

PELICAN BREWING COMPANY

APPETIZERS

Pound of Local Steamers 🦪🌱

Northwest clams steamed with Kiwanda Cream Ale and fresh herbs, served with grilled spent-grain bread. 18.99
Pairing: Kiwanda Cream Ale

Calamari

Lightly breaded and fried with tri-color banana peppers. Served with marinara, Kiwanda Cream Ale aioli, and paprika. 14.99
Pairing: Kiwanda Cream Ale

Smoked Oyster Bruschetta

Kiwanda Cream Ale brined smoked oysters served with spent-grain bread crostini, Kiwanda Cream Ale aioli, oven-roasted tomato, lettuce, and MacPelican's Ale gastrique. 16.99
Pairing: MacPelican's Ale

Smoked Salmon and Artichoke Dip 🌱

Creamy artichoke hearts, spinach, and house-smoked salmon served with corn tortilla chips for dipping. 12.99
Pairing: Five Fin Pilsner

Tsunami Glazed Sticky Pelican Wings

Five lightly breaded chicken thighs fried crisp and glazed with Tsunami Stout Asian BBQ sauce and scallions. 14.99
Pairing: Tsunami Stout

Pelican's Famous Tower of Rings 🦪

Pelican's famous panko-breaded onion rings served with house-made Tsunami Stout BBQ sauce and spicy remoulade. 13.99
Pairing: MacPelican's Ale

Smoked Chicken Lettuce Wraps

MacPelican's Ale brined chicken smoked with applewood, tossed with spicy Asian BBQ sauce, carrot-jicama slaw, and rice noodles, served with fresh butter lettuce for wrapping. 14.99
Pairing: MacPelican's Ale

SOUPS & SALADS

Dressing Choices: Tsunami Stout Balsamic Vinaigrette, Blackberry Peppercorn Vinaigrette, Riverhouse™ Bleu Cheese, Ranch, Creamy Buttermilk Blue Cheese
Add spent-grain bread for 1.00
Ask about vegan and gluten free options

Clam Chowder 🦪

Our award-winning chowder is fantastic with a Tsunami Stout! CUP 6.99 BOWL 8.99

Soup & Salad Special

Bowl of our award-winning clam chowder with our house salad. 13.99
Pairing: Five Fin Pilsner

House Salad 🌱🦪

Artisan lettuce mix with shaved parmesan, Kiwanda Cream Ale soaked dried cranberries, and sliced almonds. 8.99
Pairing: Kiwanda Cream Ale

Haystack Salad 🌱

Butter lettuce leaves topped with roasted tomato, chopped pepper bacon, bleu cheese, Oregon hazelnuts, and Riverhouse™ Bleu Cheese dressing. 15.99
Pairing: Kiwanda Cream Ale

Add grilled chicken* 4.50
Add grilled tri-tip* 7.00
Add grilled salmon* 8.00

The Pelican Caesar*

Crisp hearts of romaine tossed with our house-made Caesar dressing, shaved parmesan cheese, and house-made spent-grain bread croutons. 10.99
Pairing: Five Fin Pilsner

Add grilled chicken 4.50
Add grilled tri-tip* 7.00
Add grilled salmon* 8.00

Baby Kale and Farro Salad 🌱

Baby kale with sliced fennel, marinated artichoke hearts, roasted farro, and sliced lemons tossed with blackberry black peppercorn vinaigrette. 14.99
Pairing: MacPelican's Ale

GOURMET FLATBREADS

Beer Sausage

Sun-dried tomatoes, basil ricotta cheese, and beer sausage made with our latest seasonal beer release with fresh tomato sauce and parmesan. 14.99
Pairing: MacPelican's Ale

Margherita 🌱🦪

Fresh tomato sauce, fresh mozzarella, and basil chiffonade. 13.99
Pairing: Kiwanda Cream Ale

Smoked Chicken and Fennel

Basil pesto, sliced fennel, and house-smoked chicken. Topped with baby arugula tossed in Kiwanda Cream Ale aioli. 14.99
Pairing: Umbrella IPA

