



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 19

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

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

Lingonberry Crepe local Quark cheese, honey, Lingonberry sylt 20

SIDES

Smoked Salmon or Lox 🌱🌾 18

Seasonal Fresh Fruit 🌱 6

House-cured Bacon 🌱🌾 7

Potato Pancakes 6

Plain Greek Yogurt and Seasonal Berries 🌱 12

Granola 🌱🌾 6

Soft Scrambled Eggs 🌱 6

Citrus Berry Scone 7

Bagel cream cheese or butter 4

House-made Biscuit butter and jam 4

Gluten Free Bread butter and jam 🌾 4

Seeded Rye Rugbrød 🌱 4

LUNCH

available 12:00 - 4:00 pm

Meridian Clam Chowder house-smoked bacon, arbequina, grilled focaccia 19

Poached Pear Salad 🌱🌾 sweet potato, radicchio, frisee, Rogue Creamery Smokey Blue cheese, toasted pepitas, honey dijon vinaigrette

Starter 19 Entree 34 / Add Salmon 20

Focaccia Sandwich ham, turkey, salami, marinated pepper and olive tapenade, potato chips 22

Vegetable Focaccia Sandwich roasted vegetables, mushrooms, marinated pepper and olive tapenade, potato chips 20

Pacific Pink Shrimp Roll Pacific pink shrimp, tarragon, aioli, radish, brioche, potato chips 24

BEVERAGES

Fresh Squeezed Orange Juice 7

Juice cranberry or apple 5

Hot Tea choice of black, herbal, or green 5

Coffee Flag & Wire cup 3 carafe 12

Espresso single shot 7

Latté 9

Cappuccino 8

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.



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.

DINNER

available 4:00 - 9:00 pm

SMALL PLATES



Oysters on the Half Shell*   local petite oysters, house mignonette 29

Salmon Belly Poke Tacos*  crispy wonton, pear, fresno chili, avocado, cucumber, wasabi aioli, citrus miso, truffle soy glaze 32

Char-Grilled Octopus*   house nuoc cham and harissa 31

Dungeness Crab Cakes  lemon caper remoulade, micro greens 38


NW Cured Meat and Cheese Plate
country-style olives, accoutrements 32

Coconut Curry Manila Clams   house-smoked pork belly, fennel, ginger, cilantro, togarashi crusted foccacia 29

Meridian Clam Chowder
house-smoked bacon, arbequina, grilled foccacia 19

Poached Pear Salad   sweet potato, radicchio, frisee, Rogue Creamery Smokey Blue cheese, toasted pepitas, honey dijon vinaigrette
Starter 19 Entree 34 / Add Salmon 20


MAIN DISHES

Pan Seared Halibut*  garlic soy butter sauce, braised fennel, wild mushroom, cilantro-lime kale slaw 55


Land and Sea* Painted Hills beef tenderloin, pan seared scallop, wild mushroom demi-glace, crispy potato, micro greens 68

Kaizen Donburi*  Scattered local sashimi grade fish over fragrant rice, house-made citrus soy, seasonal garnishes Market Price

Vegan Polenta   house-made cashew cream, wilted greens, fall vegetable medley 36

Salmon*  pan seared, torn herbs, beurre blanc sauce, quinoa vegetable salad, trout roe 49

Smoked Pork Chop*  apple and pear panzanella, saba 47

Elk Chops*  gochujang BBQ, za'atar, fall squash and heirloom carrot medley 58

Clams and Pasta vermouth, citrus, dijon, shallot, garlic 34

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 • Painted Hills Natural Beef Fossil, OR • Rogue Creamery Central Point, OR • Stimulus Espresso Cafe Pacific City, OR

[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.



MERIDIAN

RESTAURANT & BAR

Our carefully crafted in-room drink 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.

