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CANNON BEACH**

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from
CANNON
BEACH*



*5 must-see
Northwest homes*

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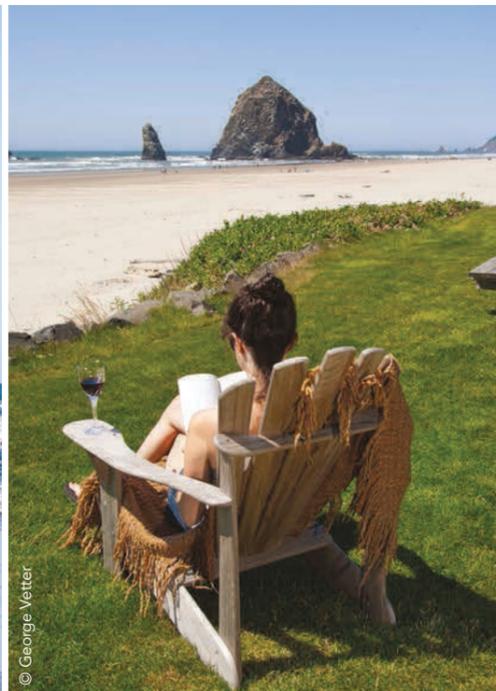


CANNON BEACH

written by Laura Baughman

Likened to California's Carmel for its shingle-clad storefronts, art galleries and fine dining, Cannon Beach possesses a lifestyle and beauty worlds removed from the bustle of city life. The main street in town, Hemlock, is edged with little pathways meandering from cottages to courtyards, enticing visitors to peak around corners for artist studios, cafés or ice cream shops, adorned with flower baskets and window boxes, bright blooms tumbling out. Here is our guide for the perfect three-day getaway in this magical place on the Oregon Coast.

© George Vetter



Love gardening and cottage architecture? Plan on attending the annual Cannon Beach Cottage & Garden Tour for a weekend of music, gardens and home tours. The event takes place one weekend in September. The weekend is usually chosen based on the hope for better weather, but rain or shine those doors will open. Each year, the Cottage Tour committee chooses 9 – 13 homes and gardens in a select area of Cannon Beach. SHOWN The lovely seaside property of June Croft is effortlessly in sync with its charming shingle-clad Cannon Beach surroundings.



COTTAGE & GARDEN TOUR
get tickets now at
www.cbhistory.org



Whale watching or wine tasting? In Cannon Beach, visitors can enjoy both. Outdoor enthusiasts and foodies alike can all feast on the natural wonders here, whether it's a low-tide stroll in the tide pools at Haystack Rock, an evening glass of wine from a beach-front rental, or a bowl of Oregon clam chowder. There is a growing emphasis on locally grown seafood and produce on the menus in Cannon Beach, and many restaurants now offer vegetarian, vegan options.



PLAN AHEAD

Visit the Cannon Beach Chamber of Commerce at www.cannonbeach.org and Travel Oregon at www.traveloregon.com

DAY ONE

Start your day with breakfast at the **Lazy Susan Café**. Like an oversized doll-house, the Lazy Susan sits just off Hemlock in a cozy courtyard shared with the Coaster Theater. Omelets are a favorite choice, and fresh pastries, such as the delicious marionberry scones, are equally tempting. It's cash only, but there is an ATM at the bank across the street.

After breakfast, stop next door at **Provisions 124** to plan a picnic. Provisions 124 is a new gourmet market fully stocked with artisan cheeses, charcuterie from Olympic Provisions, olive oil and balsamic vinegar. Choose a bottle of wine at the neighboring **Wine Shack**, also owned by Steven and Maryann Sinkler, then dash up the street for a loaf of Haystack Bread from the **Cannon Beach Bakery**. The Christensen family has been baking this coastal favorite for nearly 30 years.

Once the morning clouds clear, visit **Ecola State Park** near the town's north entrance. The drive to the park, right out of a Grimm fairy tale, is narrow and windy, and not suitable for RVs and trailers. Arrive early to avoid long lines during peak seasons and be prepared to buy a parking permit.

