



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. To encourage dining at your leisure, there are no additional fees for delivery.

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

Meridian Clam Chowder Pacific coast clams, bacon 17

Farm Greens local baby greens, house pickled vegetables, citrus honey vinaigrette 14

Charcuterie Board Chefs' selection, cured meat, smoked fish, artisan cheese, house 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 rose petal harissa aioli, 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

Beet and Baby Kale Salad honey and citrus marinated beets, fennel, radish, baby kale, Rogue Smokey Blue Cheese 21

Meridian Clam Chowder Pacific coast clams, bacon 17

Farm Greens local baby greens, house pickled vegetables, citrus honey vinaigrette 14

Steelhead pan-seared, northwest mushrooms, fennel, leek, tomato, cucumber dill salad, smoked fingerling potato 43

Columbia River Sturgeon pan seared, caper beurre blanc, Pacific pink shrimp, brown butter spätzle, dill, preserved lemon 41

Clams and Pasta fresh Manila clams, vermouth, citrus, dijon, shallot, garlic 31

Two Bone Pork Loin Chop black tea brined, chutney, roasted root vegetable 39

Braised Lamb Shank northwest mushrooms, pear demi, spruce tip, roasted root vegetable 47

Ribeye Steak char-grilled, northwest mushroom, roasted garlic compound butter, smoked fingerling potato 56

Miso Glazed Delicata Squash quinoa, northwest mushroom, kale, fennel, azuki beans, 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.



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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
- Kilty Pleasure** Jameson Irish Whiskey, New Deal Ginger Liqueur, simple syrup, lemon juice, bitters 14
- Sitka** Aviation gin, sweet vermouth, Bénédictine, orange bitters, served with a citrus infused cube 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

ZERO PROOF DRINKS

- Paradise** pineapple juice, orange juice, cherry juice 7
- Winema** cranberry juice, mint simple, lime juice, soda water 7
- San Pellegrino** Sparkling Water bottle 4
- Acqua Panna** Spring Water bottle 4

BEER

- Kiwanda Pre-Prohibition Cream Ale** Pelican Brewing Company, Pacific City, OR pint 7
- Helles Lager** Fort George Brewery, Astoria, OR pint 8
- Cape Crasher PNW India Pale Ale** Pelican Brewing Company, Pacific City, OR pint 8
- Vortex IPA** Fort George Brewery, Astoria, OR pint 8
- Sea'N Red Irish Style Red Ale** Pelican Brewing Company, Pacific City, OR bottle 6
- NW Red Ale** Buoy Beer Co, Astoria, OR pint 8
- Tsunami Export Stout** Pelican Brewing Company, Pacific City, OR tall can 9
- Gluten-Free Seasonal Rotation** Evasion Brewing Company, McMinnville, OR bottle 6
- Loganberry Cider** Bauman's Cider Company, Gervais, OR pint 8

WHITE WINE

- Pinot Gris 2018 Eyrie Vineyards Dundee Hills, OR 11/40
- Pinot Gris 2019 Illahe Willamette Valley, OR 12/44
- Gruener 2019 Illahe Estate Willamette Valley, OR 13/48
- Sauvignon Blanc 2018 J. Christopher Willamette Valley, OR 14/52
- Chardonnay 2018 Roco "Marsh Estates" Willamette Valley, OR 13/48
- Chardonnay 2016 Bethel Heights Estate Eola-Amity Hills, OR 19/72

RED WINE

- Pinot Noir 2019 Elk Cove "La Sirene" Willamette Valley, OR 12/44
- Pinot Noir 2018 Bethel Heights Estate Eola-Amity Hills, OR 19/72
- Pinot Noir 2013 Roco "the Stalker" Willamette Valley, OR 14/52
- Pinot Noir 2019 Illahe Willamette Valley, OR 16/60
- Cabernet Sauvignon 2016 Lady Hill Columbia Valley, WA 17/65
- Merlot 2017 Novelty Hill Columbia Valley, WA 14/52
- Syrah 2017 L'Ecole Columbia Valley, WA 16/60
- Port Abacela Rogue Valley, OR 12/44

