

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. Served with marinara, Kiwanda Cream Ale aioli, tri-colored banana peppers, 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 Chicken Quesadilla

Applewood-smoked, MacPelican's Ale brined chicken, black beans, corn, and Tillamook™ Pepper Jack cheese melted between two corn tortillas. Served with salsa. 15.99
Pairing: **MacPelican's Ale**

Tsunami Glazed Sticky Pork Wings

Tender pork shanks lightly fried and dipped in our house-made Asian style Tsunami glaze. 18.99
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, Herb 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 🌿🌾

Rustic lettuces and romaine, Tsunami infused tart cherries, and shaved parmesan cheese. 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

GOURMET FLATBREADS

Smoked Tri-Tip*

Herbed bleu cheese spread, slow smoked tri-tip, herb marinated sun-dried tomato, MacPelican's Ale gastrique. 14.99
Pairing: **MacPelican's Ale**

Margherita 🌿🌾

Garlic infused extra virgin olive oil, oven-roasted tomato, roasted garlic, fresh basil, and fresh mozzarella cheese. 13.99
Pairing: **Kiwanda Cream Ale**

Tsunami BBQ Chicken and Pepper 🦞

House-smoked chicken, Tsunami BBQ sauce, pepper jack cheese, tri-color banana peppers. 14.99
Pairing: **Umbrella IPA**

Prosciutto and Hot Hop Honey

Prosciutto, fresh mozzarella, fresh jalapenos, and hot hop honey. 14.99
Pairing: **Beak Breaker Double IPA**

MacPelican's Ale Sausage 🦞

Tomato basil sauce, mixed mushrooms, balsamic marinated red onions, fresh mozzarella cheese, and MacPelican's Ale Italian sausage. 14.99
Pairing: **MacPelican's 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**

Kim-Cheese Burger* 🦞

All natural Oregon-grown beef topped with kimchi and Tillamook™ Cheddar cheese, served on a spent-grain bun with Kiwanda Cream Ale aioli, green leaf lettuce, sliced tomato, and crispy onions. 17.99
Pairing: **Umbrella IPA**

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**

Portobello Mushroom Bahn 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

BEAK BREAKER

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
Ramey Russian River 55
Pinot Gris
Lumos Julia Temperance Hill 38
Pinot Noir Stevenson Barrie 48
Pinot Noir Solena Grand Cuvee 45
Pinot Noir Domaine Serene 70
Pinot Noir Mad Violets 60
Cabernet Sauvignon
Domaine Eden 50
Merlot Stags Leap 55
Zinfandel
Ministry of the Vinterior 35
Syrah Brittan Vineyards 55
Sparkling Scharfenberger Brut 45

By the Glass

Chardonnay Tamarack 8.5
Rosé Abacela 8.5
Pinot Noir Big Fire 9
Cabernet Sauvignon Educated Guess 9
Pinot Gris Big Fire 8.5
Merlot Ghost Pines 10
Riesling Ransom Brooks Vineyard 8.5
Sparkling Scharfenberger Brut 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, Tsunami Stout cherries, 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

