



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 19

Chopped Romaine Heart Salad 🌾
balsamic roasted grapes, Biquinho sweet peppers, boquerones, shaved pecorino, fresh herb buttermilk dressing 24

*may be prepared without boquerones 21

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 🌱 fermented Fresno chili sauce, watercress salsa verde 30

Manilla Clams and Mussels shallot, garlic, chorizo, white wine, Dijon 28

Meridian Clam Chowder
Pacific coast clams, bacon 19

Grilled Rainbow Baby Carrot 🌱🌱🌱 lemon, olive oil, Oregon hazelnut dukkha 19

Chopped Romaine Heart Salad 🌱
balsamic roasted grapes, Biquinho sweet peppers, boquerones, shaved pecorino, fresh herb buttermilk dressing 24

*may be prepared without boquerones 21

Crawdad Gratin crawdad tail meat, piquant béchamel, crostini 27

MAIN DISHES

Steelhead potato pancake, sweet and piquant pear preserves 44

Hand-Trimmed Painted Hills Rib Steak 🌱
bourbon demi-glace 66

Pork Loin Chop 🌱 horseradish cardamom apple butter 40

Beachcombers Stew octopus, mussels, steamers, ling cod, Dungeness crab legs, shellfish stock, citrus and Pernod 48

Foraged Mushroom Pappardelle 🌱
Taleggio cheese, Madeira wine, lemon, fines herbs 34

Ling Cod 🌱 pan seared, savory sabayon, saké marinated cucumber, steelhead roe 45

FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers and artisans who allow us to celebrate our region's bounty with you.

Nestucca Bay Creamery Cloverdale, OR • Tillamook Creamery Tillamook, OR • Peas2U Hebo, OR • Nevør Shellfish Farm Netarts Bay, OR • Childers Meat Eugene, OR • Anderson Ranches Brownsville, OR • West Fish Company Pacific City, OR • Ocean Beauty Seafoods Astoria, OR • King Fisher Farms Nehalem, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, OR •

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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 7

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

The Meadow Unfiltered German-Style Pilsner Fort George Brewing Company, Astoria, OR pint 9

Kolsch Buoy Brewing Company, Astoria, OR pint 9

Top Cutter IPA Bale Breaker Brewing Company, Yakima, WA pint 9

Beak Breaker Double IPA Pelican Brewing Company, Pacific City, OR pint 8

Sea'N Red Irish Style Red Ale Pelican Brewing Company, Pacific City, OR bottle 7

Tsunami Export Stout Pelican Brewing Company, Pacific City, OR bottle 7

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 2019 Brick House "Ribbon Ridge" Newberg, OR 13 /48

Chardonnay 2019 Roco "Marsh Estate" Willamette Valley, OR 13 /48

Gruner 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 13/48

Pinot Noir 2019 Anne Amie "Winemaker's Selection" Carlton, OR 14/50

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

Dolcetto 2017 Jubilee Vineyard "Jubilee Dolcetto" Eola-Amity, OR 19/74

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

Cabernet Sauvignon 2017 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 18/69

Pinot Gris 2018 Kramer "Celebration" Sparkling Yamhill-Carlton, OR 17/65

Sparkling Rosé 2017 Compton Farm "Sea 02" Philomath, OR 13 /40

Pinot Noir Rosé 2020 Stoller Willamette Valley, OR 14/52

WINE BY THE BOTTLE

OREGON CHARDONNAY

- 2019 Goodfellow Willamette Valley, OR 48
- 2020 Chehalem Inox Unoaked Willamette Valley, OR 35
- 2018/2019 Cristom Willamette Valley, OR 80
- 2016/2018 Roserock "Drouhin Oregon" Eola-Amity Hills, OR 68
- 2016 Bethel Heights "Casteel" Eola-Amity Hills, OR 152
- 2018 Belle Pente "Day Wines" Yamhill-Carlton, OR 80
- 2016/2017 Bethel Heights Estate Eola-Amity Hills, OR 72
- 2017/2018 Archery Summit "Eola-Amity Hills" Willamette Valley, OR 64

OREGON WHITE

- Pinot Gris 2018 Bethel Heights Eola-Amity Hills, OR 50
- Pinot Gris 2020 Illahe Willamette Valley, OR 44

OREGON PINOT NOIR

- 2018 Dancin Vineyard "Pas de Trois" Rogue Valley, OR 90
- 2019 Illahe 1899 Willamette Valley, OR 150
- 2019 Beaux Freres "Willamette Valley" 115
- 2017 Bethel Heights Justice Vineyard, Eola-Amity, OR 115
- 2018 Domaine Serene "Evenstad Reserve" Willamette Valley, OR 161
- 2018 Bethel Heights "Casteel" Willamette Valley, OR 138
- 2018 Illahe "Percheron Block" Willamette Valley, OR 88
- 2018 Brick House "Cuvee du Tonnelier" Newberg, OR 104
- 2018 Brick House "Les Dijonnais" Newberg, OR 117
- 2019 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 70
- Gamay 2019 Brick House "Due East" Ribbon Ridge, OR 75
- 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 121
- Brut Rosé 2017 Elk Cove "La Bohème" Yamhill-Carlton, OR 105
- Brut 2015/2016 ROCO "R.M.S." Willamette Valley, OR 91
- Brut 2009 Argyle "Extended Tirage" Willamette Valley, OR 160

CHAMPAGNE

- Brut NV Drappier Blanc de Blancs "Signature" Champagne, FR 104
- Brut NV Pierre Gimonnet Blanc de Blancs "Cuis 1er Cru" Champagne, FR 115
- Brut Rosé NV Gosset "Grand Rosé" Champagne, FR 165

WASHINGTON WHITE

- Semillon 2018 Reininger Birch Creek, WA 40
- Chardonnay 2017 Reininger "Reserve" Stillwater, WA 71

WASHINGTON RED

- Cabernet Sauvignon Blend 2018 "Feather" by Randy Dunn Walla Walla, WA 140
- Cabernet Sauvignon 2018 Walla Walla Vintners, Walla Walla Valley, WA 58

DESSERT WINES

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