



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

Avocado Toast 🌱🌾 sprouts, breakfast radish, local greens 16

Artisan Cheese Plate 🌱 local cheese, fresh fruit 24

Veggie Sausage Quiche veggie sausage, spinach, roasted 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 and Beet Salad 🌱🌾🌾 pickled vegetables, citrus vinaigrette, sea salt crostini 16

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

MORE ON NEXT PAGE

🌱 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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DINNER

available 4:00 - 9:00 pm

SMALL PLATES

Oysters Baked on the Half Shell
roasted garlic and fresh herb house-made butter,
preserved lemon, grilled focaccia 27

Char-Grilled Octopus 🌱 red wine
braised, basil chimichurri 29

Sautéed Clams local Manila clams,
chorizo, shallot, garlic, vermouth 27

Charcuterie Board Chefs' selection,
cured meat, smoked fish, artisan cheese,
house pickled vegetables 29

Seared Scallop 🌱🌾 smoked carrot
coulis, kelp crisp 30

Meridian Clam Chowder
Pacific coast clams, bacon 17

Farm Greens and Beet Salad 🌱🌾 pickled
vegetables, citrus vinaigrette, sea salt crostini 16

MAIN DISHES

Fresh Wild-Caught Salmon 🌱🌾 green
chickpea puree, Scandinavian cucumber
and fingerling potato salad 45

Painted Hills Rib Steak 🌱🌾 hand-cut,
rye whiskey and burnt orange demi-glace,
baby squash, smoked fingerling potato 66

Two Bone Pork Loin Chop 🌱🌾 black tea
brined, rhubarb ginger compote, baby squash,
smoked fingerling potato 39

Grilled Sturgeon 🌱🌾 northwest mushrooms,
fennel, leek, tomato, cucumber salad,
smoked fingerling potato 41

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

Confit of Albacore Tuna 🌱🌾 tea brined egg,
charred tomato, olive, red romaine,
tarragon vinaigrette, sea salt crostini 37

Agedashi Tofu 🌱🌾 miso and black garlic,
ponzu glazed burdock and carrot,
oyster mushroom, gai lan, kombu broth 30

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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

Sitka Aviation gin, sweet vermouth, Bénédictine, orange bitters, served with a citrus infused cube 13

Huckleberry Haven Wild Roots Huckleberry Vodka, lime juice, mint simple, sparkling wine 14

Sand Dollar Ancho Reyes Chile Liqueur, reposado tequila, lime juice, orange juice 14

Pacific Sipper Crater Lake Vodka, St. Germain, sparkling wine, grapefruit juice, house mint simple, fresh lime juice 14

Aleutian Aviation Gin, Luxardo cherry, fresh lemon juice, Crème De Violette 13

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 AND CIDER

Kiwanda Pre-Prohibition Cream Ale Pelican Brewing Company, Pacific City, OR bottle 6

pFriem Pilsner pFriem Family Brewers, Hood River, OR pint 8

Head Out American-Style Hefeweizen Pelican Brewing Company, Pacific City, OR pint 7

Helles Lager Buoy Brewing Company, Astoria, OR pint 8

Beak Breaker Double IPA Pelican Brewing Company, Pacific City, OR bottle 6

Updrift IPA Pelican Brewing Company, Pacific City, OR pint 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 bottle 6

