



McMenamins

HOTEL OREGON

Please be considerate of our other guests when using cell phones

STARTERS

- Cajun Tots

peppercorn ranch 5.75 / 9.25

ⓄⓋ
- Truffle Fries

black garlic aioli 5.75 / 9.25

ⓄⓋ
- Red Eye BBQ Pork Dos Tacos

fried corn tortillas, cabbage, jalapeño, onion, chipotle pico de gallo & cilantro sour cream 7.25

Ⓞ
- Dry-Fried Brussels Sprouts

Szechuan peppercorns, mustard greens 8.50

ⓄⓧⓋ
- Blue Cheese Torta

maple-roasted walnut pesto, Fireside port reduction, dried pear, garlic crostini 9.50

Ⓥ
- Hummus

marinated olives, veggies, feta, pita bread 11.25

Ⓥ

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

ⓄⓋ
- Cascadia Spinach

bacon, white cheddar, chopped egg, tomato, maple-stout vinaigrette 8 / 11
- Sleepy Hollow Beet

roasted beets, Rogue blue cheese, maple-roasted walnuts, cider house-poppy seed dressing 9 / 12

ⓄⓋ
- Harvest Moon

roasted sweet potato, honey-roasted pecans, goat cheese, dried cranberries, maple-stout vinaigrette 9 / 12

Ⓥ
- ADD PROTEIN

Mary’s Free-Range Chicken 6.50, or grilled bavette steak 7
- WRAP IT UP!

in a warm flour tortilla 1

LUNCH SPECIALTIES

- Baja Bowl

black beans, rice, avocado, chipotle pico de gallo, cilantro sour cream, jalapeño, onion, corn tortilla strips 9

ⓄⓋ
- Ale-Battered Fish & Chips

wild Alaskan cod, fresh-cut fries, tartar sauce & buttermilk coleslaw 13.50 / 16.50
- Chicken & Pumpkin-Mole Enchiladas

smoked mozzarella, cilantro sour cream, jalapeño & onion served with ranchero-spiced tortilla chips 14.25
- FROM THE PIZZA OVEN

made with our housemade dough
- Margherita

fresh mozzarella, tomato sauce & basil 10.50 / 24.25

Ⓥ
- Hawaiian Classic

Canadian bacon, pineapple, mozzarella 10.50 / 24.25
- Tropical Storm

pepperoni, pineapple, jalapeño, mozzarella, Parmesan 12.25 / 28.25
- Secret Garden

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

Ⓥ
- 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**

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

- Dilly Tuna Salad Sandwich

creamy albacore tuna salad with celery, red onion & fresh dill on toasted sourdough with lettuce, tomato & pickles half 7 / whole 10
- Fireside Roasted Turkey

herb-roasted turkey, Fireside-cranberry relish, Swiss cheese, secret sauce, lettuce, tomato, red onion, whole wheat bread half 9 / whole 12
- Mambo Cubano

Cuban-style pressed sandwich with smoked pork loin, Red Eye BBQ pork, Swiss cheese, dill pickle & mustard 13.50
- Hammerhead Cheesesteak

shaved rib eye, pickled pepper mix, grilled onions, cheese & ale sauce on a roll 13.75
- Automatic Ahi*

grilled soy-seasoned ahi, ginger-wasabi mayo & spicy-sweet slaw on a bun 14.50
- Baja Chicken

chile-lime Mary’s Free-Range Chicken, habanero jack, avocado, Dark Star mayo, lettuce, tomato & red onion on a bun 15
- SUBSTITUTE

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

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

- 6-oz fresh, all-natural Country Natural Beef* or Hammerhead garden

Ⓥ 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 Ⓞ Vegan ⓧ Vegetarian Ⓥ

*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