

PELICAN BREWING COMPANY

APPETIZERS

Pound of Local Steamers

Northwest clams steamed with Kiwanda Cream Ale and fresh herbs, served with grilled spent-grain bread. 17.99

Pairing: **Kiwanda Cream Ale**

Calamari

Lightly breaded and fried. Served with marinara and Kiwanda Cream Ale aioli. 13.99

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 MacPelican's Ale gastrique. 16.99

Pairing: **MacPelican's Ale**

Smoked Chicken Lettuce Wraps

Umbrella IPA brined chicken smoked with apple wood tossed with spicy Asian BBQ sauce, carrot-jicama slaw, and rice noodles, served with fresh butter lettuce for wrapping. 12.99

House-Cured Salmon* 🦩

Thin sliced Kiwanda Cream Ale cured salmon with lemon caper dressed arugula, and crostini with lemon-herb cream cheese. 14.99

Pairing: **Umbrella IPA**

Pelican's Famous Tower of Rings

Pelican's famous panko-breaded onion rings served with house-made Tsunami Stout BBQ sauce and Tsunami Stout chipotle aioli. 13.99

Pairing: **MacPelican's Ale**

Sun-Dried Tomato Spinach Dip

Kiwanda Cream Ale marinated sun-dried tomatoes, spinach, goat cheese, and cream cheese, served warm with house-made herb flatbread. 10.99

Pairing: **Kiwanda Cream Ale**

SOUPS & SALADS

Dressing Choices: Herb Vinaigrette, Riverhouse™ Bleu Cheese, Ranch, Honey Mustard
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 5.99 BOWL 6.99

Soup & Salad Special

Bowl of our award winning clam chowder with our house salad. 10.99

Pairing: **Imperial Pelican Ale**

House Salad

Mixed greens with Kiwanda Cream Ale infused raisins, toasted almonds, and asiago cheese, with your choice of dressing. 7.99

Pairing: **Umbrella IPA**

Oregon Shrimp Salad 🦩

Niçoise style salad with mixed greens, Oregon pink shrimp, roasted tomato, hard boiled egg, boiled baby red potatoes, pickled green beans, Kalamata olives, and lemon-caper vinaigrette. 15.99

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. 12.99

Pairing: **Kiwanda Cream Ale**

Add grilled chicken 4.50
Add grilled tri-tip* 7.00
Add Oregon pink shrimp 5.00
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: **Imperial Pelican Ale**

Add grilled chicken 4.50
Add grilled tri-tip* 7.00
Add Oregon pink shrimp 5.00
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**

Chicken and Pepper

House-smoked chicken, Kalamata olives, fresh mozzarella cheese, tri-color banana peppers, herb marinated sun-dried tomato, arugula lettuce, and Kiwanda Cream Ale aioli. 14.99

Pairing: **Umbrella IPA**

House-Cured Salmon and Arugula*

Lemon cream cheese, red onions, Kiwanda Cream Ale cured salmon, lemon-caper dressed arugula. 15.99

Pairing: **Kiwanda Cream Ale**

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

Umbrella IPA brined chicken smoked with apple wood, served with Tillamook™ Cheddar smashed potatoes, coleslaw, and Tsunami Stout BBQ sauce. 17.99

Pairing: **Umbrella IPA**

Coastal Comfort Mac & Cheese

Cavatappi pasta mixed with Tillamook™ Smoked Cheddar and MacPelican's Ale cheese sauce, roasted garlic, tomato, and spinach, topped with bacon and bread crumbs. 13.99

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, arugula 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 salad. 15.99

Pairing: **Kiwanda Cream Ale**

SANDWICHES & BURGERS

Served with beer-battered fries - Substitute a salad for 1.00 or onion rings for 2.00
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 brioche bun with Tsunami Stout bacon jam, arugula 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 brioche bun with Kiwanda Cream Ale aioli, arugula lettuce, and sliced tomato. 13.99

Pairing: **MacPelican's Ale**

Tri-Tip Sandwich*

Slow smoked tri-tip sliced thin and piled high on a brioche bun with herbed bleu cheese spread, crispy onions, and house-made Tsunami Stout BBQ sauce. 15.99

Pairing: **MacPelican's Ale**

Cured Salmon BLT Wrap*

House-cured salmon, peppered bacon, arugula lettuce, sliced tomato, and lemon herb cream cheese, wrapped in piadina flatbread. 14.99

Pairing: **Kiwanda Cream Ale**

Spicy Burger*

All Natural Oregon-grown beef seasoned with Cajun spice, topped with grilled poblano chili and fresh mozzarella cheese, served on a brioche bun with Tsunami Stout chipotle aioli, arugula lettuce, sliced tomato, and crispy onions. 14.99

Pairing: **Umbrella IPA**

Bleu Cheese Burger* 🦩

All natural Oregon-grown beef topped with our herbed bleu cheese spread, served on a brioche bun with Kiwanda Cream Ale aioli, arugula lettuce, sliced tomato, and MacPelican's Ale pork belly confit. 16.99

Pairing: **Kiwanda Cream Ale**



🦩 - Pelican Signature Item

* 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 •



Pelican Root Beer

Made by hand right here at the beach. 4.00

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!

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

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 •



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.

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

Marionberry Crisp

Oregon Marionberries with a touch of cinnamon and sugar topped with Oregon hazelnut streusel topping and baked in the oven, topped with Tillamook™ vanilla bean ice cream. 5.99

Pairing: MacPelican's Ale

Smore's Dip

Bitter sweet chocolate melted with Tsunami Stout and Knob Creek™ bourbon, topped with marshmallows and baked in the oven until golden brown, served with Oregon hazelnut shortbread cookies. 7.99

Pairing: Tsunami Stout

Strawberry Shortcake Semifreddo

Strawberry and pound cake semifreddo with a graham cracker crust topped with whipped cream and chocolate sauce. 7.99

Pairing: Kiwanda Cream Ale

Ice Cream Sandwich

Oregon hazelnut shortbread cookies sandwiched with Tillamook™ vanilla bean ice cream and salted caramel hazelnut butter, served with caramel sauce and chocolate sauce. 6.99

Pairing: MacPelican's Ale

Stout Float

Award winning Tsunami Stout with a scoop of Tillamook™ vanilla bean ice cream. 7.99

Root Beer Float

Our handmade root beer with a scoop of Tillamook™ vanilla bean ice cream. 5.99

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

