



BEER RELEASE CALENDAR

YEAR-ROUND CORE BEERS

SEASONAL RELEASES



JAN	FEB	MAR	APR	MAY	JUN	JULY	AUG	SEP	OCT	NOV	DEC
<p>MOSAIC SINGLE HOP INDIA PALE ALE</p>	<p>DIRTY BIRD NORTHWEST INDIA PALE ALE</p>	<p>CITRICUMULUS CITRUS PALE ALE</p>	<p>SUN FLARE DRY-HOPPED PALE ALE</p>	<p>BAD SANTA CASCADIAN DARK ALE</p>	<p>MOSAIC PACK SINGLE-HOP INDIA PALE ALE</p>	<p>MIXED IPA PACK iBENDER, iBREAKER, MOSAIC</p>	<p>BAD SANTA PACK CASCADIAN DARK ALE</p>				



2018

BEER RELEASES DETAILS



PRE-PROHIBITION CREAM ALE

Kiwanda Cream Ale celebrates Cape Kiwanda, the starting point of the stunning Three Capes Scenic Route and the birthplace of Pelican Brewing Company. 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. Whether enjoyed with your toes in the sand at our oceanfront brewpub or in your own backyard, Kiwanda Cream Ale is proof that light colored beer can be both refreshing and inspiring.

ABV: 5.4% | IBU: 25 | PLATO: 12°

TASTING NOTES: FLORAL AROMA • GOLDEN COLOR • REFRESHING BODY • CLEAN • SNAPPY FINISH •



NEW-WORLD INDIA PALE ALE

To celebrate the oft-rainy Pacific Northwest, we've brewed a New-World India Pale Ale featuring exotic Ella hops loaded with aromas of kiwi and passionfruit. These fresh and zippy hops are nicely balanced by a clean pale malt character. We've liberally dry hopped Umbrella to add to its distinct and complex flavor. Enjoyable anytime, rain or shine, go ahead—grab an Umbrella and let it pour.

ABV: 7.4% | IBU: 60 | PLATO: 15°

TASTING NOTES: SPARKLING COLOR • KIWI AND PASSION FRUIT HOP CHARACTER • REFRESHING BODY • CRISP FINISH •



EXPORT STOUT

Like the force of nature it is named for, Tsunami Stout will bowl you over with its jet black color and dark seductive aroma. Roasted malts and unmalts barley give this full-bodied brew its dense creamy head and distinct dark chocolate and cappuccino flavors that swell to a clean, rounded malty finish. Grab a Tsunami and head for high ground.

ABV: 7% | IBU: 45 | PLATO: 17°

TASTING NOTES: OPAQUE BLACK • DENSE CREAMY HEAD • DARK CHOCOLATE MALT FLAVOR • CAPPUCINO-LIKE AROMA • ROUND, CLEAN VELVETY FINISH •



DOUBLE INDIA PALE ALE

What do hopheads love about hops? Great big punchy aromas. At Pelican Brewing we've been packing hop aroma into beer for over 20 years. Beak Breaker is our newest homage to aromatic innovation. With massive additions of 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!

ABV: 9% | IBU: 90 | PLATO: 18°

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



WEST COAST PILSNER

Inspired by the crystal clear waters of the six Tillamook County rivers benefiting from the Salmon SuperHwy Project, Five Fin is a uniquely "West Coast" take on the classic Pilsner beer style. Crafted with a unique blend of Centennial and Sterling hops from the Pacific Northwest and Mandarina Bavaria hops from Germany, Five Fin marries the hop-driven flavors of tangerine, pineapple, and lemon zest with classic spicy, floral notes, all balanced against a toasty malt character.

ABV: 5.3% | IBU: 45 | PLATO: 12°

TASTING NOTES: BRIGHT AND ZIPPY • TOASTY MALT • TANGERINE AND SPICY HOP AROMA • BOLD HOPPY FLAVOR •



IRISH-STYLE RED ALE

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. A smooth, well-balanced finish both satisfies and gratifies. Sip and sea for yourself—Sea 'N Red is a round malty brew whimsically served up in a bold, colorful name.

ABV: 5.4% | IBU: 25 | PLATO: 13°

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



HOPPINATED INDIA PALE ALE

At Pelican Brewing we constantly search for unique and delicious ways to explore the full spectrum of hop flavor and aroma. For Beak Bender we turned to two bold, flavorful varieties and used our proprietary dry hopping device "The Hoppinator" to rend every molecule of flavor and aroma. Bountiful quantities of Citra and El Dorado hops bring aromas and flavors reminiscent of luminous citrus and zesty orange balanced against a lean malt bill with subtle toasty notes creating an astoundingly drinkable experience. It won't break your beak, but it might bend it a little!

ABV: 6.7% | IBU: 65 | PLATO: 14.5°

TASTING NOTES: LUMINOUS CITRUS HOP FLAVORS • RICH GOLDEN COLOR • ZESTY ORANGE HOP AROMAS • ASTOUNDINGLY DRINKABLE •



SINGLE HOP INDIA PALE ALE

To showcase the glory of the Mosaic hop, our brewers built a simple malt bill of two-row malted barley and a touch of malted wheat—then added loads of prized Mosaic hops. This minimalist approach lets the incredible tropical citrus hop aromas and sweet pine hop flavors come through with clarity and focus. On the finish, the clean bitterness is balanced by just enough malt character to ensure that the next sip is a foregone conclusion.

