

PELICAN BREWING COMPANY

APPETIZERS

Spinach Artichoke Dip

Creamy spinach and marinated artichokes with Parmesan cheese served with fresh tortilla chips. 11.99

Loaded Tri-Tip Tots

Crispy tots with house-smoked tri tip, fresh pico de gallo, cheese curds, green onion, and spicy Tsunami Stout chipotle sauce. 10.99

Tillamook™ Fried Cheese Curds

From our local dairy community, these tasty curds are battered, fried and served with Tsunami Stout Chipotle Aioli. 10.99

Dungeness Crab and Avocado Tower

Fresh Dungeness crab, shrimp, cucumber, and pico de gallo atop ripe avocado served with fresh tortilla chips. 17.99

Smoked Salmon Cakes

Two house-made Kiwanda Cream Ale smoked salmon cakes. Served with mixed greens tossed in a blackberry vinaigrette with red onion and tomato. 10.99

Pelican Wings

Crispy fried bone-in chicken thighs in spicy chipotle bbq sauce served with ranch dressing. 9.99

KID'S*

Grilled Cheese

Sourdough bread with Tillamook™ Cheddar Cheese, served with beer battered fries. 5.99

Crispy Chicken Tenders

Crispy chicken tenders served with choice of fries or tots and ranch dressing. 6.99

Kid's Hamburger

Kid-sized burger with or without cheese, served with choice of fries or tots and ranch dressing. 5.99

*FOR OUR PATRONS 12 AND UNDER

SPECIALTIES

Pelican's Fish And Chips

Three pieces of Alaskan cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer battered fries and tartar sauce. 13.99

Corned Beef Reuben

Toasted marble rye bread topped with corned beef, sauerkraut, Tillamook™ Swiss Cheese, and thousand island dressing, served with beer battered fries. 13.99

Dungeness Crab Roll

French roll with local Dungeness crab salad, sliced tomato, and sliced avocado, served with beer battered fries. 16.99

Fish Tacos

Two warm corn tortillas filled with shredded Napa cabbage, fried Alaskan cod, house-made Pico de Gallo, and Baja Sauce served with fresh tortilla chips and Pico de Gallo. 11.99

Portobello Mushroom Tacos

VEGETARIAN -Two corn tortillas filled with shredded Napa cabbage, fried Portobello mushrooms, house-made Pico de Gallo, and Baja Sauce served with fresh tortilla chips and Pico de Gallo. 11.99

Tri-Tip Sandwich

Slow smoked tri-tip sliced thin and piled high on a French roll with herbed bleu cheese spread, crispy onions, and house-made BBQ sauce. 15.99

Kiwanda Cream Ale Sausage Sandwich

Grilled Tillamook Meats® Kiwanda Cream Ale sausage served on a fresh roll with arugula, Mama Lils® hot peppers and red onion. 11.99

BURGERS

Served with your choice of beer-battered fries or crisp tater tots. Substitute a salad for \$2.00
Black bean vegetarian patty may be substituted on any burger for no charge.

Brewers Burger

All natural Oregon-grown beef with Tillamook™ Cheddar Cheese served on a toasted spent grain bun with lemon aioli, shredded lettuce, and sliced tomato. 11.99

Surf and Turf Burger

All natural Oregon-grown beef seasoned with Old Bay, topped with local Dungeness crab and avocado served on a toasted brioche bun with lemon aioli, arugula and sliced tomato. 15.99

Spicy Burger

All natural Oregon-grown beef seasoned with Cajun spice, topped with grilled poblano chili and fresh Tillamook™ Pepper Jack cheese, served on a spent-grain bun with Tsunami Stout chipotle aioli, arugula, sliced tomato, and crispy onions. 14.99

Elk Burger

Lean savory elk topped with goat cheese, red onion, and tomato, served on a toasted spent grain bun with Tsunami Stout chipotle aioli, and spring mix. 13.99

SOUPS & SALADS

Clam Chowder

Our award winning New England style clam chowder, with clams, bacon, and potatoes. 7.99