HAND-CRAFTED COCKTAILS

The Haystack Bulleit Rye, Courvoisier, sweet vermouth, Bénédictine, Peychaud's and Angostura bitters 15

Manzanita Montelobos Mezcal, New Deal Ginger Liqueur, hot honey, fresh lemon, lime, orange juice 15

Sitka Aviation gin, sweet vermouth, Bénédictine, orange bitters, served with a citrus infused cube 14

Huckleberry Haven Wild Roots Huckleberry Vodka, lime juice, mint simple, sparkling wine 15

Runoff* house-washed peanut butter bourbon, Benedictine, maple syrup, fresh lemon juice, egg white 16

Cascade Pass Blanco Tequila, pomegranate juice, fresh lime juice, soda 14

Northwest Sunshine Wild Roots Cucumber Grapefruit Gin, grapefruit juice, lemon juice, orange simple syrup, cucumber, sparkling wine 15

Friend Of Kathy Inspired by a friend of Headlands Coastal Lodge & Spa; vodka, lemon juice, simple, Bordeaux cherry juice 14

ZERO PROOF DRINKS

Sparkle Hops Citra & Lemon, Strata & Acai 3

Green Flash Citra & Lemon Sparklehops, cucumber juice, house-made ginger syrup 7

Ember Citra & Lemon Sparklehops, Wilderton Lustre, Wilderton Bittersweet Appertivo, fresh orange juice 7

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

RED WINE

Pinot Noir 2019 La Dolce Vita "Esande Reserve"* Tualatin Hills, OR 25/122

**Available exclusively at Headlands Coastal Lodge & Spa*

Pinot Noir 2021 Pike Road, Willamette Valley, OR 14/42

Pinot Noir 2018 Cedar + Salmon, Willamette Valley, OR 17/54

Pinot Noir 2019 Planet Oregon "Willamette Valley" Dayton, OR 15/44

Red Blend 2019 Remy Wines "Three Wives" Dayton, OR 16/60

Syrah 2019 L'Ecole Columbia Valley, WA 17/65

Cabernet Sauvignon 2018 Lady Hill Columbia Valley, WA 18/65

Merlot 2019 Novelty Hill Columbia Valley, WA 14/52

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

Head Out Hefeweizen 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, BUBBLES AND ROSÉ

Sparkling Rosé 2017 Compton Farm "Sea 02" Philomath, OR 14/44

Tempranillo Rosé 2021 Illahe Willamette Valley, OR 14/50

Chardonnay 2019 Brittan Vineyards McMinnville, OR 16/54

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

Pinot Gris 2016 Belle Pente Willamette Valley, OR 14/42

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

MORE ON NEXT PAGE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE BY THE BOTTLE

OREGON PINOT NOIR

- 2016 Owen Roe "Chehalem Mountains" Willamette Valley, OR 90
- 2019 Beaux Freres "Willamette Valley" Willamette Valley, OR 140
- 2018 Domaine Serene "Evenstad Reserve" Willamette Valley, OR 161
- 2019 Illahe "Percheron Block" Willamette Valley, OR 105
- 2019 Brick House "Les Dijonnais" Newberg, OR 121
- 2019 Bethel Heights "Estate" Eola-Amity Hills, OR 90
- 2020 Big Table Farm "Chubs the Pig" Willamette Valley, OR 101

NORTHWEST RED

- Tempranillo 2019 Abacela "Barrel Select" Umpqua Valley, OR 70
- Barbera 2019 Dancin Vineyard "Tribute" Rogue Valley, OR 94
- Red Blend 2019 Airfield Estate "Runway" Yakima Valley, WA 72
- Red Blend 2016 Mullan Road Cellars "Red Wine Blend" Columbia Valley, WA 75
- Cabernet Sauvignon Blend 2018 "Feather" by Randy Dunn Walla Walla, WA 150

NORTHWEST WHITE

- Pinot Blanc 2020 David Page Wine "RPG Vineyard" Eola-Amity Hills, OR 63
- Sauvignon Blanc 2021 Airfield Estate Yakima Valley, WA 38

OREGON SPARKLING AND ROSÉ

- Pinot Noir Rosé 2021 Stoller Willamette Valley, OR 52
- Brut 2016 ROCO "R.M.S." Willamette Valley, OR 115
- Brut 2009 Argyle "Extended Tirage" Willamette Valley, OR 175

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

DESSERT WINES

- Port 2016 Abacela "Estate" Rogue Valley, OR 15/56
 - White Blend 2018 Elk Cove "Ultima" Willamette Valley, OR 18/68
-