



HOTEL OREGON

DINNER SPECIALTIES

Black Rabbit Red NY Steak* red wine-marinated NY steak, Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes & roasted garlic-broccolini 25

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 31 ©

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon-cilantro rice & mango pico de gallo 29.75 ©

Lemongrass-Ginger Mahi Mahi pad prik green beans, red curry-coconut rice, pickled daikon-carrot slaw 24

Farmer's Market Pesto Penne locally grown veggies, basil pesto sauce, White Rabbit wine & Parmesan cheese, served with garlic bread 22 ⑤

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 2-piece 19.50 / 3-piece 22.50

Electric Seoul Steak Tacos shaved steak, Korean BBQ sauce, kimchi slaw, green onion, ginger & garlic in warm flour tortillas served with spiced wonton chips 19.25

BURGERS 6-oz fresh, all-natural beef patty on a bun with lettuce, tomato, red onion, pickles & secret sauce

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 1.75

SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 18.25

Bacon Cheeseburger* 17.25

Captain Neon* blue cheese dressing & bacon 17.25

Dungeon* Swiss cheese & grilled mushrooms 16.75

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 16.75

Cheeseburger* Tillamook® cheddar cheese 15.75 ♦ **The Regular*** 14.75

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 20

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 17.25 *⑤

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 14.75 ⑤

SEASONAL SPECIALS

BAJA SHRIMP COCKTAIL spicy-sweet sauce, poached prawns, avocado, marinated red onion, cilantro, jalapeno & ranchero-spiced tortilla chips 15.50

IMPERIAL DRAGON SALAD mandarin orange segments, sesame-wonton strips, peanuts, cabbage, romaine, carrot, cucumber, tomato, spicy-sweet ginger dressing 11.25 / 17 ⑤

HAWAII FIVE-O PRESSED SANDWICH soy-ginger pulled pork, Canadian bacon, smoked Provolone, pineapple sambal & Sriracha mayo on a roll 20.25

HOGSHEAD BBQ SHRIMP TACOS sauteed bell pepper & onion, Hogshead-mustard BBQ shrimp, Copper Moon Curtido, cabbage, onion, jalapeño & cilantro in warm flour tortillas with ranchero-spiced tortilla chips 17.50

Gluten Free © Vegan * Vegetarian ⑤

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

**Every effort will be made to minimize contact with gluten Summer 22

STARTERS

Tsunami Tuna Poke*

spicy ahi poke with seasoned wonton chips 11.50

Hummus marinated olives, veggies, feta, pita bread 16 ⑤

Soft Pretzel Sticks cheese & ale fondue 13.75 ⑤

Scooby Snacks mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks! 12.50

Cheeseburger Slider Trio*

Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 11.50

Truffle Fries

black garlic aioli 11.75 / 17.75 ⑤

Cajun Tots peppercorn ranch 9.25 / 14.25 ⑤

McMenamins Fries Mystic 18 sauce 9.25 / 14.25 *⑤

Good Honest Soup scratch made daily with saltines cup 6.25 / bowl 7.25

GREENS

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 10.75 / 16.50 ⑤

Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 10 / 15.25

Strawberry Fields seasonal greens, fresh strawberries, feta cheese, almonds, mint, ginger-poppy seed dressing 9.25 / 14 ⑤⑥

Pub Green mixed lettuces, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 8.75 / 13.25 ⑤

ADD PROTEIN

wild salmon* 10.50, grilled or crispy chicken 6, beef*, Hammerhead garden or Lightlife® patty 6

SEASONAL COCKTAILS

THE LEMON DROP Spar Citrus Vodka, triple sec & fresh-squeezed lemon 9.75

ALGONQUIN PUNCH Billy Rye Whiskey, McMenamins Dry Vermouth, pineapple & fresh-squeezed lime 12

RUBY'S CITRUS SMASH Spar Citrus Vodka, muddled raspberries, fresh-squeezed lemon, mint & soda water 9.75

