



# 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

**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

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# MERIDIAN

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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

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## 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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