



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 503.483.3018 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:

503.483.3000

HOURS OF DELIVERY:

8:00 am - 8:00 pm

ALCOHOL RESTRICTIONS:

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



NON - ALCOHOLIC

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

Fresh Squeezed orange juice 5

Bottled Soda Pepsi, Diet Pepsi, Mountain Dew 5

Coffee carafe 6

WINE & BEER

AVAILABLE 8:00 AM - 8:00 PM

Wine by the Bottle

Oregon Whites

Roserock 2016 Domaine Drouhin Eola-Amity Hills, OR 57

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

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

Oregon Red

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

Pinot Noir Rosé 2018 Stoller Willamette Valley, OR 63

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 8:00 AM-12:00 PM

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 12:00 PM-8:00 PM

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

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

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

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

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

Petrale Sole* citrus beurre blanc, pacific pink shrimp, caper,
herbed fingerling potato 33

Butchers Beef Tender* 🌱🌾 marrow bone, port braised cioppolini onion, crushed
fingerling potato, winter vegetables, Mary's Garden Chimichurri 46

Wild Mushroom Risotto 🌱🌾 rich mushroom broth,
foraged mushrooms 23

Double Cut Pork Chop* 🌱🌾 brown sugar and black tea brined,
chutney, winter vegetables, petite potato 36

🌱 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.