



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



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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
pFriem IPA pFriem Family Brewers, Hood River, OR 9
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 2019 Maysara Arsheen McMinnville, OR 13/48
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
2019 Maysara Autees McMinnville, OR 14/52

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
Pinot Noir 2017 Maysara Three Degrees McMinnville, OR 13/48

BUBBLES

- Pinot Noir Rose Maysara NV Sparkling McMinnville, OR 19/72
Pinot Gris NV Kramer "Celebration" Yamhill-Carlton, OR 17/65

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

MORE ON REVERSE SIDE