BUBBLES AND ROSÉ

- Pinot Gris LV Kramer "Celebration" Sparkling Yamhill-Carlton, OR 17/65
- Tempranillo Rosé 2019 Illahe Willamette Valley, OR 12/44
- Pinot Noir Rosé 2019 Stoller Willamette Valley, OR 14/52

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WINE BY THE BOTTLE

OREGON CHARDONNAY

- 2017 Goodfellow Willamette Valley, OR 38
- 2018 Chehalem Inox Unoaked Willamette Valley, OR 35
 - 2018 Cristom Willamette Valley, OR 55
- 2016 Roserock Domaine Drouhin Eola-Amity Hills, OR 47
- 2016 Bethel Heights "Casteel" Eola-Amity Hills, OR 106
- 2016 Belle Pente "Day Wines" Yamhill-Carlton, OR 43

OREGON WHITE

- Pinot Gris 2017 Eyrie "Original Vines" Dundee Hills, OR 54
- Pinot Gris 2019 Chehalem Three Vineyards Willamette Valley, OR 34
 - Pinot Gris 2019 Maysara Arsheen McMinnville, OR 32
- Riesling 2013 Anam Cara "Nicholas Estate" Chehalem Mountains, OR 35
 - Pinot Blanc 2017 Bethel Heights Eola-Amity Hills, OR 52
 - Pinot Gris 2017 Bethel Heights Eola-Amity Hills, OR 43

OREGON PINOT NOIR

- 2018 Illahe Percheron Block Willamette Valley, OR 69
 - 2018 Illahe 1899 Willamette Valley, OR 91
 - 2014 Maysara Jamsheed McMinnville, OR 53
 - 2014 Maysara Cyrus McMinnville, OR 63
- 2018 Beaux Freres "Vineyard" Ribbon Ridge 158
- 2018 Beaux Freres "Willamette Valley" 100
- 2016 Bethel Heights Justice Vineyard, Eola-Amity, OR 80
- 2016 Flaneur Flanerie Vineyard, Ribbon Ridge, OR 83
 - 2013 Angela Estate Yamhill Carlton, OR 65
 - 2015 Brick House "Evelyn's" Ribbon Ridge, OR 100
- 2016 Domaine Serene "Evenstad Reserve" Willamette Valley, OR 118
- 2017 Bethel Heights "Casteel" Willamette Valley, OR 106

OREGON RED

- Tempranillo 2016 Abacela "Barrel Select" Umpqua Valley, OR 49
 - Gamay 2018 Ayres Chehalem Mountains, OR 38
 - Gamay 2018 Brick House "Due East" Ribbon Ridge, OR 65

OREGON SPARKLING

- Carbonic Rosé 2017 Corollary Momtazi Vineyards 84
- Brut Rosé 2016 Elk Cove "La Bohème" Yamhill-Carlton, OR 72
 - Brut 2015 ROCO "R.M.S." Willamette Valley, OR 91
 - Brut 2007 Argyle "Extended Tirage" Willamette Valley, OR 112

CHAMPAGNE

AND OTHER AMAZING REGIONS

- Brut MV Drappier Blanc de Blancs "Signature" Champagne, FR 85
- Brut Rosé MV Gosset "Grand Rosé" Champagne, FR 116
 - Brut MV Pierre Gimonet & Fils Champagne, FR 82

WASHINGTON WHITE

- Chardonnay 2015 Fausse Piste "La Gastronomer" Columbia Valley, WA 42
- Sémillon/Sauvignon Blanc/Muscadelle 2016 Buty Columbia Valley, WA 39
 - Semillon 2018 Reininger Birch Creek, WA 40
 - Reserve Chardonnay 2017 Reininger Stillwater, WA 62
 - Gewurztraminer 2015 Analemma Columbia Gorge, WA 47

WASHINGTON RED

- 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 50

DESSERT WINES

- Port Abacela Rogue Valley, OR 375ml 44
- White Blend Elk Cove "Ultima" Willamette Valley, OR 375ml 36
- Gewürztraminer Andrew Rich Celilo Vineyard Columbia Gorge, OR 375ml 46