LOVELY CADILLAC MARGARITA Lunazul Blanco Tequila, Grand Marnier, fresh-squeezed orange & lime 10.25

PENNEY'S SIDEWALK Joe Penney's Gin, triple sec, fresh-squeezed lemon & orange 9.25

BLACK RABBIT SANGRIA High Council Brandy, Gran Gala, fresh-squeezed lime & orange & McMenamins Black Rabbit Red 10.50

FARMSTEAD COFFEE Frank Rum, Three Rocks Spiced Rum, Gran Gala, cinnamon, nutmeg, fresh-roasted coffee & whipped cream 11.25

BOULEVARDIER Billy Rye Whiskey, McMenamins Sweet Vermouth, Campari 11.75

BEVERAGES

EDGEFIELD WINE *glass / bottle*

RED Pinot Noir 9.75 / 32 ♦ **Black Rabbit Red** 9.75 / 32 ♦ **Syrah** 12.75 / 46

WHITE Pinot Gris 9.75 / 32 ♦ **White Rabbit** 9.75 / 32 ♦ **Chardonnay** 9.75 / 32

WINERY & CIDER FLIGHTS

RED WINE Black Rabbit Red, Pinot Noir, Vintner's Choice 11 ♦ **WHITE WINE** White Rabbit, Pinot Gris, Chardonnay 11

CIDER Edgefield Hard Apple Cider, Edgefield Blackberry Cider & Edgefield Seasonal Cider 11

WORKING DRINKS

Soda Pop, Lemonade & Iced Tea 4.25 ♦ **Real Apple Cider** 5.50 ♦ **Coffee & Decaf** 3.75 ♦ **Cold Brew** 5.25

SWEETS

Phil's Salted Caramel Tart dark chocolate-hazelnut sauce, Oregon filberts, whipped cream 6 / 10 ⑤

Black & Tan Brownie Sundae caram-ale & chocolate sauce with vanilla bean ice cream 6.50 / 10.50 ⑤

Ruby's Raspberry Cheesecake Ruby-raspberry sauce, raspberry cheesecake & whipped cream 6.50 / 10.50 ⑤

Northwest Berry Bar blackberries, butter crumble, Ruby-raspberry sauce & vanilla bean ice cream 6 / 10 ⑤

HAPPY HOUR *ASK YOUR SERVER FOR TIMES & DAYS*

minimum drink purchase of 3.75 per person, no substitutions, additions or to go orders

DRINK

1 off **McMenamins Ales** *pint* ♦ **Edgefield Hard Cider** *pint* ♦ **Edgefield Wines** *glass* ♦ **Well Drinks**

1 off **Red or White Wine Flight** *three samples* ♦ **Brewery Flight** *six samples* ♦ **Cider Flight** *three samples*

2 off **Distillery Flight** *three samples*

5 off **Edgefield Wines** *bottle*

FOOD

5 **Half Pub Green Salad**

5.50 **Small Cajun Tots** ♦ **Small McMenamins Fries**

7 **Half Hail! Caesar Salad**

7.25 **Small Truffle Fries**

9.25 **Cheeseburger Slider Trio*** ♦ **Scooby Snacks** ♦ **Small Hummus**

13.50 **Cheeseburger* & Cajun Tots** *beef or Hammerhead patty, add bacon* 1

14 **Mystic 18 Burger & Fries**

OUR HISTORY

The Hotel Oregon McMinnville. At four stories, the old Hotel Oregon stands tall as the highest commercial building in Yamhill County. In historical stature, the place is a multi-storied giant of the region. Its tales date back to 1905, and feature a cast of characters ranging from John the cross-dressing desk clerk to John the Ghost. The classic hostelry extends to its guests more than just a colorful past. A street level restaurant, airy rooftop bar, bright and comfortable guest rooms, and a subterranean wine bar complete the experience. And, since 2000, Hotel Oregon has been home base/outer space UFO central for the McMenamins UFO Fest, celebrating the McMinnville, May 11, 1950 Trent sighting (& photos!) of a flying saucer.

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