Take in the cliffside viewpoints from the comfort of your car, or hike along a trail. The **Oregon Coast Trail** includes an 8-mile segment up and over Tillamook Head to Seaside, as well as a shorter 2½ mile historical interpretive route called the **Clatsop Loop Trail**. Both trails begin at the Ecola Point parking area, but can also be accessed from Indian Beach father up the road. Simple beach-combing and tidepooling is also a delight at **Crescent Beach** near Ecola Point and at Indian Beach itself. Unpack your picnic here.

A day of adventure calls for a sweet treat or local libation. Kids and the young at heart can buy salt water taffy or ice cream at **Bruce's Candy Kitchen**. Adults can head to the **Cannon Beach Distillery**, where owner/distiller Mike Selberg welcomes tasters of his award-winning spirits. Selberg crafts small batches of whiskey, gin, rum and agave, often selling out the day he sets them on the shelves.

CANNON BEACH GALLERIES

Archimedes Gallery
139 W Second, Suite 5
(503) 436-0499

Bronze Coast Gallery
224 N Hemlock, Suite 2
(503) 436-105

Cannon Beach Gallery
1064 S Hemlock
(503) 436-0744

DragonFire Studio & Gallery
123 S Hemlock
(503) 436-1533

Haystack Gallery
183 N Hemlock
(503) 436-2547

Icefire Glassworks
116 E Gower
(503) 436-2359

Jeffrey Hull Gallery
172 N Hemlock, #24
(503) 436-2600

Jewelry by Sharon Amber
172 N Hemlock, #7
(503) 436-1494

Modern Villa Gallery
224 N Hemlock, Suite 6
(503) 436-2428

Northwest by Northwest Gallery
232 N Spruce
(503) 436-0741

Primary Elements Gallery
232 N Spruce
(503) 436-0220

White Bird Gallery
251 N Hemlock
(503) 436-2681



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cbgallerygroup.com



You can tell Sesame + Lilies at 183 N. Hemlock is owned by an artist. Painter Diane Speakman offers beach-inspired home goods in soft watercolor tones.

When it's time to retreat from the marine air, check into one of Cannon Beach's award-winning hotels. Families will enjoy the pet-friendly cottages and ocean-front suites at **The Ocean Lodge** near the south entrance to town. Down the street, the elegant guest quarters at the esteemed **Stephanie Inn** will appeal to visitors with a taste for luxe linens and European refinement. In 2015, *Travel + Leisure* magazine named it one of the world's top 500 hotels.

For dinner, consider a splurge at the four star **Stephanie Inn Dining Room**. It's widely regarded as the Oregon Coast's premier restaurant, and the culinary team there is passionate about cooking seasonally and locally. Food suppliers are proudly listed on the menu, and often include Fish Tail Salmon Fishing, Jacobsen's Sea Salt and Kingfisher Farms, less than 20 miles away in Nehalem.

On a recent summer evening, Executive Chef Aaron Bedard prepared wild Chinook salmon with grilled zucchini napoleon, roasted broccolini, baby carrots and saffron Provencal sauce. He suggested pairing it with a white Pinot Noir from Hawks View, a family-owned winery in Oregon's Chehalem Mountain.

Other fine dining options include **Newmans** at 988, **Wayfarer Restaurant**, the **Irish Table**, and **Driftwood Restaurant**.

If you're in the mood for a brewpub, try **Bill's Tavern Brew House** downtown. Bill's beers are all crafted on site on the top floor of the shingled tavern. Popular beers include Duck Dive Pale Ale, Blackberry Beauty and Foggy Notion Weissbier. Bill's sister tavern, the **Warren Hill Brew Pub**, in a historic house surrounded by red crocosmia and purple hydrangea, has a welcoming outdoor patio with a peekaboo view of the ocean.

DAY TWO

The next morning, have breakfast at your hotel or stop by the **Sea Level Bakery + Café** for a cup of Stumptown coffee and freshly-baked scone or quiche, then stroll through the boutiques and galleries downtown. **Ter Har's** is a locally-owned clothier full of chic beach attire in case you forgot your hoodie. **Sesame + Lilies** sells home accessories and art fit for a *Coastal Living* spread – think ikat pillows, oversized wicker baskets, glass vessels and reproduction maps. If the kids are in tow and want a sack full of shells or souvenirs, head to long-time favorite **Dueber's Gift Shop**.

To the south in midtown, step inside **Found** for a unique combination of antique hutches, mid-century modern dressers, photos of old-time Cannon Beach and artwork by local potter Chris Johnson and jewelry maker Ashley Mersereau.

