

SPECIALTIES

Terminator Steak & Frites* New York steak, Terminator steak & horseradish sauces, fries 33

Pot Bunker Crab Mac & Cheese our cheese & ale sauce with buttered bread crumbs & garlic bread 26.50

Ragin' Cajun Ahi Soft Tacos* seared ahi, cabbage-carrot slaw, chipotle crèma, mango pico de gallo, cilantro, onion & jalapeño in warm flour tortillas 25

Tofu Tikka Masala shaved coconut, seasonal vegetables, rice, cilantro, green onions, spiced tomato sauce 23 ©*Ⓟ

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 23

BURGERS

6-oz fresh 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 21

Bacon Cheeseburger* 20

Captain Neon* blue cheese dressing & bacon 20

Dungeon* Swiss cheese & grilled mushrooms 19.50

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 19.50

Cheeseburger* Tillamook® cheddar cheese 18.50 ♦ **The Regular*** 17.50

MYSTIC 18

Beyond Burger patty, Mystic 18 sauce, creamy original Chao slice 20.25 *Ⓟ

HAMMERHEAD GARDEN

our Hammerhead garden patty with all the usual suspects 17.50 Ⓟ

SANDWICHES

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

Automatic Ahi* seared seasoned ahi tuna, ginger-wasabi mayo & spicy-sweet slaw on a bun 23.50

The Grand Reuben corned beef, Swiss cheese, kümmel kraut, Mystic 18 sauce, grilled marbled rye 23.25

Carmela's Chicken Provolone, pickled peppers, black garlic aioli, lettuce, tomato & red onion on a bun 22.25

Maria's Magnum Opus grilled turkey, bacon jam, Swiss cheese, avocado, grilled onions & herb aioli on a toasted roll with lettuce & tomato 20.50

Gluten Free © Vegan * Vegetarian Ⓟ

*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 '25

SHARES & SNACKS

Cellarmasters Steak & Mushroom Bites* beef ribeye, button mushrooms, Black Rabbit Red wine demi-glace, horseradish sour cream, garlic bread 22

Kamikaze Seared Ahi* ginger-wasabi mayo, spicy-sweet slaw, scallions 18

Firecracker Shrimp Slider Trio battered shrimp, sweet-spicy firecracker sauce, Imperial Dragon aioli, pickled daikon-carrot, fresh cilantro, Hawaiian rolls 17.50

Hummus marinated olives, veggies, feta, pita bread 15.75 Ⓟ

Scooby Snacks mini corn dogs served with Portlandia yellow mustard & ketchup. Zoinks! 15

Soft Pretzel Sticks cheese & ale fondue 14.50 Ⓟ

Truffle Fries black garlic aioli 14.25 Ⓟ

Cheeseburger Slider Trio* Most Awesome French Onion seasoning, American cheese, Mystic 18 sauce, Hawaiian roll 13.50

Cajun Tots peppercorn ranch 11.50 Ⓟ

McMenamins Fries Mystic 18 sauce 11.50 *Ⓟ

Good Honest Soup scratch made daily with saltines cup 7.75 / bowl 9.75

GREENS

Cajun Chicken Cobb seasoned grilled chicken breast, romaine, blue cheese crumbles, grape tomatoes, chopped egg, bacon, blue cheese dressing 20.75

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17.50 Ⓟ

Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 13.75

Pub Green mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.75 Ⓟ

ADD PROTEIN
grilled or crispy chicken 5.50

HOTEL OREGON

Dilly Tuna Salad Sandwich creamy albacore tuna salad with celery, red onion & fresh dill on toasted sourdough with lettuce, tomato & pickles 10 / 16.50

Treasury Turkey sun-dried cranberry aioli, Provolone, lettuce, tomato, red onion, whole wheat bread 10.75 / 17.75

LUNCH BOX SPECIAL Available 11am–3pm

half cold sandwich served with today's soup & green salad

◇ **Dilly Tuna** 14.50 ◇ **Treasury Turkey** 18



SEASONAL SPECIALS

PORK EGG ROLLS hoisin ketchup & hellishly hot mustard 12.25

STRAWBERRY FIELDS SALAD seasonal greens, fresh strawberries, feta cheese, almonds, mint, ginger-poppy seed dressing 14.50

TAKE ME TO THE MOON BURGER* coffee-bacon jam, white cheddar, tangy steak sauce, lettuce, tomato, red onion & pickles on a toasted bun with your choice of fries or tots 20.25

THAI-DYED BOWL green curry-marinated chicken breast, mai Thai slaw, pickled daikon-carrot, onion, jalapeno, cilantro, jasmine rice 18.25

WEEKEND SPECIALS FRIDAY & SATURDAY available only Friday & Saturday after 5pm

Salt & Pepper-Crusted Prime Rib* pan juices, horseradish sauce, Yukon Gold mashed potatoes & seasonal vegetables 39

Seven-Herb Roasted Chicken Breast mushroom-pan gravy, Yukon Gold mashed potatoes, garlic-roasted broccolini 25.25

Highly Irregular Meatloaf beef & pork loaf topped with highly irregular ketchup, served with ale & onion gravy, mashed potatoes, garlic-roasted broccolini 20

Primavera Pesto Pasta broccolini, kale, grape tomatoes, basil pesto sauce, White Rabbit white wine, Parmesan cheese, served with garlic bread 25.50 ①

OUR HISTORY

In 1905, Hotel Elberton opened as a two-story building with businesses on the street level and lodging on the floor above. The early success of the hotel led to plans for a two-floor expansion, but the local economy shifted and only one floor was finished in 1912. In an effort to revitalize the once-bustling hotel, the owners gave it a new name – Hotel Oregon – and added an elevator in 1932. However, business dwindled, and the hotel closed in 1967.

Over the years, Hotel Oregon experienced great change on the street level. Businesses included a barber shop, bookstore, wedding shop, photography studio, wine shop, multiple restaurants, and the popular night club, – The Paragon Room. McMenamins took inspiration from the 1912 plans for first-floor renovations and then expanded on that vision. Additions to the four-story hotel include the Cellar Bar, Carter the Great Bar, and the Rooftop Bar. McMenamins Hotel Oregon opened its doors in 1999.

Since 2000, McMenamins UFO Festival has brought thousands of visitors to McMinnville annually. In 1950, local farmers Paul and Evelyn Trent's photographs of a UFO were published in Life magazine. Ufologist Bruce Maccabee gave a presentation at Hotel Oregon in 2000, and what started as a small gathering grew into the second biggest UFO fest in the United States.