



# HEADLANDS

COASTAL LODGE & SPA

Our carefully crafted in-room dining menu combines some of our favorite offerings from Stimulus Coffee + Bakery and Meridian Restaurant & Bar. Stay in and enjoy a meal on your private balcony or head out for an afternoon picnic on the beach. To order simply press the button on your phone labeled Room Service. A \$5 delivery charge and 20% gratuity will be added to your order

## IN-ROOM DINING

### BREAKFAST FROM STIMULUS COFFEE + BAKERY

available 8:00 am - 12:00 pm

- Cinnamon Bliss brioche, cream cheese, butter cream 6
- Sweet Scone blueberry, citrus 5
- Beach Bun hazelnut, Jacobsen lemon zest salt 5
- Marion Berry Almond Muffin 🍯 marion berry, brown sugar, cinnamon 5
- Bacon and Veggie Quiche bacon, spinach, roasted pepper and onion, cheddar 8
- Parfait strawberries, granola, honey greek yogurt 6
- Overnight Oats 🍯 oats, chia seeds, honey greek yogurt, milk, berries 5
- Veggie Breakfast Sandwich 🌱 Veggie sausage, egg, roast veggies, cheddar, Focaccia 11
- Bacon Breakfast Sandwich bacon, egg, cheddar, Focaccia 11

Flag & Wire coffee beverages, juices and tea available

### LUNCH FROM MERIDIAN RESTAURANT & BAR

available 12:00 - 4:00 pm

- Farm Greens 🌱 🍯 local baby greens, house pickled vegetables, lightly dressed with citrus honey vinaigrette 14
- Meridian Clam Chowder\* Pacific coast clams, bacon 17
- Charcuterie Board Chefs' selection, cured meat, artisan cheese, pickled vegetables 29
- Focaccia Sandwich Ham, turkey, salami, marinated pepper and olive tapenade, house-made focaccia bread, house-made potato chips 20
- Veggie Focaccia Sandwich Roasted vegetables, foraged mushrooms, marinated pepper and olive tapenade, house-made focaccia bread, house-made potato chips 18
- Pacific Pink Shrimp Roll Pacific pink shrimp, tarragon aioli, radish, local greens, seasonal pickled vegetables, house-made potato chips 21

### DINNER FROM MERIDIAN RESTAURANT & BAR

available 4:00 - 9:00 pm

- Farm Greens 🌱 🍯 local baby greens, house pickled vegetables, lightly dressed with citrus honey vinaigrette 14
- Scallop Crudo 🍷 weathervane scallop, house XO sauce, shrimp chip, micro greens 24
- Dungeness Crab Cake smoked tomato vin, watercress radish salad 29
- Oysters Half Shell 🍷 🍯 green apple mignonette pearls 24
- Char-Grilled Octopus 🍷 watercress salsa verde 29
- Peach and Beet Salad 🍷 Peach and Beet Salad chiogga beet, grilled peach, local Meda quark cheese, popped sorghum 21
- Charcuterie Board Chefs' selection, cured meat, artisan cheese, pickled vegetables 27
- Sturgeon 🍷 sea salt water brined, tonnato sauce, duck fat fingerling potato 40
- Petrale Sole caper beurre blanc, pink shrimp, wilted farm greens, duck fat fingerling potato 38
- Two Bone Pork Loin Chop 🍷 black tea brined, Hood River cherry lingonberry sylt, duck fat fingerling potato 39
- Ribeye Steak 🍷 koji rubbed, char-grilled, roasted garlic sabayon, port braised cipollini, duck fat fingerling potato 56
- Ancient Grain and Foraged Mushrooms 🌱 in-season wilted greens, caramelized onion, grilled peach, charred citrus vinaigrette 30

MORE ON REVERSE SIDE



# HEADLANDS

COASTAL LODGE & SPA

Our carefully crafted in-room dining menu combines some of our favorite offerings from Stimulus Coffee + Bakery and Meridian Restaurant & Bar. Stay in and enjoy a meal on your private balcony or head out for an afternoon picnic on the beach. To order simply press the button on your phone labeled Room Service. A \$5 delivery charge and 20% gratuity will be added to your order