It's no wonder National Geographic named Cannon Beach one of the world's 100 most beautiful places in a recent issue. There are four miles of walkable beaches rich with marine life. The best time to go is at low tide. After you've taken the family to search for must-stay-there starfish and anemones, stroll along Cannon Beach's main street, Hemlock, for a treasure to take home.

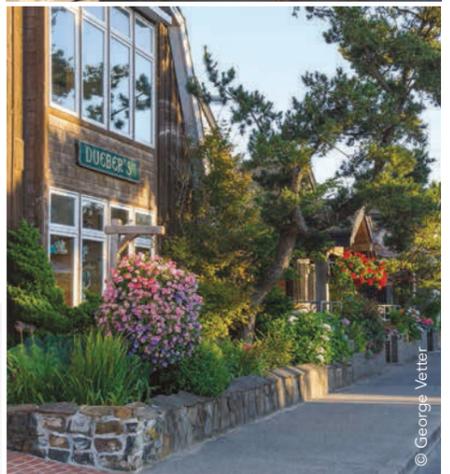


OLD OR NEW?

You never know what you'll find at **Found** at 1287 S. Hemlock. Owner Ann-Marie Radich (not shown) opened the store in 2008, and curates a changing collection of old and new furnishings and décor.

MEMENTO

Deubers, at 172 N. Hemlock, has been selling shells, souvenirs and post-cards for so long that adults who shopped there as kids are now coming back with their own kids.



GLASS WORKS

Glass vessels blown by Bend artist **Michelle Kaptur** light up the **Icefire Gallery** at 116 E. Gower. Owner **James Kingwell**, a glassblower for nearly 40 years, also shows his own classic, simple forms.



HARDING TRADING CO.
Coffee served with a smile and a great Irish tale.

MUST. HAVE. COFFEE.

Sure, you can grab a cup of Joe anywhere, but these can't-miss coffee shops are worth the wait. **Sleepy Monk Coffee** roasts its own beans, and locals line up early here. **Insomnia Coffee** is loft-like, in a light and spacious contemporary site downtown. **Sea Level Bakery + Coffee** is oh so hip. It began with a Kickstarter campaign, looks dreamed up by a graphic designer with its crisp white walls and punchy bar stools, and regularly offers gluten-free baked goods. **Cannon Beach Bakery** is a longtime local favorite, famous for its crusty Haystack Bread.



CANNON BEACH DISTILLERY makes small-batch spirits on site. Stop by for a sample of *Dorymens' Rum* or *Lost Buoy Gin*. Downtown at 255 N. Hemlock. **CANNON BEACH FARMER'S MARKET** is open Tuesdays 1:00-5:00 from mid-June to late September. Shop for vegetables, flowers, pasture-raised meat, organic cheese and artisan food. In midtown, at the intersection of Hemlock and Gower. **GEPPETTO'S TOY SHOP**, 200 N. Hemlock, is a delightful destination for little visitors. Shelves are stocked with games, books and puzzles.



No gallery stroll is complete without a visit to the venerable **White-Bird Gallery**, in existence for more than 40 years now. A recent show included wood carvings by Tom Cramer, raku-fired ceramics by Boni and Dave Deal, and new paintings by Randall Tipton – all quintessential Northwest artists. The **Cannon Beach Gallery**, managed by the Cannon Beach Arts Association, schedules particularly impressive exhibits throughout the year, many juried by guest curators. Go to cannonbeacharts.org for a detailed schedule.

For lunch, grab a quick basket of fish and chips at **Tom's Fish and Chips** or duck inside the **Driftwood Restaurant** for a leisurely bowl of clam chowder before heading out to **Haystack Rock**. The iconic basalt sea stack, which stands at 235 feet, is rich with marine birds and intertidal creatures, and is part of the Oregon Islands National Wildlife Refuge system.

At low tide during the summer, conservation volunteers will point out the bountiful sea stars, hermit crabs, limpets and mussels temporarily exposed by the receding waters, and answer questions about the tufted puffins that nest on the rock from April to July. Pelagic cormorants, pigeon guillemots and western gulls also inhabit the cliff ledges, rocky crevices and underground burrows at Haystack Rock.

