



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 phone labeled Room Service. A \$5 delivery charge and 20% gratuity will be added to your order.

In-Room Dining Available 8:00 am - 9:00 pm

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

- 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, smoked fish, artisan cheese, pickled vegetables 29
- 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 - 9:00 pm

- Dungeness Crab Cake watercress chimichurri, radish salad 29
- Oysters Half Shell 🍷🌱 red beet ginger mignonette 24
- Char-Grilled Octopus 🌱 watercress salsa verde 28
- Charcuterie Board Chef's selection, cured meat, smoked fish, artisan cheese, pickled vegetables 29
- Beet Salad 🌱🌱 marinated beet, radish, fermented honey, horseradish vinaigrette 21
- Delicata Squash and Quinoa Salad 🌱🌱 kale, spinach, lemon zest, roasted shallot vinaigrette 21
- 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
- Braised Elk 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

🌱 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.

MORE ON REVERSE SIDE



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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
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 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

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