab Cakes\*** two house-made Dungeness crab cakes,  
charred tomato, horseradish aioli 21

**Albacore Tuna Confit Salad\*** 🌱🌾 local baby greens,  
house pickled vegetables, preserved lemon,  
hardboiled egg, bacon, tarragon vinaigrette 19

**Brioche Burger\*** Oregon beef, caramelized onion, aioli, house pickles, heirloom  
tomato, local greens tossed in citrus honey vinaigrette 18  
Add Bacon 2 | Add Tillamook Cheddar 2 | Add Avocado 3

**Seafood Roll** Pacific pink shrimp and Dungeness  
crab salad, aioli, fresh baked roll 26

---

🌱 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.