Next, buy a kite from the **Kite Factory** or a book from the **Cannon Beach Book Company** and drive south to Tolovana Wayside, a city park at Hemlock and Warren. The park offers ample public parking, beachfront benches, picnic tables, playground equipment, bathrooms and foot showers. Let the kids run around while you relax with a good mystery.

For dinner, walk across the street to **Mo's at Tolovana**. Mo's is famous up and down the Oregon Coast for its delicious clam chowder, and offers beachfront dining in a casual setting. Or for a truly unique



Distinguished for its meticulously maintained coastal plantings and water gardens, the **Inn at Cannon Beach** offers guests and visitors stunning seasonal displays of crocosmia, geraniums, daffodils, hydrangea and many varieties of native grasses, all of which thrive in the mild Oregon Coast climate.

experience, attend the dinner show and cooking class at **Bob Neroni** and **Lenore Emery's** delightful **EVOO Cannon Beach Cooking School**. You'll sit around the chefs' kitchen/bar as you watch their team prepare three entrees paired with three wines, followed by a great dessert.

DAY THREE

It's time to head home, but no visit to Cannon Beach is complete without a sightseeing drive south on Hwy 101.

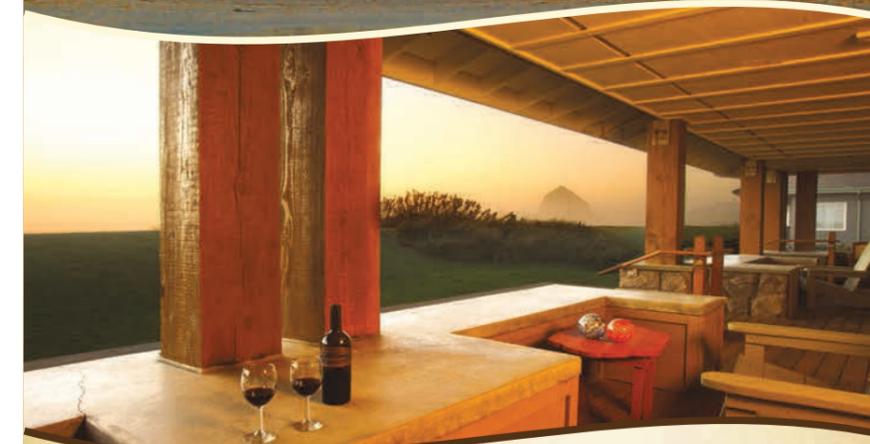
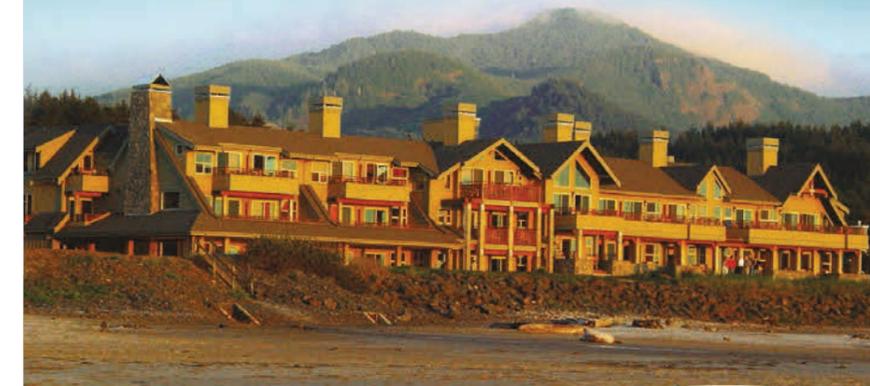
Grab a quick latte from **Insomnia Coffee Company** in the newly built 2nd and Larch building, then head for the hills. For 10 miles, the highway rises and winds toward Neahkanie Mountain, the rugged headland between Arch Cape and Manzanita, revealing breathtaking views of the Pacific below. A series of wide pullouts with interpretive signage allows you to park and safely take it all in.

At the first stop, the **Silver Point Interpretive Overlook**, look for Tillamook Head and Haystack Rock to the north, and Silver Point and Castle Rock, home to 12,000 common murrets, to the south. Next, the road quickly descends to the lovely **Arcadia Beach** and **Hug Point**, where you can stay in your car or take a short walk through the wind-blown pines to the beach itself. A few miles later, drive through the tunnel at Arch Cape and look for the signs to **Oswald West State Park**. The crown gem of the Oregon Coast, Oswald West stretches along four miles of the coastline in 2,484 acres of dense, old growth forest. Leave your car and try the ½ mile **Short Sand Beach Trail** to a beautiful picnic area overlooking the beach. Look for surfers and boogie boarders. The 2½ mile **Cape Falcon Trail** is more invigorating as it climbs through the hip-high salal to incredible views of Tillamook Head to the north and Cape Lookout to the south.