Clam and Bacon 🦪

Baby clams, chopped spinach, and bacon on house-made dough with garlic sauce. 15.99
Pairing: Five Fin Pilsner

Kale and Artichoke 🌱🦪

House-made dough topped with artichoke hearts, ricotta cheese, lemon, chilis, and garlic sauce. 14.99
Pairing: Kiwanda Cream Ale

ENTREES

Pelican's Famous Fish & Chips 🦪

Three pieces of Alaskan cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer-battered fries, coleslaw, and tartar sauce. 17.99
Pairing: Kiwanda Cream Ale

Smoked Half Chicken

MacPelican's Ale brined chicken smoked with applewood, served with Tillamook™ Cheddar smashed potatoes, coleslaw, and Tsunami Stout BBQ sauce. 17.99
Pairing: Umbrella IPA

Dungeness Crab Mac & Cheese 🦪

Pasta with house-made Tillamook™ Cheddar cheese sauce, red bell pepper, diced tomato, and scallions, topped with bacon bread crumbs and Dungeness crab. 24.99
Pairing: MacPelican's Ale

Pacific NW Cioppino 🌱

Spicy Kiwanda Cream Ale seafood broth with prawns, clams, Dungeness crab, fresh fish, and fresh herbs, served with grilled spent-grain bread. 29.99
Pairing: Kiwanda Cream Ale

Pale Malt Salmon*

Pale malt crusted salmon served with sweet potato quinoa cake, grilled asparagus, MacPelican's Ale gastrique, and Kiwanda Cream Ale aioli. 23.99
Pairing: MacPelican's Ale

Sweet Potato Quinoa Cake 🌱🦪

Pan-seared sweet potato quinoa cake, served over a bed of Kiwanda Cream Ale aioli, lettuce, and roasted mushrooms. Topped with roasted tomatoes, grilled asparagus, and crispy onions. 15.99
Pairing: MacPelican's Ale

14-Hour Slow Smoked Tri-Tip*

Hickory smoked dry rubbed tri-tip, served with Tillamook™ Cheddar smashed potatoes, coleslaw and Tsunami Stout BBQ sauce. 23.99
Pairing: Tsunami Stout

Fish Tacos 🌱

Pan-seared mojo marinated cod served with spicy Baja sauce, jicama-lime slaw, Pico de Gallo, corn tortillas, and southwest quinoa. 16.99
Pairing: Kiwanda Cream Ale

SANDWICHES & BURGERS

Served with beer-battered fries - Substitute a salad for 2.00 or onion rings for 3.00
Black bean vegetarian burger patty may be substituted on any burger for no charge

Backyard BBQ Burger*

All natural Oregon-grown beef topped with Tillamook™ Cheddar cheese, served on a spent-grain bun with Tsunami Stout bacon jam, lettuce, sliced tomato, crispy fried onions, and house-made Tsunami Stout BBQ sauce. 15.99
Pairing: Tsunami Stout

Brewpub Cheese Burger* 🌱

All natural Oregon-grown beef with Tillamook™ Cheddar cheese, served on a spent-grain bun with Kiwanda Cream Ale aioli, lettuce, and sliced tomato. 13.99
Pairing: MacPelican's Ale

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 Tsunami Stout BBQ sauce. 15.99
Pairing: MacPelican's Ale

Romesco Burger* 🦪

All natural Oregon-grown beef, served on spent-grain bun with Romesco sauce, red onion, baby arugula, and creamy bleu cheese spread. 15.99
Pairing: Five Fin Pilsner

Smoked Chicken Sandwich

All natural NAE Oregon raised chicken thighs marinated in Kiwanda Cream Ale and smoked, served on a spent-grain bun with a spicy remoulade, red onion, baby arugula, and bacon jam. 15.99
Pairing: MacPelican's Ale

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, fresh lettuce, sliced tomato, and crispy onions. 14.99
Pairing: Beak Breaker Double IPA

Tsunami Burger*

All natural Oregon-grown beef with Tsunami Stout teriyaki glaze, fresh pineapple, tomato, baby arugula, crispy onions, Tillamook™ Pepper Jack cheese, and Kiwanda Cream Ale aioli on a spent-grain bun. 16.99
Pairing: Beak Breaker Double IPA

