




LUNCH SPECIALTIES

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

Jamaican Rice Bowl coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 18.25  
ADD PROTEIN *tofu or chicken* 5.50

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

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  

HAMMERHEAD GARDEN

our Hammerhead garden patty with all the usual suspects 16.75 

SANDWICHES

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 2

The Cellar Dip shaved prime rib, sauteed mushrooms & blue cheese on a garlic-Parmesan grilled roll with Black Rabbit Red jus for dipping 26

Automatic Ahi* seared seasoned ahi tuna, ginger-wasabi mayo & spicy-sweet slaw on a bun 23

The Grand Reuben ale-braised corned beef, Swiss cheese, Grand Lodge kümmel kraut, Mystic 18 sauce, grilled marbled rye 23

El Diablo spiced chicken, pepper jack, avocado, Dark Star mayo, lettuce, tomato & red onion on a bun 22

Hammerhead BBQ Pork house-smoked pork shoulder with Hammerhead BBQ sauce & buttermilk coleslaw on a bun 20.25

Maria's Magnum Opus grilled turkey, bacon jam, Swiss cheese, avocado, grilled onions & herb aioli on a toasted roll with lettuce & tomato 20

Dilly Tuna Salad Sandwich creamy albacore tuna salad with celery, red onion & fresh dill on toasted sourdough with lettuce, tomato & pickles 10 / 16.25


*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 

Soft Pretzel Sticks cheese & ale fondue 14 

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

Truffle Fries black garlic aioli 14 

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13


Cajun Tots peppercorn ranch 11.25 


McMenamins Fries Mystic 18 sauce 11.25  

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 

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

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 

ADD PROTEIN

grilled or crispy chicken 5.50

Gluten Free 
Vegan 
Vegetarian 

HOTEL OREGON

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 19.25 ②

SPINACH & CHEESE CANNELONI
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



HAPPY HOUR

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

MONDAY - THURSDAY 2PM - 5PM



DRINK

- 2 off **McMenamins Beer** *pint*
- Edgefield Hard Cider** *pint*
- Edgefield Wines** *glass*
- Well Drinks**
- Edgefield Wine Flight** *three samples*
- Brewery Flight** *six samples*
- Cider Flight** *three samples*
- Distillery Flight** *three samples*

5 off **Edgefield Wines** *bottle*

FOOD

- 2 off **STARTERS**
 - Cajun Tots** ♦ **Cheeseburger Slider Trio***
 - Hummus** ♦ **Scooby Snacks**
- 3 off **GREENS**
 - Aztec** ♦ **Blue Bayou**
 - Hail! Caesar** ♦ **Pub Green**
- ★ 4 off **BURGERS**
 - Bacon Cheeseburger***
 - Cheeseburger*** ♦ **The Regular***
 - Mystic 18** ♦ **Hammerhead Garden**

MONDAY IS INDUSTRY DAY!

show your current food handlers or OLCC permit for all day happy hour

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.

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