



McMenamins
**HOTEL ORE-
GON**

310 N.E. Evans Street, McMinnville, OR 97128

FEATURED WINE

by the glass

- '17 Patricia Green Sauvignon Blanc Willamette Valley 10
'15 L'Ecole Merlot Columbia Valley 10
'15 St. Innocent Chardonnay Freedom Hill 15
'15 Ken Wright Cellars Pinot Noir Willamette valley 15

EDGEFIELD WINE

by the glass 9

- '16 White Rabbit OR / WA
'16 Pinot Gris Dampier Vineyard
'16 Chardonnay Willamette Valley
'16 Pinot Noir Willamette Valley
'15 Black Rabbit Red Columbia Valley

STARTERS

Cajun Tots

peppercorn ranch 6 / 9.50 (V)

Truffle Fries

black garlic aioli 7 / 10 (V)

Goat Cheese Torta

sun-dried tomato, basil pesto, garlic crostini 9 (V)

Grilled Asparagus

lemon & fresh basil 9 (G)(X)(V)

Soft Pretzel Sticks

cheese & ale fondue 10 (V)

Seoultrane Steak Tacos

shaved rib eye, peppers & onions basted with Korean BBQ sauce, kimchi slaw, garlic, ginger & green onion in fried corn tortillas 10.75

Kamikaze Seared Ahi*

ginger-wasabi mayo, spicy-sweet slaw, scallions, chili oil 11.25

Hummus

marinated olives, veggies, feta, pita bread 11.75 (V)

SALADS

Aztec

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 9 / 12 (G)(V)

Hail! Caesar

romaine, garlic croutons, Parmesan, Caesar dressing 7.50 / 10.50

Strawberry Fields

seasonal greens, fresh strawberries, feta cheese, almonds, mint, ginger-poppy seed dressing 7.50 / 10.50 (G)(V)

Cascadia Spinach

bacon, white cheddar, tomato, maple-stout vinaigrette, chopped egg 8.50 / 11.50

Six Arms Goddess

romaine, cucumber, tomato, bell peppers, marinated onion, pita chips, Goddess dressing 8.25 / 11.25 (X)(V)

ADD PROTEIN smoked salmon 7, grilled bavette steak* 6.75 or Mary's Free-Range Chicken 6.25

DINNER SPECIALTIES

Rice Bowls add tofu 3, Mary's Free-Range Chicken 6.50 or grilled bavette steak* 7

Jamaican coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 11.75 (G)(X)(V)

Mai Thai red curry, squash, broccoli, cabbage, red bell pepper, carrot, celery, onion, tom kha peanuts, cilantro, fried shallots 11.75 (G)

Ale-Battered Fish & Chips wild Alaskan cod, fresh-cut fries, tartar sauce & buttermilk coleslaw 13.75 / 16.75

Whiskey-Brined Pork Loin Hogshhead-habanero sauce, cheddar-jalapeno grits, Red Eye-braised kale 17.50

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon-cilantro rice & mango pico de gallo 20 (G)

Black Rabbit Red Sirloin Steak* wine-marinated bavette, Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes & garlic-roasted broccolini 23.25 (G)

FROM THE PIZZA OVEN

made with our housemade dough, substitute a small vegan, gluten-free pizza crust for 3 dollars**

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella & Parmesan cheeses 12.25 / 29

Secret Garden bell peppers, red onion, mushrooms, artichoke hearts, spinach, tomato & mozzarella 12.25 / 29 (V)

Mattie's Special Canadian bacon, pepperoni, sausage, red onion, black olives, mozzarella 13 / 31

BURGERS

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

6-oz fresh, all-natural Country Natural Beef*, turkey or Hammerhead garden (V) patty on a sesame brioche bun with lettuce, tomato, red onion, pickles & secret sauce 12.25

Cheeseburger* 13.25

Bacon Cheeseburger* 14.75

Communication Breakdown* Tillamook® cheddar, grilled mushrooms, onions & bell peppers 14.25

Dungeon* Swiss cheese & grilled mushrooms 14.25

Captain Neon* blue cheese dressing & bacon 14.75

Wilbur's Jumbo Deluxe* bacon, Tillamook® cheddar & a fried egg 15.75

Expedition Elk Burger* coffee-bacon jam, black garlic aioli, white cheddar, lettuce, tomato, red onion & pickles on a sesame brioche bun 16.75

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

Gluten Free (G) Vegan (X) Vegetarian (V)

*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 5/19