

# 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, arugula, and Sea'N Red Ale gastrique. 16.99  
**Pairing: Sea'N Red 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: Sea'N Red Ale**

### Smoked Chicken Lettuce Wraps

Sea'N Red 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: Sea'N Red 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: Sea'N Red 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: Sea'N Red 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

Sea'N Red 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, diced tomato, and scallions, topped with bacon bread crumbs and Dungeness crab. 24.99  
**Pairing: Sea'N Red 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, Sea'N Red Ale gastrique, and Kiwanda Cream Ale aioli. 23.99  
**Pairing: Sea'N Red 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: Sea'N Red 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, and crispy onions. 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, baby arugula, 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, baby arugula, and sliced tomato. 13.99  
**Pairing: Sea'N Red 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: Sea'N Red 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: Sea'N Red 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, baby arugula, 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 •

### 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 •

### 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 •



#### Pelican Root Beer

Made by hand right here at the beach. 4.00

### 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 •

### SEA'N RED

Irish-Style Red Ale

ABV 5.4% | 25 IBU

Sea'N Red has a beautiful dark copper color and a medium-bodied presence. This smooth, richly flavored beer has a malt aroma reminiscent of toffee, caramel, and cocoa with a subtle floral bouquet. The lush aroma gives way to a full, rounded malty flavor with toasty biscuit-like character and notes of caramel.

**TASTING NOTES:** DARK COPPER COLOR • TOFFEE-LIKE MALT CHARACTER • SUBTLE FLORAL AROMA • SMOOTH, WELL-ROUNDED FINISH •



#### 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](http://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, caramel and chocolate sauce. 8.99

### Marionberry Cobbler

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

**Pairing:** Sea'N Red 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