Portobello Mushroom Banh Mi 🌱

Asian-style marinated and seared mushrooms on a French roll, with spicy remoulade and carrot-jicama slaw. 14.99
Pairing: Umbrella IPA



🦪 - Pelican Signature Item 🌱 - Can be made available as Vegan item upon request 🌱 - Can be made with Gluten-Free ingredients upon request

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

PELICAN BREWING COMPANY

BEER FROM THE BEACH

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

Taster Tray Five year-round beers plus two seasonal 7.00 | **Pint** 16 oz 5.75-7.00 | **Mega** 20 oz 6.25-7.50

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.

TASTING NOTES: FLORAL AROMA • GOLDEN COLOR • REFRESHING BODY • CLEAN, SNAPPY 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.

TASTING NOTES: COPPERY AMBER COLOR • SMOOTH AND MALTY • REFRESHING AND EASY-DRINKING •

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.

TASTING NOTES: SPARKLING COLOR • KIWI AND PASSION FRUIT HOP CHARACTER • REFRESHING BODY • CRISP FINISH •

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.

TASTING NOTES: OPAQUE BLACK • DENSE CREAMY HEAD • DARK CHOCOLATE MALT FLAVOR • CAPPUCCINO-LIKE AROMA • ROUND, CLEAN VELVETY FINISH •



Pelican Root Beer

Made by hand right here at the beach. 4.00

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!

TASTING NOTES: BIG PUNCHY HOPS • BRIGHT GOLD COLOR • CITRUS-TROPICAL AROMA • INCONCEIVABLY DRINKABLE •

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!

TASTING NOTES: BRIGHT AND ZIPPY • TOASTY MALT • TANGERINE AND SPICY HOP AROMA • BOLD HOPPY FLAVOR •



Join the Flock

Get an exclusive numbered mug and enjoy 20 oz of our award-winning brews for the price of 16 oz, along with other exciting club benefits.

DRINK
— A BEER —
SAVE A FISH!

A portion of proceeds from every Five Fin barrel goes to support the Salmon SuperHwy Project, an unprecedented effort to restore access to 180 miles of blocked fish habitat throughout Oregon's North Coast.

Learn more at SalmonSuperHwy.org.



WINE

By the Bottle

Chardonnay Ministry 35

Pinot Gris Airlie 38

Pinot Noir David Hill Estate 36

Pinot Noir Stevenson Barrie Vista Hills 48

Pinot Noir Capitello 52

Pinot Noir Harper Voit Strandline 63

Cabernet Sauvignon Vindicated 35

Merlot Tamarack 38

Red Zinfandel Steele Pacini 48

Syrah Four Cairn 60

By the Glass

Chardonnay Lone Birch 8.5

Pinot Gris J. Scott Cellars 8.5

Riesling Lone Birch 8.5

Pinot Noir Rose Elk Cove 8.5

Pinot Noir Boedecker 9

Cabernet Sauvignon Luke Wahluke Slope 9

Merlot House of Independent 8.5

Red Zinfandel Peachy Canyon 8.5

DESSERT

Chocolate-Stout Brownie Sundae

House-made double chocolate brownie infused with Tsunami Stout, topped with a scoop of Tillamook™ vanilla bean ice cream, caramel and chocolate sauce. 8.99

Marionberry Cobbler

Sweet and tangy marionberries with a hint of MacPelican's Ale and cinnamon, baked until bubbling with a sweet lemon biscuit topping, served with Tillamook™ vanilla bean ice cream. 7.99

Pairing: MacPelican's Ale

Chocolate-Stout Float

Award-winning Tsunami Stout with a scoop of Tillamook™ vanilla bean ice cream, topped with whipped cream, caramel, and chocolate sauce. 8.99

Caramel-Root Beer Float

Our handmade root beer with a scoop of Tillamook™ vanilla bean ice cream, topped with whipped cream, caramel, and chocolate sauce. 7.99

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