House-Smoked Salmon Caesar

House-smoked wild PNW Salmon over a classic Caesar salad of romaine and parmesan cheese. 15.99

Garden Fresh Salad

Mixed greens with slivered red onion, cucumber, tomato and artichoke hearts with your choice of dressing (ranch, thousand, blackberry-peppercorn vinaigrette, or Caesar dressing). 8.99

Tri-Tip Salad

Slow smoked tri-tip with mixed greens, bleu cheese, tomatoes, cucumbers, and frizzled onions tossed with blackberry-peppercorn vinaigrette. 13.99

DESSERTS

Made fresh daily at SaraSota's right here in Tillamook.

Peanut Butter Mousse

in a chocolate brownie cupcake. 5.00

Marion Berry Crisp 6.00

BEER FROM THE BEACH

CHECK OUT OUR COMPLETE TAP LIST FOR FULL DESCRIPTIONS OF ALL OF OUR AWARD-WINNING BEERS!

Our beer is also available to-go in 22 oz bottles, 6-packs and growlers

KIWANDA

Pre-Prohibition Cream Ale

ABV 5.4% | 25 IBU

Kiwanda Cream Ale celebrates Cape Kiwanda, the starting point of the Three Capes Scenic Route. Here at the water's edge is the original birthplace of Pelican Brewing Company. Kiwanda Cream Ale, our flagship brand, is inspired by one of America's traditional 19th century beer styles.

TSUNAMI

Export Stout

ABV 7% | 45 IBU

Like a monster tidal wave, Tsunami Export Stout is sure to bowl you over with its jet black color and dark roasted aroma. Magnum and Willamette hops combine with unmalted barley and roasted malts to give this full-bodied brew its dense creamy head and distinct dark chocolate and cappuccino flavor that ends in a round, clean malty finish.

MACPELICAN'S

Scottish-Style Ale

ABV 5% | 16 IBU

Our interpretation of the Scottish Export style is coppery amber in color and features a mild, malty aroma. Golden Promise malt from the UK gives this beer its rich, complex malt flavor and silky texture. Willamette hops add balance and a little snap to the flavor and finish of this smooth, easy-drinking ale.

BEAKER

Double India Pale Ale

ABV 9% | 90 IBU

Beak Breaker is Pelican Brewing's newest homage to aromatic innovation. With massive additions of Mosaic, Citra, and Centennial hops this beer delivers bright citrus tropical aroma with notes of ruby red grapefruit and sweet pine... blasting your olfactory sense... enough to break your beak!

UMBRELLA

New-World India Pale Ale

ABV 7.4% | 60 IBU

This IPA is sure to send true hop-heads looking for cover. To get us through the Pacific Northwest rainy season, we've brewed a New-World IPA featuring Australian-grown Ella hops. The hops are nicely balanced by a clean, pale malt character. Liberally dry hopped twice, Umbrella features distinct and complex flavors ready to enjoy rain or shine.

FIVE FIN

West Coast Pilsner

ABV 5.3% | 45 IBU

Named for the five species of fish benefiting from the Salmon Superhwy Project, Five Fin is crafted with a unique blend of German and West Coast hops, marrying flavors of tangerine, pineapple, and lemon zest with classic spicy, floral notes. Drink a Beer, Save a Fish!

DRINKS

Fresh Coffee 2.00

Iced Tea 2.00

Soft Drinks (Refillable):

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Mug Rootbeer, Dr. Pepper, Lemonade 2.50

Pelican Root Beer
(No free refills) 3.50

Kids Milk or Juice 2.00

Glass of Wine 7.00

Square Mile Hard Cider 5.00



Join the Flock

Enjoy 20 oz of our award-winning brews for the price of 16 oz, along with other exciting club benefits.

PELICAN BREWING COMPANY



BORN AT THE BEACH

Our home is the beach, where in Pacific City in 1996, the original Pelican Brewing Company was born.

Today we have taken our breweries and our values to other Oregon coastal towns where we wake up each day in a place that reminds us that amazing is possible. Cheers fellow fanatics.

This is as good as it gets.

PELICANBREWING.COM

