



HEADLANDS

COASTAL LODGE & SPA

Our carefully crafted in-room dining menu combines some of our favorite offerings from Stimulus Coffee + Bakery, Pelican Brewing Company and Meridian Restaurant & Bar. Stay in and enjoy a meal on your private balcony or head out for an afternoon picnic on the beach. To order simply press the button on your phone labeled Room Service.

A \$5 delivery charge and 20% gratuity will be added to your order

IN-ROOM DINING

BREAKFAST FROM STIMULUS COFFEE + BAKERY

available 8:00 am - 12:00 pm

Cinnamon Bliss brioche, cream cheese, butter cream 6

Sweet Scone blueberry, citrus 4

Savory Scone bacon, cheddar, chive 4

Beach Bun hazelnut, Jacobsen lemon zest salt 4

Lemon Lavender Drizzle Cake 4

Marion Berry Almond Muffin marion berry, brown sugar, cinnamon 4

Bacon and Veggie Quiche bacon, spinach, roasted pepper and onion, cheddar 7

Parfait strawberries, granola, honey greek yogurt 6

Overnight Oats oats, chia seeds, honey greek yogurt, milk, berries 5

Bagel with Cream Cheese choice of plain, everything, jalapeño cheddar 4

Veggie Breakfast Sandwich veggie sausage, egg, roast veggies, cheddar, focaccia 11

Bacon Breakfast Sandwich bacon, egg, cheddar, focaccia 11

Flag & Wire coffee beverages, bottled juices and tea available

LUNCH FROM PELICAN BREWING COMPANY

available 12:00 - 4:00 pm

Pelican's Famous Rings Pelican's famous panko-breaded onion rings served with Tsunami Stout BBQ sauce and spicy remoulade 15

Clam Chowder Our award-winning chowder is best served with ocean views and a brew 10

House Salad Artisan lettuce mix with shredded parmesan, Kiwanda Cream Ale soaked dried cranberries and sliced almonds Dressing Options: Stout balsamic, Bleu Cheese, Ranch, Huckleberry Peppercorn Vinaigrette 11

Backyard BBQ Burger all-natural, Oregon-grown beef topped with Tillamook cheddar cheese, served on a spent-grain bun with Tsunami Stout bacon jam, baby arugula, sliced tomato, crispy fried onions and housemade Tsunami Stout BBQ sauce 17

Brewpub Cheeseburger all-natural, Oregon grown beef with Tillamook cheddar cheese, served on a spent-grain bun with Kiwanda Cream Ale aioli, baby arugula and sliced tomato 16

Tri-Tip Sandwich slow smoked tri-tip sliced thin and piled high on a French roll with herbed bleu cheese spread, crispy onions and housemade Tsunami Stout BBQ Sauce 18

Turkey & Avocado Burger white meat turkey burger with sliced tomato, red onion, bleu cheese spread and avocado served on a Cream Ale spent grain bun 18

Pelican's Fish & Chips Three pieces of Alaskan cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer-battered fries, coleslaw and tartar sauce 19

Beer Sausage Flatbread Housemade dough topped with fresh tomato sauce, roaster tomatoes, ricotta cheese, beer sausage made with Sea'N Red Irish-Style Red Ale and basil chiffonade 18

Margherita Flatbread Housemade dough topped with fresh tomato sauce, fresh mozzarella and basil chiffonade 17

MORE ON REVERSE SIDE



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DINNER FROM MERIDIAN RESTAURANT & BAR

available 4:00 - 9:00 pm

- Farm Greens** local baby greens, house pickled vegetables, lightly dressed with citrus honey vinaigrette 13
- Grilled Petite Carrot with Tops** cumin, brown sugar, cream 12
- Scallop Crudo** weathervane scallop, house XO sauce, shrimp chip, micro greens 21
- Bonfire Oyster** hay smoke, fermented chili hot sauce, herb brush 25
- Dungeness Crab Cake** smoked tomato vin, watercress radish salad 25
- Oysters Half Shell** green apple mignonette pearls 22
- Char-Grilled Octopus** watercress salsa verde 19
- Fig and Beet Salad** chiogga beet, grilled fig, local Meda quark cheese, popped farro 19
- Pork and Hazelnut Terrine** house pickled vegetables 22
- Troll Chinook Salmon** greens in dashi broth, garlic scape, salmon skin chicharrones 35
- Black Cod Medallions** sea salt water brined, tonnato sauce, smoked fingerling potato 36
- Petrale Sole** caper beurre blanc, pink shrimp, wilted farm greens with farro 33
- Two Bone Pork Loin Chop** black tea brined, Hood River cherry lingonberry sylv, smoked fingerling potato 36
- Rib Steak** trimmed and butcher tied, char-grilled, roasted garlic sabayon, port braised cipollini, duck fat fingerling potato 48
- Ancient Grain and Foraged Mushrooms** in-season wilted greens, caramelized onion, grilled fig, charred citrus vinaigrette 26

FEATURED DRINKS

Selections from Meridian Restaurant & Bar from 8:00 am - 9:00 pm

- Paradise** pineapple juice, orange juice, cherry juice | non-alcoholic 7
- Kiwanda Pre-Prohibition Cream Ale** Pelican Brewing Company, Pacific City, OR bottle 7
- Mimosa** sparkling wine, orange juice 10
- Bloody Mary** Hot Monkey Vodka, housemade mix, celery stalk, olive skewer, pepperoncini, lime 15
- The Haystack** Bulliet Rye, Courvoisier, sweet vermouth, Bénédictine, Peychaud's and Angostura bitters 13
- Kiwanda Breeze** Limoncello, St. Germaine, berry puree, lime juice, lemonade, sparkling wine 13
- Sand Dollar** Ancho Chili Liqueur, Casamigos Reposado, lime juice, orange juice 14
- Pinot Noir Rosé** 2018 Stoller Willamette Valley, OR 60
- Pinot Noir** 2017 Bethel Heights Estate Eola-Amity Hills, OR 72
- Pinot Gris** 2017 Eyrie Vineyards Dundee Hills, OR 44

Additional wine by the bottle, cocktails, and beer available | Full drink list on your in-room iPad, or by request

MORE ON REVERSE SIDE