

FEATURED WINE

by the glass

'15 St. Innocent Chardonnay 15

Freedom Hill

pair with Harvest Moon Salad

'14 Abacela Tempranillo Fiesta 15

pair with Steak & Ale Stew

'15 Erath Pinot Noir 15

Willamette Valley

pair with Cascadia Spinach Salad

'14 Ken Wright Pinot Noir 15

Willamette Valley

pair with Black Rabbit Red Sirloin Steak

EDGEFIELD WINE

additional wines available by the glass

'16 White Rabbit 9

OR / WA

pair with Higher Pappardelle

'15 Pinot Gris 9

Dampier Vineyard

pair with Kamikaze Seared Ahi

'16 Chardonnay 9

Willamette Valley

pair with Cider Brined Pork Roast

'15 Pinot Noir 9

Willamette Valley

pair with Sleepy Hollow Beet Salad

'14 Black Rabbit Red 9

Columbia Valley

pair with Black Rabbit Red Sirloin Steak

SALADS

Hail! Caesar

romaine, garlic croutons,
Parmesan, Caesar dressing

7 / 10

Apollo's Greek

country olives, feta, cucumber,
tomato, marinated red onion,
bell peppers, romaine,
Black Rabbit Red vinaigrette

7.75 / 10.75 ⑥⑦

Cascadia Spinach

bacon, white cheddar,
chopped egg, tomato,
maple-stout vinaigrette

8 / 11

Harvest Moon

roasted sweet potato,
honey-roasted pecans,
goat cheese, dried cranberries,
maple-stout vinaigrette

9 / 12 ⑦

ADD PROTEIN

Mary's Free-Range Chicken 6.50,
or grilled bavette steak 7

STARTERS

Cajun Tots peppercorn ranch 5.75 / 9.25 ⑥⑦

Truffle Fries black garlic aioli 5.75 / 9.25 ⑥⑦

Dry-Fried Brussels Sprouts Szechuan peppercorns, mustard greens 8.50 ⑥⑧⑦

Blue Cheese Torta maple-roasted walnut pesto, Fireside port reduction,
dried pear, garlic crostini 9.50 ⑦

Hummus marinated olives, veggies, feta, pita bread 11.25 ⑦

Kamikaze Seared Ahi* ginger-wasabi mayo, scallions & spicy-sweet slaw 14.50

Wine Chaser's Cheese Plate seasonal array of artisan cheeses, fruits, nuts,
water crackers & house preserves 15

DINNER SPECIALTIES

Ale-Battered Fish & Chips wild Alaskan cod, fresh-cut fries,
tartar sauce & buttermilk coleslaw 13.50 / 16.50

Higher Pappardelle fresh pasta, artichoke hearts, sun-dried tomatoes,
Oregon hazelnuts & spinach tossed in White Rabbit Wine-garlic cream sauce
with Parmesan 15

Steak & Ale Stew served over buttered fresh poppyseed-pappardelle pasta 16

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw,
lemon-cilantro rice & mango pico de gallo 20

Cider-Brined Pork Roast Edgefield Hard Cider jus, leek & potato mashers,
garlic-roasted broccolini 21

Black Rabbit Red Sirloin Steak* all-natural 10-oz sirloin,
Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes &
dry-fried Brussels sprouts 25 ⑥

FROM THE PIZZA OVEN *made with our housemade dough*

Margherita fresh mozzarella, tomato sauce & basil 10.50 / 24.25 ⑦

Secret Garden bell peppers, red onion, mushrooms, artichoke hearts, spinach,
tomato & mozzarella 12.75 / 29.25 ⑦

Mattie's Special Canadian bacon, pepperoni, sausage, red onion, black olives,
mozzarella 13.25 / 30.25

SUBSTITUTE a small vegan, gluten-free pizza crust for 3 dollars**

BURGERS *Served with your choice of fresh-cut fries or tater tots*

6-oz fresh, all-natural Country Natural Beef* or Hammerhead garden ⑦ patty
on a sesame brioche bun with lettuce, tomato, red onion, pickles & secret sauce 11.75

Cheeseburger* 12.75 **Bacon Cheeseburger*** 14.25

Communication Breakdown* Tillamook® cheddar, grilled mushrooms,
onions & bell peppers 13.75