## IN-ROOM DINING DRINKS FROM MERIDIAN RESTAURANT & BAR

available 8:00 am - 9:00 pm

### HAND-CRAFTED COCKTAILS

- The Haystack** Bulleit Rye, Courvoisier, sweet vermouth, Bénédictine, Peychaud's and Angostura bitters 13  
**Manzanita** Bozal Mezcal, New Deal Ginger Liqueur, hot honey, fresh lemon, lime, orange juice 14  
**King Tide** Dry Fly Cask & Release Whiskey, Pelican Brewing Tsunami Stout reduction, orange peel 15  
**The Plover** Silver rum, St. Germain, lime juice, simple syrup, lavender 13  
**Bonfire** Silver tequila, Ancho Reyes Chile liqueur, Grand Marnier, flamed orange peel 13  
**The Rhime** Bull Run American Whiskey, Cynar, Fernet, lemon juice, simple syrup, mint 15  
**Fiddlehead** Aviation gin, Green Chartreuse, Luxardo cherry, lime juice 15  
**Sandpiper** Bulleit Rye, Green Chartreuse, lemon juice, Luxardo cherry, bitters 15  
**Sitka** Aviation gin, sweet vermouth, Bénédictine, orange bitters, served with a citrus infused cube 13  
**Kiwanda Breeze** Limoncello, St. Germaine, berry puree, lime juice, lemonade, sparkling wine 13  
**Huckleberry Haven** 44 North Huckleberry Vodka, lime juice, mint simple, sparkling wine 14  
**Sand Dollar** Ancho Chili Liqueur, reposado tequila, lime juice, orange juice 14  
**Blue Pacific** Empress 1908 gin, Cascadia American Bitter Liqueur, green tea, simple, lemon zest 15

### ZERO PROOF DRINKS

- Paradise** pineapple juice, orange juice, cherry juice 7  
**Winema** cranberry juice, house-made mint simple syrup, lime juice, soda water 7  
**Three Arches** lemon, green tea simple, soda water 7

### BEER

- Kiwanda Pre-Prohibition Cream Ale** Pelican Brewing Company, Pacific City, OR pint 7  
**Updrift India Pale Ale** Pelican Brewing Company, Pacific City, OR pint 8  
**City of Dreams** Fort George Brewery, Astoria, OR pint 8  
**Czech Style Pilsner** Buoy Beer Co., Astoria, OR pint 8  
**Loganberry Cider** Bauman's Cider Company, Gervais, OR pint 8  
**Cascade SMASH Pale Ale**, North Jetty Brewing, Seaview WA 8  
**Sea'N Red Irish Style Red Ale** Pelican Brewing Company, Pacific City, OR bottle 6  
**Tsunami Export Stout** Pelican Brewing Company, Pacific City, OR tall can 9  
**Gluten-Free Seasonal Rotation** Evasion Brewing Company, McMinnville, OR bottle 6

### WHITE WINE

- Pinot Gris 2017 Eyrie Vineyards Dundee Hills, OR 12/44  
Pinot Gris 2017 Bethel Heights Eola-Amity Hills, OR 16/60  
Sauvignon Blanc 2017 J. Christopher Willamette Valley, OR 14/52  
Chardonnay 2018 Roco "Marsh Estates" Willamette Valley, OR 14/52  
Chardonnay 2015 Bethel Heights Estate Eola-Amity Hills, OR 19/72  
Pinot Noir Rosé 2018 Stoller Willamette Valley, OR 16/60  
Pinot Blanc 2017 Bethel Heights Eola-Amity Hills, OR 16/60

### RED WINE

- Pinot Noir 2017 Roco "Gravel Road" Willamette Valley, OR 13/48  
Pinot Noir 2019 Elk Cove "La Sirene" Willamette Valley, OR 13/48  
Pinot Noir 2017 Bethel Heights Estate Eola-Amity Hills, OR 19/72  
Cabernet Sauvignon 2016 Lady Hill Columbia Valley, WA 14/52  
Merlot 2016 Novelty Hill Columbia Valley, WA 14/52  
Syrah 2017 L'Ecole Columbia Valley, WA 16/60

**ADDITIONAL WINE BY THE BOTTLE  
LIST CAN BE FOUND ON YOUR  
IN-ROOM IPAD OR BY REQUEST**

MORE ON REVERSE SIDE