



TAKE-OUT AND DELIVERY MENU

Hey Beer Fanatics! To better serve our guests and community during this time, we are now offering pick-up and delivery of our beer inspired cuisine and award-winning beer **within a 10-mile radius** of each location. Our full menu is currently available, simply call to place your order. Please have payment, phone number and address ready for processing. Cheers fellow fanatics, it will get better again soon.

Delivery Fees:

Free delivery for orders of \$50 or more.
\$10 fee for orders under \$50.
Available within a 10-mile radius.

Call to Order:

503.842.7007

Hours of delivery:

11:00 am – 8:00 pm

Alcohol Restrictions:

For all alcohol deliveries your order must be 75% food, in accordance with Oregon law.

Out of range?

Visit our PelicanBrewing.com/Beer-Finder/ to locate beer near you or check out our online shop at Shop.PelicanBrewing.com



PELICAN DRAFT TO-GO

Available in crowlers and growlers. While supplies last.

RYE BEER



Cape Crasher

Winter Rye Stout / Small-Batch Draft Series / 4.9% ABV / 30 IBU
Everyone may rave over summer sunsets, however winter storms can be just as impressive on the Oregon coast. Take in the subtle floral aroma and the crisp, toasty, dark chocolate character and bundle up by our fireplace. Grab a Cape...

BLONDE AND PALE ALES



Skyryze

Pale Ale / Seasonal Series / 6.1% ABV / 40 IBU
An Oregon Coast sunrise is unforgettable. With prominent character from Oregon-malted rye and earthy/floral hop aromas, continue with notes of pumpernickel and a rustic spiciness. A clean, crisp finish primes you for another. Be bold. Watch a sunrise. Drink a...



Kiwanda

Pre-Prohibition Cream Ale / Year-Round Core / 5.4% ABV / 25 IBU
Inspired by one of America's traditional 19th century beer styles, Kiwanda has a golden color, floral aroma, refreshing body and a clean, snappy finish. Enjoy with your toes in the sand at our oceanfront brewpub or in your own backyard.

PILSNERS AND PALE LAGERS



Five Fin

West Coast Pilsner / Year-Round Core / 5.3% ABV / 45 IBU
Five Fin is named for the five ocean-going species of fish that benefit from the Salmon SuperHwy Project. It marries the hop-driven flavors of tangerine, pineapple, and lemon zest with classic spicy, floral notes, balanced against a toasty malt character.

IPAS



Hazy Rock

Juicy India Pale Ale / Year-Round Core / 6.2% ABV / 35 IBU
Hidden within the swirling fog is a beer as bold as Haystack Rock itself. Hazy Rock bursts forth with juicy aromas and a smooth body. The obscure appearance belies the fruity hop flavors with notes of mango, guava and pineapple.

IPAS



Updraft

India Pale Ale / Year-Round Core / 7.1% ABV / 70 IBU
Rising upward in a crescendo of flavor, Updraft IPA brings a bright clean hop character chock full of tropical fruit aromatics, stone fruit flavors and zesty citrus notes amply made for your next excursion. Underpinned by a foundation of toasty...



Beak Breaker

Double India Pale Ale / Year-Round Core / 9% ABV / 90 IBU
What do hopheads love about hops? Great big punchy aromas. With Mosaic, Citra, and Centennial hops this beer delivers a bright citrus-tropical aroma with notes of ruby red grapefruit and sweet pine, blasting your olfactory sense...enough to break your beak!

AMBER, RED AND BROWN ALES



Sea'N Red

Irish-Style Red Ale / Year-Round Core / 5.4% ABV / 25 IBU
Sea'N Red is a dark copper color with medium-bodied presence. This smooth, richly flavored beer has an aroma of toffee and cocoa with a subtle floral bouquet. The aroma gives way to a malty flavor, toasty character and caramel notes.

PORTERS AND STOUTS



Dark Hearted Blonde

Coffee Blonde Ale / Small-Batch Draft Series / 6.4% ABV / 20 IBU
What drink do brewers enjoy the most besides beer? Coffee! Dark Hearted Blonde is a dark beer wrapped in a light body with tons of coffee character. Starting as a strong Blonde ale, this beer then gets over 1 lb/barrel...



Tsunami

Export Stout / Year-Round Beer / 7% ABV / 45 IBU
Like a force of nature, Tsunami will bowl you over with its dark color and seductive aroma. Roasted malts and barley give this full-bodied brew its dense creamy head and distinct chocolate and cappuccino flavor for a clean, malty finish.

PELICAN PACKAGE TO-GO

Available in 6-packs, 19.2 oz cans or 22 oz bottles. While supplies last.

Kiwanda Pre-Prohibition Cream Ale
Bottle 6-pack | 19.2 oz cans

Tsunami Export Stout
Bottle 6-pack | 19.2 oz cans

Beak Breaker Double IPA
Bottle 6-pack | Can 6-pack | 19.2 oz cans

Beak Bender Hoppinated IPA
Bottle 6-pack

Sea'N Red Irish-Style Red Ale
Bottle 6-pack

Five Fin West Coast Pilsner
Bottle 6-pack

Updraft IPA
Can 6-pack

Hazy Rock Hazy IPA
Can 6-pack

India Pelican Ale IPA
Bottle 6-pack

The Brewed Abides
White Russian Milk Stout
Bottle 6-pack

Skyryze Pale Ale
Can 6-pack

Our Dankest Hour Dank IPA
Can 6-pack

Father of all Tsunamis
Imperial Stout Ale Aged in Rye
Whiskey Barrels | 22 oz bottle