Captain Neon* blue cheese dressing & bacon 14.25

Dungeon* Swiss cheese & grilled mushrooms 13.75

Wilbur's Jumbo Deluxe* bacon, Tillamook® cheddar & a fried egg 15.25

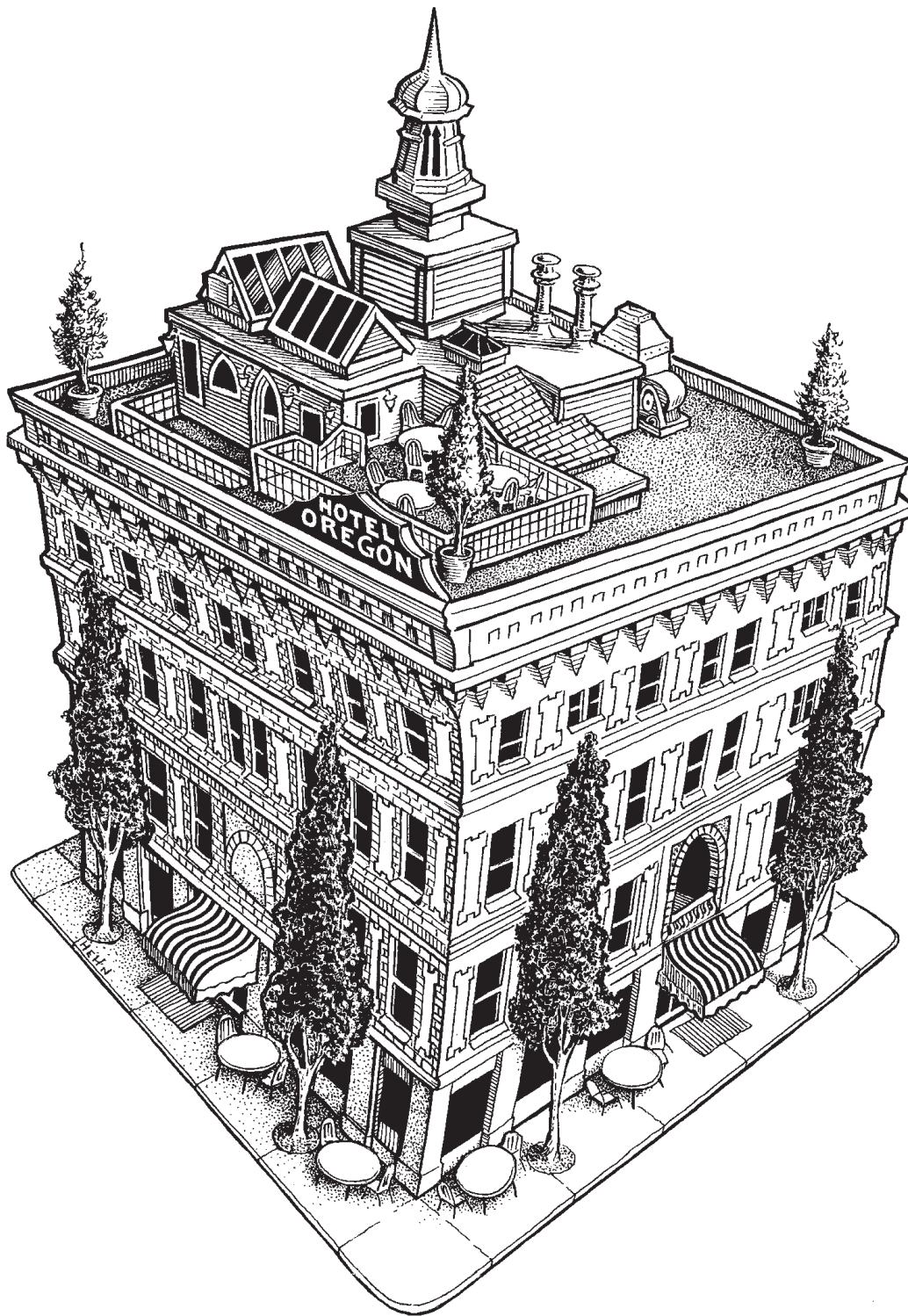
Expedition Elk Burger* coffee-bacon jam, black garlic aioli, white cheddar,
lettuce, tomato, red onion & pickles on a sesame brioche bun 16.50

SUBSTITUTE a small green salad or cup of soup for 1 dollar,
a gluten-free bun for 2 dollars**

Gluten Free ⑥ Vegan ⑧ Vegetarian ⑦

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of food borne illness

**Every effort will be made to minimize contact with gluten 2/18



McMenamins
HOTEL OREGON

Please be considerate of our other guests when using cell phones