



MERIDIAN

RESTAURANT & BAR

Our carefully crafted in-room dining menu features some of our favorite offerings from Meridian Restaurant & Bar. To order simply press the button on your in-room phone. 20% gratuity will be added to your order.

BREAKFAST

available 8:00 am - 12:00 pm

- Smoked Salmon Biscuit & Gravy Alder smoked salmon, house-made biscuit 26
- Pacific Pink Shrimp Cocktail bloody mary cocktail sauce, rye crisp 23
- Deviled Egg caper dill, hazelnut paté, rye crisp 18
- Bagel & Lox local Quark cheese, red onion, caper cucumber salad 23
- Oysters Half Shell  red beet ginger mignonette, rye crisp 24
- Avocado Toast   sprouts, breakfast radish, local greens 16
- Artisan Cheese Plate  local cheese, fresh fruit 24
- Bacon and Vegetable Quiche bacon, spinach, roasted red pepper, onion, cheddar, fresh fruit 18
- Yogurt & Fruit  house-made granola, seasonal fresh fruit 12
- Apple Cider Overnight Oats   9
- Sweet Scone  blueberry, citrus 6

Flag & Wire coffee beverages, juices and tea available

LUNCH

available 12:00 - 4:00 pm

- Dungeness Crab Cake watercress chimichurri, radish salad 29
- Oysters Half Shell   red beet ginger mignonette 24
- Char-Grilled Octopus  watercress salsa verde 28
- Sautéed Clams local Manila clams, chorizo, shallot, garlic, vermouth 27
- Charcuterie Board Chefs' selection, cured meat, smoked fish, artisan cheese, house pickled vegetables 29
- Baked Oysters  crawdad tail meat, spinach, tarragon, shallot, charred tomato, chorizo, roasted garlic hollandaise 27
- Beet Salad   marinated beet, fennel, radish, fermented honey, horseradish vinaigrette 21
- Farm Greens    local baby greens, house pickled vegetables, citrus honey vinaigrette 14
- Delicata Squash and Quinoa Salad   kale, spinach, lemon zest, roasted shallot vinaigrette 21
- Meridian Clam Chowder Pacific coast clams, bacon 17
- Focaccia Sandwich ham, turkey, salami, marinated pepper and olive tapenade, potato chips 20
- Vegetable Focaccia Sandwich roasted vegetables, mushrooms, marinated pepper and olive tapenade, potato chips 18
- Pacific Pink Shrimp Roll Pacific pink shrimp, tarragon, aioli, radish, brioche, potato chips 21

DINNER

available 4:00 - 10:00 pm

- Dungeness Crab Cake watercress chimichurri, radish salad 29
- Oysters Half Shell   red beet ginger mignonette 24
- Char-Grilled Octopus  watercress salsa verde 28
- Sautéed Clams local Manila clams, chorizo, shallot, garlic, vermouth 27
- Charcuterie Board Chef's selection, cured meat, smoked fish, artisan cheese, pickled vegetables 29
- Baked Oysters  crawdad tail meat, spinach, tarragon, shallot, charred tomato, chorizo, roasted garlic hollandaise 27
- Beet Salad   marinated beet, radish, fermented honey, horseradish vinaigrette 21
- Farm Greens    local baby greens, house pickled vegetables, citrus honey vinaigrette 14
- Delicata Squash and Quinoa Salad   kale, spinach, lemon zest, roasted shallot vinaigrette 21
- Meridian Clam Chowder Pacific coast clams, bacon 17
- Steelhead   pan-seared, northwest mushrooms, fennel, leek, tomato, cucumber dill salad, smoked fingerling potato 43
- Petrale Sole caper beurre blanc, Pacific pink shrimp, brown butter spätzle 38
- Sturgeon  pan-seared, roasted root vegetable, tonnato sauce 38
- Clams and Pasta fresh Manila clams, vermouth, citrus, dijon, shallot, garlic 29
- Two Bone Pork Loin Chop   black tea brined, chutney, roasted root vegetable 37
- Braised Lamb Shank  northwest mushrooms, pear demi, spruce tip, roasted root vegetable 47
- Ribeye Steak  char-grilled, roasted garlic sabayon, smoked fingerling potato 56
- Miso Glazed Eggplant    Japanese eggplant, azuki beans, northwest mushrooms, kale, fennel, winter squash, mild chili kombu broth 30

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 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.