Guava Grapefruit Pink Peppercorn Bauman's Cider Company, Gervais, OR pint 8

Gluten-Free Seasonal Rotation Evasion Brewing Company, McMinnville, OR can 6

WHITE WINE

Pinot Gris 2019 Eyrie Vineyards Dundee Hills, OR 11 / 40

Pinot Gris 2020 Anchor Valley Rogue Valley, OR 12 / 44

Chardonnay 2018 Brick House "Ribbon Ridge" Newberg, OR 13 / 48

Chardonnay 2018 Roco "Marsh Estate" Willamette Valley, OR 13 / 48

Gruener 2020 Illahe "Estate" Willamette Valley, OR 13 / 48

Sauvignon Blanc 2018 J Christopher Willamette Valley, OR 14 / 52

RED WINE

Pinot Noir 2019 Elk Cove "La Sirene" Willamette Valley, OR 12 / 44

Pinot Noir 2019 Anne Amie "Winemaker's Selection" Carlton, OR 13 / 48

Pinot Noir 2018 Brick House "Select" Newberg, OR 17 / 65

Pinot Noir 2019 Archery Summit "Dundee Hills" Dundee, OR 19 / 76

Dolcetto 2017 Jubilee Vineyard "Jubilee Dolcetto" Eola-Amity, OR 14 / 56

Gamay Noir 2019 Brick House Newberg, OR 16 / 60

Syrah 2018 L'Ecole Columbia Valley, WA 16 / 60

Cabernet Sauvignon 2016 Lady Hill Columbia Valley, WA 17 / 65

Merlot 2018 Novelty Hill Columbia Valley, WA 14 / 52

BUBBLES AND ROSÉ

Brut Cuvee 2017 Corollary "Cuvee One" Willamette Valley 16/60

Pinot Gris LV Kramer "Celebration" Sparkling Yamhill-Carlton, OR 17/65

Sparkling Rosé 2017 Compton Farm "Sea o2" Philomath, OR 13 / 40

Pinot Noir Rosé 2019 Stoller Willamette Valley, OR 14/52

WINE BY THE BOTTLE

OREGON CHARDONNAY

- 2018 Goodfellow Willamette Valley, OR 38
- 2018 Chehalem Inox Unoaked Willamette Valley, OR 35
 - 2018 Cristom Willamette Valley, OR 55
- 2016 Roserock "Drouhin Oregon" Eola-Amity Hills, OR 68
- 2016 Bethel Heights "Casteel" Eola-Amity Hills, OR 106
- 2016 Belle Pente "Day Wines" Yamhill-Carlton, OR 43
- 2016 Bethel Heights Estate Eola-Amity Hills, OR 72
- 2017 Archery Summit "Eola-Amity Hills" Willamette Valley, OR 64

OREGON WHITE

- Pinot Gris 2019 Eyrie "Original Vines" Dundee Hills, OR 54
- Riesling 2013 Anam Cara "Nicholas Estate" Chehalem Mountains, OR 35
 - Pinot Gris 2018 Bethel Heights Eola-Amity Hills, OR 43

OREGON PINOT NOIR

- 2018 Dancin Vineyard "Pas de Trois" Rogue Valley, OR 90
 - 2018 Illahe 1899 Willamette Valley, OR 91
 - 2014 Maysara Cyrus McMinnville, OR 63
 - 2019 Beaux Freres "Willamette Valley" 100
- 2017 Bethel Heights Justice Vineyard, Eola-Amity, OR 80
 - 2013 Angela Estate Yamhill Carlton, OR 65
- 2017 Domaine Serene "Evenstad Reserve" Willamette Valley, OR 118
- 2017 Bethel Heights "Casteel" Willamette Valley, OR 106
- 2018 Brick House "Cuvee du Tonnelier" Newberg, OR 104
 - 2018 Brick House "Les Dijonnais" Newberg, OR 117
- 2017 Purple Hands "Lone Oak Ranch" Dundee, OR 65
- 2018 Cristom "Eileen Vineyard" Willamette Valley 147
 - 2019 Bethel Heights "Estate" Eola-Amity Hills 72
- 2019 Big Table Farm "Chubs the Pig" Willamette Valley, OR 97
- 2017 Domaine Drouhin "Lauréne" Dundee Hills, OR 150

OREGON RED

- Tempranillo 2017 Abacela "Barrel Select" Umpqua Valley, OR 49
 - Gamay 2019 Brick House "Due East" Ribbon Ridge, OR 65
 - Petite Sirah 2017 Anchor Valley Rogue Valley, OR 66
- Barbera 2019 Dancin Vineyard "Tribute" Rogue Valley, OR 90
 - Blend 2019 Remy "Super Tuscan" Eola-Amity, OR 120

OREGON SPARKLING

- Carbonic Rosé 2017 Corollary Momtazi Vineyards 84
- Brut Rosé 2017 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

WASHINGTON WHITE

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

WASHINGTON RED

- Cabernet Sauvignon Blend 2017 "Feather" by Randy Dunn Walla Walla, WA 110
- Cabernet Sauvignon 2017 Walla Walla Vintners, Walla Walla Valley, WA 50
 - Cabernet Sauvignon 2018 Leonetti Walla Walla Valley, WA 170

DESSERT WINES

- Port Abacela Rogue Valley, OR 13/50
 - White Blend Elk Cove "Ultima" Willamette Valley, OR 17/68
 - Gewurztraminer Andrew Rich Celilo Vineyard Columbia Gorge, OR 14 /56
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