

PELICAN BREWING COMPANY

APPETIZERS

Loaded Tater Tots

Crispy tots topped with Tillamook™ Pepper Jack Cheese sauce, fried jalapeños, diced tomato, chopped pepper bacon, green onions, pickled red onions, and sour cream. 6.99

Smoked Seafood Appetizer

Northwest oysters and wild salmon brined with Kiwanda Cream Ale and smoked with hickory, served with lightly dressed greens, pickled red onions, lemon aioli, and warm pita bread. 12.99

Tillamook™ Fried Cheese Curds

From our local dairy community, these tasty curds are battered, fried and served with Tsunami Stout Chipotle Aioli. 9.99

Falafel

Four falafel served with tomato and cucumber salad, pickled red onions, and tzatziki sauce. 6.99

Smoked Salmon Cakes

Two house made Kiwanda Cream Ale smoked salmon cakes. Served with lemon aioli and spring mix, tossed with apple vinaigrette, smoked herbed tomatoes, and pickled red onions. 10.99

KIDS*

Grilled Cheese

Sourdough bread with Tillamook™ Cheddar Cheese, served with beer battered fries. 4.99

Grilled Chicken Tender

Grilled chicken tender served with beer battered fries and ranch dressing for dipping. 4.99

Kid's Hamburger

Kid sized burger with or without cheese, served with beer battered fries. 4.99

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. 12.99

Corned Beef Reuben

Toasted marble rye bread topped with corned beef, sauerkraut, Tillamook™ Swiss Cheese, and thousand island dressing, served with beer battered fries. 12.99

Dungeness Crab Roll

Hoagie roll with local Dungeness crab salad, sliced tomato, and sliced avocado, served with beer battered fries. 15.99

Falafel Pita

Warm pita bread with house made falafel, cucumber and tomato salad, shredded lettuce, pickled red onions, and tzatziki sauce, served with beer battered fries. 9.99

Smoked Oyster Sandwich

Hoagie roll topped with house-smoked Kiwanda Cream Ale brined oysters, lemon garlic aioli, spring mix, sliced tomato, and pickled red onions, served with beer battered fries. 11.99

Vegetable Pita

Warm pita bread topped with spring mix, cucumber, smoked herbed tomatoes, pickled onions, avocado, goat cheese, and Tsunami Stout Chipotle Aioli, served with beer battered fries. 11.99

BURGERS

Served with your choice of beer battered fries or crisp tater tots. Substitute a salad for \$1.00. **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 brioche bun with lemon aioli, shredded lettuce, and sliced tomato. 10.99
Add bacon +\$1.50

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, shredded lettuce, and sliced tomato. 14.99

Spicy Burger

All natural Oregon-grown beef seasoned with Cajun spice, topped with our Tillamook™ Pepper Jack Cheese sauce, fried jalapeños, and fried Tillamook™ cheese curds, served on a toasted brioche bun with Tsunami Stout Chipotle Aioli, shredded lettuce, and sliced tomato. 12.99

Elk Burger

Lean savory elk topped with goat cheese, smoked herbed tomatoes, and pickled red onions, served on a toasted brioche bun with Tsunami Stout chipotle aioli, and spring mix. 12.99

SOUPS & SALADS

Clam Chowder

Our award winning New England style clam chowder, with clams, bacon, and potatoes. 6.99

Grilled Chicken Romaine Salad

Chopped romaine lettuce topped with grilled chicken, diced tomato, diced cucumber, chopped bacon, spicy pita crisps. Served with Riverhouse Bleu Cheese dressing. 9.99

Mixed Greens

Spring mix topped with cucumber, smoked herbed tomatoes, toasted hazelnuts, goat cheese, and pickled red onions. 7.99
Add grilled chicken +\$3.00

Smoked Salmon Salad

Spring mix topped with house-smoked Kiwanda Cream Ale brined wild salmon, cucumbers, smoked herbed tomatoes, toasted hazelnuts, goat cheese, and pickled red onions. 11.99

DESSERTS

Tsunami Stout Donut Bites

House made Tsunami Stout Donut Bites with hazelnuts, chocolate chips, and orange zest, served with caramel sauce. 4.99

Fried Milky Way Sundae

Tsunami Stout beer battered Milky Way candy bar topped with Tillamook™ vanilla bean ice cream, caramel sauce, chocolate sauce, whipped cream and a maraschino cherry. 5.99

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.

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.

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.

BREAKER

Double India Pale Ale
ABV 9.5% | 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!

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.

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
(Not Refillable) 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