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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
Kilty Pleasure Clonakilty Irish Whiskey, New Deal Ginger Liqueur, simple syrup, lemon juice, bitters 14
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 Reyes Chile 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, mint simple, 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
Cape Crasher PNW 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
Sauvignon Blanc 2017 J. Christopher Willamette Valley, OR 14/52
Chardonnay 2018 Roco "Marsh Estates" Willamette Valley, OR 14/52
Chardonnay 2016 Bethel Heights Estate Eola-Amity Hills, OR 19/72
Pinot Noir Rosé 2018 Stoller Willamette Valley, OR 16/60

RED WINE

- 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 2013 Roco "the Stalker" Willamette Valley, OR 14/52

BUBBLES

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

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WINE BY THE BOTTLE

OREGON CHARDONNAY

- 2017 Goodfellow Willamette Valley, OR 40
- 2018 Chehalem Inox Unoaked Willamette Valley, OR 47
- 2018 Cristom Willamette Valley, OR 62
- 2016 Roserock Domaine Drouhin Eola-Amity Hills, OR 54
- 2016 Bethel Heights "Casteel" Eola-Amity Hills, OR 116
- 2016 Belle Pente "Day Wines" Yamhill-Carlton, OR 48

OREGON WHITE

- Pinot Gris 2017 Eyrie "Original Vines" Dundee Hills, OR 60
- Riesling 2013 Anam Cara "Nicholas Estate" Chehalem Mountains, OR 42
- Pinot Blanc 2017 Bethel Heights Eola-Amity Hills, OR 56
- Pinot Gris 2017 Bethel Heights Eola-Amity Hills, OR 54

OREGON PINOT NOIR

- 2014 Maysara Jamsheed McMinnville, OR 60
- 2014 Maysara Cyrus McMinnville, OR 73
- 2018 Beaux Freres "Vineyard" Ribbon Ridge 158
- 2018 Beaux Freres "Willamette Valley" 100
- 2016 Flaneur Cuvee Constantin Chehalem Mountains, OR 83
- 2016 Bethel Heights Justice Vineyard, Eola-Amity, OR 90
- 2018 Colene Clemens "Dopp Creek" Chehalem Mountains, OR 57
- 2017 Brick House "Select" Ribbon Ridge, OR 83
- 2015 Adelsheim "Elizabeth's Reserve" Willamette Valley, OR 75
- 2013 Angela Estate Yamhill Carlton, OR 65
- 2015 Brick House "Evelyn's" Ribbon Ridge, OR 75
- 2014 Belle Pente "Estate" Yamhill-Carlton, OR 70
- 2016 Domaine Serene "Evenstad Reserve" Willamette Valley, OR 118
- 2017 Bethel Heights "Casteel" Willamette Valley, OR 121
- 2018 Stoller Estate Reserve Dundee Hills, OR 65
- 2015 Domaine Drouhin Dundee Hills, OR 89

OREGON RED

- Tempranillo 2016 Abacela "Barrel Select" Umpqua Valley, OR 49
- Gamay 2018 Ayres Chehalem Mountains, OR 45
- Gamay 2018 Brick House "Due East" Ribbon Ridge, OR 65

OREGON SPARKLING

- Brut Rosé 2016 Elk Cove "La Bohème" Yamhill-Carlton, OR 98
- Brut 2015 ROCO "R.M.S." Willamette Valley, OR 96
- Brut 2007 Argyle "Extended Tirage" Willamette Valley, OR 122

CHAMPAGNE

AND OTHER AMAZING REGIONS

- Brut MV Drappier Blanc de Blancs "Signature" Champagne, FR 94
- Brut Rosé MV Gosset "Grand Rosé" Champagne, FR 132
- Brut MV Pierre Gimonnet & Fils Champagne, FR 127

WASHINGTON WHITE

- Chardonnay 2015 Fausse Piste "La Gastronom" Columbia Valley, WA 53
- Sémillon/Sauvignon Blanc/Muscadelle 2016 Buty Columbia Valley, WA 42
- Vioignier 2016 K Vintners "Art Den Hoed" Yakima Valley, WA 57
- Semillon 2018 Reininger Birch Creek, WA 60
- Reserve Chardonnay 2017 Reininger Stillwater, WA 70
- Gewurztraminer 2015 Analemma Columbia Gorge, WA 61

WASHINGTON RED

- Zinfandel 2017 The Pines 1852 "Old Vine" Columbia Gorge, OR 115
- Bordeaux Reininger Desiderata 20 Walla Walla, WA 150
- 2017 Feather by Randy Dunn Walla Walla, WA 110
- 2016 Leonetti "Estate" Walla Walla, WA 170
- Cabernet Sauvignon 2016 Walla Walla Vintners, Walla Walla Valley, WA 58