



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

Smørrebrød trio of seeded rye bread, house-made lox, local Quark cheese, avocado, boiled egg, pâté 25

Meridian Scramble soft scrambled eggs, crème fraiche, dill, potato pancake, house-cured bacon 19

Skillet Baked French Toast hazelnut praline, butter, maple syrup 17

Veggie Sausage Quiche 🌱 veggie sausage, spinach, roasted pepper, onion, cheddar, local greens 18

Smoked Salmon Biscuit & Gravy Alder smoked salmon, house-made biscuit 26

Blintz local Quark cheese, honey, Lingonberry sylt 20

SIDES

Smoked Salmon or Lox 🌱 🌾 18

Seasonal Fresh Fruit 🌱 5

House-Cured Bacon 🌱 🌾 6

Potato Pancakes 5

Plain Greek Yogurt and Seasonal Berries 🌱 12

Granola 🌱 🌾 6

Soft Scrambled Eggs 🌱 6

Citrus Berry Scone 7

Bagel cream cheese or butter 3

House-made Biscuit butter and jam 3

Gluten Free Bread butter and jam 🌾 3

Seeded Rye Rugbrød 🌱 4

LUNCH

available 12:00 - 4:00 pm

Meridian Clam Chowder Pacific coast clams, bacon 19

Smoked Salmon Romaine Salad* 🌱 🌾 biquinho peppers, radish, pickled red onion, sweet buttermilk dill dressing 26

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

BEVERAGES

Fresh Squeezed Orange Juice 5

Juice cranberry or apple 3

Hot Tea choice of black, herbal, or green 4

Coffee Flag & Wire cup 3 carafe 9

Espresso single shot 5

Latté 7

Cappuccino 6

Mimosa fresh squeezed orange juice 15

Meridian Bloody Mary house-made bloody mary mix 15

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

Crab Cake aji amarillo aioli 35

Manila Clams house-smoked pork belly, mustard greens, garlic, shallot 29

Smoked Salmon Romaine Salad 🌱 biquinho peppers, radish, pickled red onion, sweet buttermilk dill dressing 26

Grilled Crosscut Short Ribs black garlic ginger glaze, kimchi 25

Char-Grilled Octopus 🌱 🌱 preserved lemon harissa pesto 31

Oyster Half Shell* 🌱 🌱 local petite oyster, red beet mignonette 30

NW Albacore Poke* 🌱 wakame, shrimp chip 27

NW Cured Meat and Cheese Plate country-style olives, accoutrements 28

Beet Poke 🌱 Chioggia beets, kombu broth, mushroom soy poke marinade, wakame, vegan crisp 23

MAIN DISHES

Beachcombers Stew Dungeness crab legs, octopus, steamers, whitefish dumpling, steelhead, mustard greens, fennel 54

Duck Confit 🌱 white bean cassoulet, braised greens 39

NW Braised Beef Pot Pie beef demi-reduction, seasonal vegetables, mushroom, topped with duchess potato, served in a black iron skillet 33

Clams and Pasta fresh manila clams, vermouth, citrus, Dijon, shallot, garlic 34

Wild Salmon 🌱 grilled, savory sabayon, saké marinated cucumber, trout roe 44

NW Mushroom Risotto 🌱 rich mushroom broth, vegetables of the season, northwest mushrooms 31

Pork Chop* lingonberry mostarda, caramelized cipollini, potato pancake 41

Rib Steak* rich demi-glace, potato pancake 67

Sturgeon 🌱 smoked cucumber chow chow, seasonal vegetable accompaniment 40

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

Runoff* house-washed peanut butter bourbon, Benedictine, maple syrup, fresh lemon juice, egg white 15

Cascade Pass Blanco Tequila, pomegranate juice, fresh lime juice, soda 13

Northwest Sunshine Wild Roots Cucumber Grapefruit Gin, grapefruit juice, lemon juice, orange simple syrup, cucumber, sparkling wine 14

Friend Of Kathy Inspired by a friend of Headlands Coastal Lodge & Spa; vodka, lemon juice, simple, Bordeaux cherry juice 13

ZERO PROOF DRINKS

Basil Lemonade Spritz fresh basil, lemon juice, basil simple syrup, soda water 7

Spiced Pomegranate Float pomegranate juice, lemon juice, hot honey, ginger beer 7

Cock and Bull Ginger Beer 3

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

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

Summer Lager Sisu Beer, Seaside, OR pint 8

Dark Hearted Blonde Coffee Blonde Stout Pelican Brewing Company, Pacific City, OR pint 8

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

Marionberry Dry Cider Incline Cider Company, Tacoma WA pint 8

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

WHITE WINE

Pinot Gris 2016 Belle Pente Willamette Valley, OR 12/42

Viognier 2020 Quady North "Ox Block" Applegate Valley, OR 17/60

Chardonnay 2019 Brick House "Ribbon Ridge" Newberg, OR 18/62

Chardonnay 2018 Brittan Vineyards McMinnville, OR 16/54

White Blend NV Montinore "Borealis" Willamette Valley, OR 11/36

Pinot Gris 2020 Illahe Willamette Valley, OR 14/44

RED WINE

Pinot Noir 2019 Planet Oregon "Willamette Valley" Willamette Valley, OR 13/44

Pinot Noir 2019 Pike Road, Willamette Valley, OR 12/42

Pinot Noir 2018 Cedar + Salmon, Willamette Valley, OR 16/54

Pinot Noir 2018 Brittan Vineyards, McMinnville, OR 19/62

Dolcetto 2018 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

BUBBLES AND ROSÉ

Brut Sparkling R. Stuart & Co., NV, McMinnville OR 17/58

Pinot Gris 2018 Kramer "Celebration" Sparkling Yamhill-Carlton, OR 18/62

Sparkling Rosé 2017 Compton Farm "Sea 02" Philomath, OR 13 /44

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

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WINE BY THE BOTTLE

OREGON CHARDONNAY

- 2019 Goodfellow Willamette Valley, OR 48
- 2018/2020 Chehalem Inox Unoaked Willamette Valley, OR 35
- 2019 Cristom Willamette Valley, OR 80
- 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 70
- Pinot Gris 2020 Anchor Valley Rogue Valley, OR 55
- Pinot Blanc 2020 David Page Wine "RPG Vineyard" Eola-Amity Hills, OR 60

OREGON PINOT NOIR

- 2016/2017 Owen Roe "Chehalem Mountains" Willamette Valley, OR 90
- 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 145
- 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 90
- 2019 Big Table Farm "Chubs the Pig" Willamette Valley, OR 97
- 2017 Domaine Drouhin "Lauréne" Dundee Hills, OR 150

OREGON RED

- Tempranillo 2017/2018 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 AND ROSÉ

- Tempranillo Rosé 2021 Illahe Willamette Valley, OR 50
- Carbonic Rosé 2017 Corollary Momtazi Vineyards 121
- Brut Rosé 2017 Elk Cove "La Bohème" Yamhill-Carlton, OR 105
- Brut 2016 ROCO "R.M.S." Willamette Valley, OR 105
- 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

- Sauvignon Blanc 2021 Airfield Estate Yakima Valley, WA 38
- Chardonnay 2017 Reiningier "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
- Meritage Blend 2017 Airfield Estate "Runway Red" Yakima Valley, WA 70
- Meritage Blend 2016 Mullan Road Cellars "Red Wine Blend" Columbia Valley, WA 75

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