If you time it right, you can plan these hikes later in the day and watch the sun set over the Pacific. It is a grand sight, a gift from Mother Nature. Watch the water turn from bright blue to deep mauve as the crimson sun sinks below the horizon, then finally a quiet gray. It's time to go home.

The Ocean Lodge

Oceanfront Accommodations
Cannon Beach, Oregon



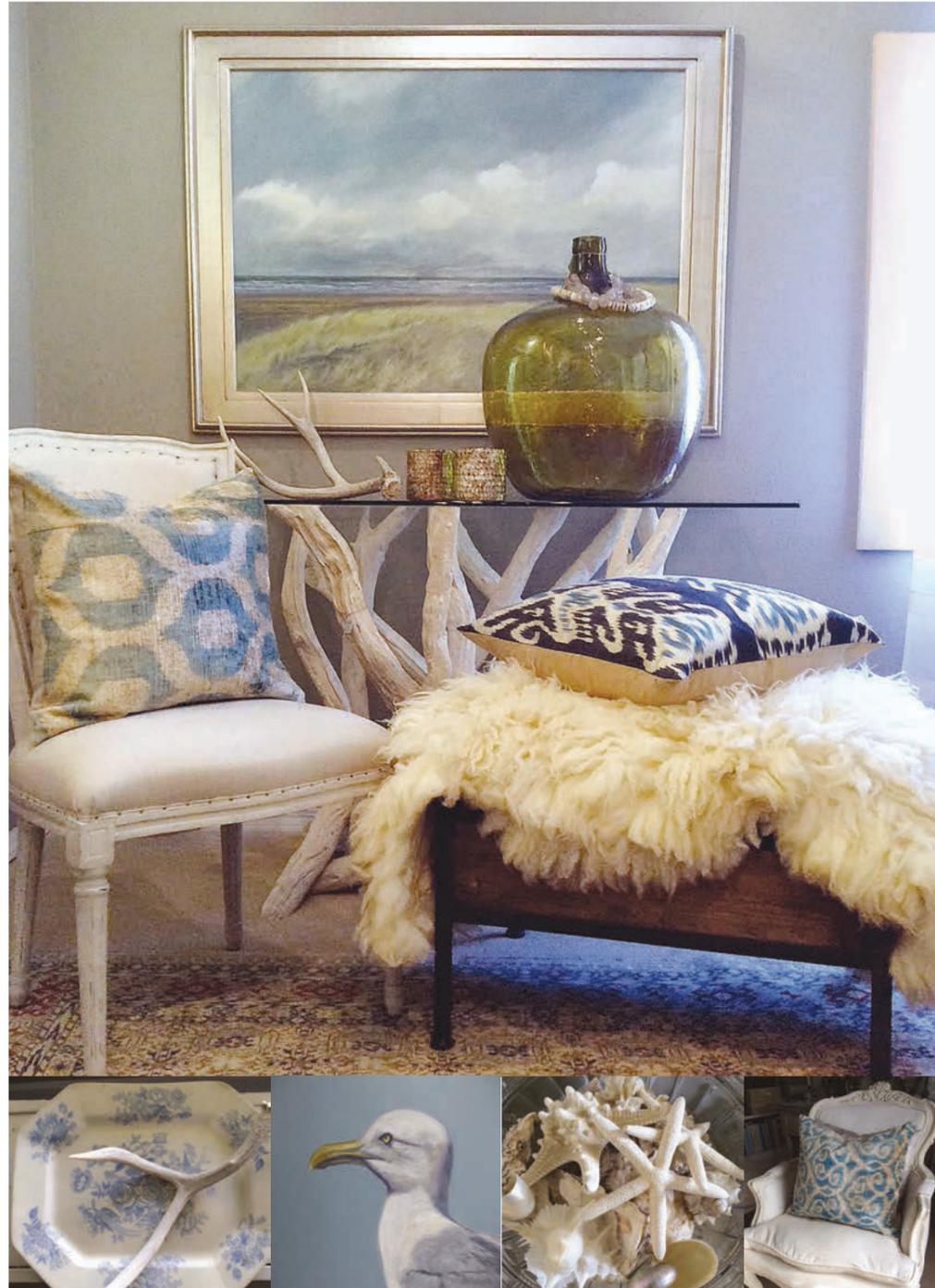
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- Fireplaces • Continental Breakfast



