

HOTEL OREGON



DINNER SPECIALTIES

Terminator Steak & Frites* ale-marinated New York steak, Terminator steak & horseradish sauces, fries 32

Black Rabbit Red NY Steak* red wine-marinated NY steak, Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes & roasted garlic-broccolini 29

Bramble & Briar Grilled Pork Medallions red wine & blackberry demi-glace, Yukon Gold mashed potatoes & garlic-roasted broccolini 27.75

Hogshead Whiskey Smoked Salmon Pasta whiskey cream sauce, melted leeks, fresh thyme & dill, served with garlic bread 26

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 22.50

Electric Seoul Steak Tacos shaved ribeye, Korean BBQ sauce, kimchi slaw, green onion, ginger & garlic in warm flour tortillas served with spiced tortilla chips 22

High Mac & Cheese tomato, spinach, hazelnuts, brown butter-cream sauce, Parmesan cheese served with garlic bread 17.75 ⑤

Neutron Dance Mac & Cheese macaroni pasta, creamy cheese sauce, BBQ pulled pork, caramelized onions, pepper jack served with garlic bread 17.50

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 2

SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 20.25

Bacon Cheeseburger* 19.25 ♦ **Captain Neon*** blue cheese dressing & bacon 19.25

Dungeon* Swiss cheese & grilled mushrooms 18.75

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 18.75

Cheeseburger* Tillamook® cheddar cheese 17.75 ♦ **The Regular*** 16.75

EXPEDITION ELK* coffee-bacon jam, black garlic aioli & white cheddar 28

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 19.50 *⑤

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 16.75 ⑤

Gluten Free ⑥
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 Spring '24

STARTERS

Sabertooth Hot Wings

1-lb of wings in our Sabertooth hot sauce with blue cheese dip & celery 21

Kamikaze Seared Ahi*

ginger-wasabi mayo, spicy-sweet slaw, scallions 17.50

Hummus

marinated olives, veggies, feta, pita bread 15.50 ⑤

Soft Pretzel Sticks

cheese & ale fondue 14 ⑤

Scooby Snacks

mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks! 14

Truffle Fries

black garlic aioli 14 ⑤

Cheeseburger Slider Trio*

Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13

Cajun Tots

peppercorn ranch 11.25 ⑤

McMenamins Fries

Mystic 18 sauce 11.25 *⑤

Good Honest Soup

scratch made daily with saltines cup 7.50 / bowl 8.50

GREENS

Triple Play

green salad, a bowl of today's soup & garlic bread 19

Blue Bayou

romaine, bacon, chopped egg, blue cheese crumbles, tomato, blue cheese dressing 17.25 ⑥

Aztec

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17 ⑤

Hail! Caesar

romaine, garlic croutons, Parmesan, Caesar dressing 13.50

Pub Green

mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.25 ⑤

ADD PROTEIN

grilled or crispy chicken 5.50

SEASONAL SPECIALS

SPINACH & ARTICHOKE DIP

freshly made tortilla chips 13 ①

MAD GREEK CHICKEN SALAD

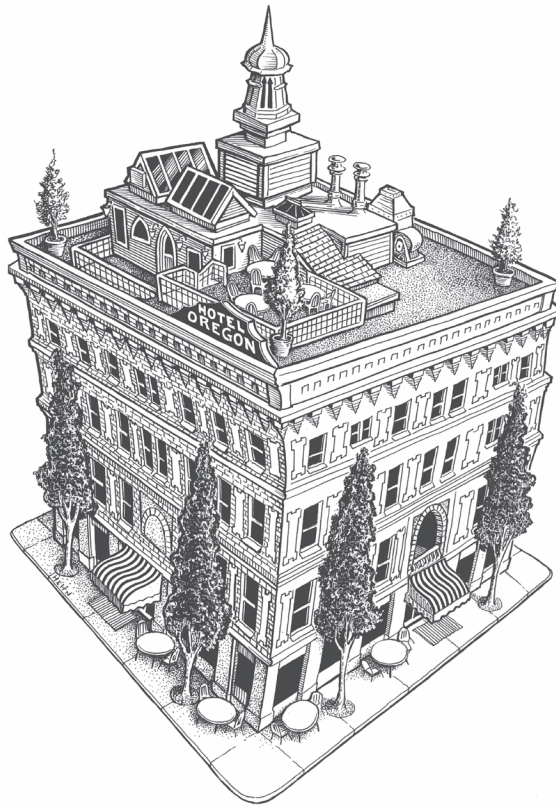
grilled chicken, country olives, feta, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette 19.25②

SPINACH & CHEESE CANNELLONI

rosemary Alfredo & Spar Vodka tomato sauces served with garlic bread 23 ①

CHRIS' ROCKIN' JAMBALAYA BOWL

red hot sausage, chicken, peppers, celery, onions, spicy Cajun tomato sauce, rice, served with garlic bread 17.50



OUR HISTORY

Built in 1905, the building was just two stories and bore the name, Hotel Elberton. The third and fourth floors were added in 1910, though only the third was finished at the time. The elevator and name change to "Hotel Oregon" came in 1932. Seventeen years later, new proprietors built an apartment on the top floor as their home. During their tenure, the guest register was used with less and less regularity, until 1967, when the rooms and the three upper stories were closed to the public. Businesses on the first floor continued to thrive, though, and in 1998 McMenamins took the helm and began renovations.