Mother of all Storms
English-style Barleywine Aged in
Bourbon Barrels | 22 oz bottle

Captain of the Coast
Wee Heavy Ale Aged in Dry Fly
Whiskey Barrels | 22 oz bottle

PELICAN BREWING COMPANY

APPETIZERS

Wild Mushroom Hummus

House-blended hummus topped with fresh basil pesto and goat cheese crumbles, served with fresh house-cut tortilla chips. 12.99

Pairing: [Five Fin West Coast Pilsner](#)

Tillamook™ Taproom Poutine

Crispy beer battered fries topped with Tillamook™ cheddar cheese curds, smoky pulled pork, green onions, and a spiced brown gravy. 12.99

Pairing: [Sea'N Red Irish-Style Red Ale](#)

Tillamook™ Fried Cheese Curds

From our local dairy community, these tasty curds are battered, fried and served with Tsunami Stout chipotle aioli. 11.99

Dungeness Crab and Avocado Stack

Fresh Dungeness crab, shrimp, cucumber, and pico de gallo, served with ripe avocado, lemon aioli, and fresh house-cut tortilla chips. 18.99

Dungeness Crab and Shrimp Cake

Two house-made crab and shrimp cakes, served with mixed greens tossed in lemon vinaigrette, served with lemon caper aioli and sliced red onion. 15.99

Pairing: [Sea'N Red Irish-Style Red Ale](#)

Taproom Soft Pretzels

Three warm soft-baked pretzels, hand-salted, and served with housemade Sea'N Red Ale mustard for dipping. 6.99

Pairing: [Sea'N Red Irish-Style Red Ale](#)

DESSERTS

Satisfy your sweet tooth with **Sarasota's** seasonal cookies and fruit bars made right here in Tillamook.

Check out the dessert case on the counter for the latest sweet treats.

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. 14.99

Corned Beef Reuben

Toasted marble rye bread topped with corned beef, sauerkraut, Tillamook™ Swiss cheese, and Thousand Island dressing, served with beer battered fries. 16.99

Fish Sandwich

Two pieces of lightly breaded fried Alaskan cod, fresh mixed greens, sliced red onion, ripe tomato and a creamy lemon caper aioli on a soft toasted Telera roll, served with beer battered fries. 15.99

Pairing: [Umbrella New-World IPA](#)

Fish Tacos

Three warm corn tortillas filled with shredded cabbage, fried Alaskan cod, pico de gallo, and our house-made Baja sauce, served with fresh house-cut tortilla chips, and pico de gallo. 16.99

Grown-up Grilled Cheese

Toasted sourdough bread topped with Tillamook Swiss cheese, goat cheese, artichoke hearts, wild mushrooms and ripe tomato. 12.99

Pittsburgh Style Pulled Pork Sandwich

Smoked pulled pork tossed in our house bbq sauce, piled high on a Telera roll and topped with creamy coleslaw and crispy beer battered fries, Pittsburgh style, served with beer battered fries. 14.99

Pairing: [Tsunami Export Stout](#)

Smoked Bratwurst Pretzel Sandwich

Oregon-made smoked bratwurst served in a warm pretzel roll, topped with sauerkraut and house-made Sea'N Red Ale mustard, served with beer battered fries. 12.99

BURGERS

Served with your choice of beer-battered fries or crisp tater tots. Substitute a salad for \$2.50
Black bean vegetarian patty may be substituted on any burger for no charge.

Brewer's Burger

All natural Oregon-grown beef with Tillamook™ cheddar cheese served on a toasted cream ale bun with lemon aioli, arugula, and sliced tomato. 13.99

Wild Mushroom and Swiss Burger

All natural Oregon-grown beef with Tillamook™ Swiss cheese served on a toasted cream ale bun with wild mushrooms, fresh basil pesto, arugula, and sliced tomato. 15.99

Elk Burger

Oregon's Nicky Farms' lean savory elk topped with goat cheese served on a toasted cream ale bun with Tsunami Stout chipotle aioli, mixed greens, red onion, and sliced tomato. 16.99

Corned Beef Reuben Burger

All natural Oregon-grown beef with Tillamook™ Swiss cheese topped with corned beef, sauerkraut, thousand island dressing, mixed greens and tomato. 16.99

SOUPS & SALADS

Clam Chowder

Our award winning New England style clam chowder, loaded with clams, bacon and potatoes. 8.99

PNW Dungeness Crab Louie

Fresh mixed greens topped with Dungeness crab meat, sliced avocado, Thousand island dressing, diced artichokes, tomato, red onion and cucumber. 16.99

Pairing: [Beak Bender Hoppinated IPA](#)

Garden Green Salad

Mixed greens with shaved red onion, cucumber, tomato and marinated artichoke hearts with your choice of dressing (ranch, Thousand Island, blackberry peppercorn vinaigrette, or creamy lemon caper dressing). 9.99

Tri-Tip Salad

Slow smoked tri-tip with mixed greens, bleu cheese, tomatoes, and cucumbers tossed in blackberry peppercorn vinaigrette, topped with crispy fried onion strings. 14.99

KID'S*

Grilled Cheese

Sourdough bread with Tillamook™ Cheddar Cheese, served with beer battered fries. 6.99

Crispy Chicken Tender

Crispy chicken tender served with choice of fries or tots and ranch dressing. 7.99

Kid's Hamburger

Kid-sized burger with or without cheese, served with choice of fries or tots and ranch dressing. 7.99

Kid's Fish & Chips

Alaskan cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer battered fries and tartar sauce. 8.99

*FOR OUR PATRONS 12 AND UNDER