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www.theoceanlodge.com





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Store Hours 7 days a week 10 am to 5:30 pm | sesameandlilies.com

WHERE TO STAY IN CANNON BEACH

CANNON BEACH VACATION RENTALS

164 Sunset Blvd
Cannon Beach, OR 97110
503.436.0940
www.visitcb.com

Cannon Beach Vacation Rentals offers visitors more than 60 vacation rentals to choose from, ranging from 5-bedroom oceanfront homes to condos and guest suites. A perfect option for everyone from families planning reunions, friends improvising last-minute getaways, and couples seeking quiet and solitude.

INN AT CANNON BEACH

3215 S Hemlock Street
Cannon Beach, OR 97110
503.436.9085
www.innatcannonbeach.com

Truly some of the charms of staying at the Inn at Cannon Beach are the bungalow style buildings and lush coastal gardens. Guests can visit the art gallery or gazebo, or opt to while away the afternoon in Adirondack chairs to take in the view. Units have in-room fireplaces. Pet-friendly options also available.

LODGES AT CANNON BEACH

132 E. Surfcrest Ave
Cannon Beach, OR 97110
877.261.9184
www.lodgesatcbhotel.com

The Lodges at Cannon Beach is a handsome complex of tastefully appointed two and three bedroom townhouses. Each unit has a spacious floor plan with vaulted ceilings, exposed wooden beams and ample natural light, accommodating up to six adults. Upscale extras include leather furnishings, view-through fireplaces and flat-screen TVs.

THE OCEAN LODGE

2864 S Pacific St
Cannon Beach, OR 97110
503.436.2241
www.theoceanlodge.com

The Ocean Lodge offers 45 oceanfront luxury studios and suites. Guests can watch the sun set over Haystack Rock from 1940s-style wraparound verandas or play bocci ball on the perfectly manicured grounds. Beautifully constructed in national park-style stone and wood.

STEPHANIE INN

2740 S Pacific St
Cannon Beach, OR 97110
(503) 436-2221
www.stephanie-inn.com

A luxury boutique hotel, The Stephanie Inn is exceptionally sited, decorated and managed. Each of the 41 guest rooms is impeccably appointed in Northwest neutrals, fine linens and jacuzzi baths – some with a view. Amenities include on-site massage, complimentary nightcaps in the library and award-winning cuisine.

TOLOVANA INN

3400 S Hemlock St
Tolovana Park, OR 97145
503.436.2211
www.tolovanainn.com

One of the largest hotels in Cannon Beach, Tolovana Inn is a traditional family favorite. Weather-worn shingles wrap the beloved three-story beachfront buildings, dotted with decks for watching the waves below. Kids will enjoy the indoor saltwater pool. Select from one and two bedroom view suites, or standard queen and king rooms.



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SUMMER BERRY MILLE-FEUILLE

Recipe from Chef/Owner John Newman, Newman's 988

LEMON CURD

3 eggs
1 cup sugar
1/3 cup lemon juice
1/4 cup butter
2 teaspoons lemon zest

Mix eggs, sugar, lemon juice and lemon zest in a double broiler over simmering water - stir well until thick. Pour thickened curd through strainer to remove zest and create smooth consistency. Fold in butter in small pieces until fully incorporated. Refrigerate 3 - 4 hours

FILO DOUGH

Lay out filo dough and brush on melted butter - repeat layers roughly five sheets. About

brushing butter on last piece, fold in half creating desired layering. Cut into desired shapes and bake on baking sheet until golden brown (approx 5-10 min) - cinnamon and sugar can be sprinkled on top for flavoring while baking.

BERRIES

Use seasonal berries of choice.

ASSEMBLY

Place small amount of lemon curd on plate and top with Filo dough (curd will hold layers in place). Layer lemon curd followed by berries repeating until you reach desired level. Sprinkle powdered sugar on top of final layer.

GARLIC CRUSTED FILET MIGNON WITH STUFFED YUKON GOLD POTATOES & RED WINE BORDELAISE

Recipe from Aaron Bedard, Executive Chef, Stephanie Inn Dining Room

4 8 ounce filet mignon
1 tablespoon extra virgin olive oil
Salt and freshly ground black pepper
Roasted Garlic (see recipe below)

Season steaks with salt and pepper. Heat the olive oil in an oven safe skillet, add filet and sear all sides for about 2 minutes or until golden brown. Spread roasted garlic on the top side of the filet. Place skillet in a preheated 350° F oven and bake for 10 to 15 minutes until 125° F (medium rare) or desired doneness.

To Serve: allow the beef to sit at room temperature for at least 5 minutes, slice into 3/4 inch-thick medallions and serve with stuffed potatoes and red wine bordelaise sauce.

STUFFED YUKON GOLD POTATOES

1 pound of Yukon Gold potatoes cut in half and cored
1 pound of Yukon Gold potatoes peeled
1/4 cup melted butter
1/4 cup sour cream
4 ounces finely grated parmesan cheese
Salt and freshly ground black pepper

Preheat the oven to 375° F. Place the cored potatoes in a covered baking dish and bake until tender, approximately 20 to 25 minutes. Place the peeled potatoes in a medium saucepan, add water to cover, and a pinch of salt. Bring the water to a boil over high heat, reduce the heat to a simmer and cook until the potatoes are tender when pierced with a fork. Drain the cooking water and add the remaining ingredients, whip with an electric mixer. Fill a star tipped pastry bag with the whipped potatoes and pipe them into the roasted potatoes. Bake at 350° F until golden brown, about 20 minutes.

RED WINE BORDELAISE SAUCE

5 pounds veal knuckle bones
2 medium onions, peeled and halved
2 medium carrots, peeled and halved
1 stalk celery
1/4 bunch thyme
3 bay leaves
1/2 teaspoon black peppercorns
1/4 bunch parsley
2 tablespoons tomato paste
1 cup red wine
5 quarts cold water

Roast bones on a sheet pan at 350° F until well browned. Place the roasted bones in a stock pot with the remaining ingredients. Slowly bring to a boil, then reduce to a simmer. Simmer for 8 to 10 hours, adding water if needed. Remove from heat, strain and chill liquid, discarding the solids. Once chilled, remove fat from top and reduce by three quarters over medium heat.

ROASTED GARLIC

20 garlic cloves, peeled and ends trimmed
1 tablespoon olive oil

Preheat the oven to 325° F. Toss the garlic and olive oil together in a small baking dish and roast until soft, about 30 to 40 minutes. Remove the garlic from the oven, puree and set aside.

To assemble and serve: Place the stuffed potato in the center of the plate, top with filet mignon medallions and sauce with the red wine bordelaise.



(above) The beautiful summer berry mille-feuille from Newman's 988, is a delicate layering of filo dough, lemon curd and berries. (left) Aaron Bedard, Executive Chef at Stephanie Inn deftly weaves fresh Oregon berries into housemade sorbet and gelato, and atop chantilly biscotti cheesecake (shown) Pair either with a 2008 Foris Late Harvest "Riesling" or 2010 Elio Perrone Sourgal "Moscato D'Asti."

OMNIVORE'S DILEMMA

Cannon Beach has always offered a mix of casual and fine dining restaurants, but as the interest in seasonal and locally grown food grows throughout the West, so do the food choices on the Oregon Coast. Gourmands from the city can now find ample vegan and vegetarian options, gluten-free baked goods and even salads made with greens grown within 20 miles. Here are our top restaurant picks, right.

CATCH OF THE DAY

If you're in the mood for local seafood, look for razor clams, Pacific Coho salmon and Willapa Bay oysters on the menu at The Driftwood Restaurant and Lounge. The wine list includes bottles from Oregon and Washington.

CASUAL FARE

When the sun is out, head to the patio at Warren House Pub or enjoy a halibut basket on the front porch of Toms Fish + Chips.



LOCALLY CRAFTED

Locavores will not go thirsty in Cannon Beach. Find locally brewed beer at Bill's Tavern and Brewhouse and award-winning smallbatch spirits at Cannon Beach Distillery.

CANNON BEACH DINING GUIDE

BILL'S TAVERN & BREWHOUSE
188 N Hemlock
503.436.2202
www.billstavernandbrewhouse.com
Handmade beer and pub fare in the heart of downtown. Casual setting with pet-friendly deck.

BISTRO RESTAURANT & BAR
263 N Hemlock
503.436.2661
American cuisine served in a space invoking a country inn.

CANNON BEACH CAFÉ
1116 S Hemlock
503.436.1392
www.cannonbeachcafe.com
Parisian-style café offering lunch and dinner located inside historic Cannon Beach Hotel.

CANNON BEACH HARDWARE & PUBLIC HOUSE
1235 S Hemlock
503.436.4086
www.cannonbeachhardware.com
Casual food served in a hardware store. Specialty hot dogs.

CASTAWAYS RESTAURANT & TIKI BAR
316 FIR
503.436.8777
Caribbean-style food and tiki drinks.

CREPE NEPTUNE
175 2nd
503.436.9200
www.crepeneptune.com
Sweet and savory crepes, and smoothies.

DRIFTWOOD INN RESTAURANT & LOUNGE
179 N Hemlock
503.436.2439
www.driftwoodcannonbeach.com
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EVOO CANNON BEACH COOKING SCHOOL
188 S Hemlock
503.436.8555
www.evoo.biz
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IRISH TABLE
1235 S Hemlock
503.436.0708
www.theirishtablerestaurant.com
Seasonal food with an Irish twist.

NEWMANS AT 988
988 Hemlock
503.436.1151
www.newmansat988.com
Fine dining, blending Northwest, French and Italian cuisines.

PIZZA A FETTA
231 N Hemlock, #109
503.436.0333
www.pizza-a-fetta.com
Artisanal pizzas, soups, salads for lunch and dinner. Pizza by slice and whole pie.

SEASONS CAFÉ
255 N Hemlock
503.436.1159
Gourmet sandwiches, hot paninis, soups. Dog-friendly outdoor seating.

STEPHANIE INN
2740 S Pacific
503.436.2222
www.stephanieinn.com
Fine dining with locally sourced ingredients and top regional wines.

SWEET BASIL'S CAFÉ
271 N Hemlock
503.436-1539
www.cafesweetbasils.com
Organic, natural and wild-caught focus with a full menu as well as vegetarian and gluten-free options.

TOM'S FISH & CHIP
240 N Hemlock
503.436.4301
www.tomscannonbeach.com
Family friendly fish and chips, burgers, craft beers. Dine inside, on front porch or take out.

WAYFARER RESTAURANT & LOUNGE
1190 Pacific
503.436.1108
www.wayfarer-restaurant.com
Beachfront setting very close to Haystack Rock.



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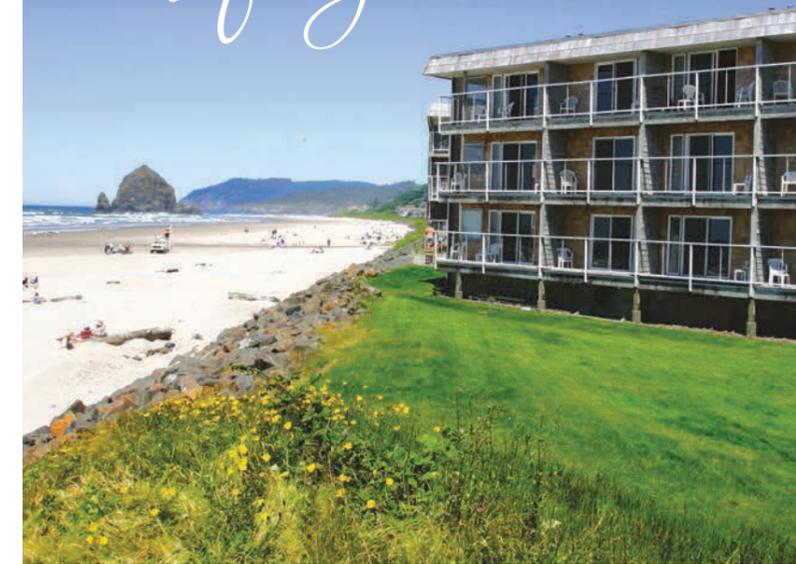
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www.tolovanainn.com