ABV: 7% | IBU: 65 | PLATO: 15°

TASTING NOTES: HUGE TROPICAL CITRUS HOP AROMA • SWEET PINE HOP FLAVORS • PALE GOLDEN COLOR •



NORTHWEST INDIA PALE ALE

Spend any time outdoors in spring in the Pacific Northwest, and you'll see just how wet things can get. To celebrate this time of year, we've created an IPA you'll enjoy no matter your muddy tracks. This seasonal IPA sports a unique combination of traits we simply call "old school meets new school." The bright copper color of a campfire, Dirty Bird features a citrus, tropical hop aroma and rich, toasty malt climax packed with invigorating carbonation and a satisfying hoppy finish. Go on, don't be afraid to get a little dirty.

ABV: 7% | IBU: 65 | PLATO: 16°

TASTING NOTES: BRIGHT COPPER COLOR • CITRUSY, TROPICAL HOP AROMA • RICH, TOASTY MALT • SATISFYING HOPPY FINISH •



CITRUS PALE ALE

Our latest seasonal takes inspiration from the high-flying clouds of a summer day. Our brewers imagined the perfect beer for a lazy afternoon spent gazing at the sky and started with a crisp, fruity Belgian-style pale ale. To that they added aromatic, citrusy orange peel to create an elevated sensory experience. What do you see when you look up at the clouds? We see happiness... and an occasional pelican charting his way.

ABV: 6% | IBU: 35 | PLATO: 13°

TASTING NOTES: TANGY, CITRUSY ORANGE FLAVOR • SPICY, FRUITY BELGIAN YEAST • CRISP, CLEAN REFRESHING FINISH •



DRY-HOPPED PALE ALE

With a color as bright as a sunny coastal day, Sun Flare embodies the pleasure of a trip to the beach. A clean malty backbone lays the foundation for this refreshing beer, while letting the zippy, fruity flavors of Meridian, El Dorado and Santiam hops shine. Never mind the squinty eyes and glare on the lens, enjoy the bright freshness of the perfect day on the beach with Sun Flare!

ABV: 5.1% | IBU: 45 | PLATO: 11.5°

TASTING NOTES: JUICY, FRUITY HOP FLAVORS • LIGHTLY TOASTY MALT • DOES NOT SOOTHE SQUINTY EYES •



CASCADIAN DARK ALE

You'd better watch out, you'd better not cry, you better not pout and here's telling you why—Bad Santa has arrived. Brewed for a limited time each holiday season, this mysterious dark nectar is filled with complex flavors and aromas. Toasted malt and roast character blends seamlessly with the alluring herbal hop aroma that comes from copious amounts of Fuggle hops. Bad Santa doesn't care if you've been naughty or nice as long as this beer is on your list.

ABV: 7.5% | IBU: 65 | PLATO: 16°

TASTING NOTES: ROASTY MALT CHARACTER • DEEP RED-BROWN COLOR • ALLURING HERBAL HOPS •



LONE PELICAN SMALL BATCH SERIES

BARREL-AGED COLLECTION

2018

SPECIALTY BEER CALENDAR

JAN	FEB	MAR	APR	MAY	JUN	JULY	AUG	SEP	OCT	NOV	DEC
 <p>BERRIED AT SEA VOLUME I</p> <p>TSUNAMI STOUT WITH CURRANTS AND BLACKBERRIES</p> <p>The Pacific Northwest is home to the finest berry growers in the world. When Pelican Brewing set out to create a new take on fruit beers, there was only one compass heading: massive quantities of flavorful fruit with perfectly matched beer. Volume I of Berried at Sea creates new complexities of flavor while charting a course to the darker side of fruit beer; it begins with our legendary Tsunami Stout and evolves with the addition of Northwest-grown currants and blackberries. With an aroma of reminiscent of dark chocolate and ripe berries, the first sip sails across the palate to finish with tart fruit and a pleasing cocoa-like dryness. Enjoy before it's lost at sea.</p> <p>ABV: 8% IBU: 45 PLATO: 13°</p> <p>TASTING NOTES: DEEP PURPLE HEAD • TART BLACKBERRY AND CURRANT • DARK CHOCOLATE-LIKE FINISH •</p>			 <p>RASPBERRIED AT SEA</p> <p>ALE WITH RASPBERRIES</p> <p>Some of the most delicious and plentiful berries from the Pacific Northwest are red raspberries. Imagining the perfect beer to highlight this glorious fruit led to a lighter touch with malt and hops, letting the raspberries shine through. Raspberried at Sea starts with a base beer inspired by the Tripels of Belgium, then layers on color and flavor with immense amounts of raspberries and carefully selected Abbey-style yeast. With a light color topped by pink-hued foam, layers of bright raspberry, fruity Abbey-style yeast and light malt flavor, Raspberried at Sea brings to mind a sparkling rosé.</p> <p>ABV: 9% IBU: 25 PLATO: 18°</p> <p>TASTING NOTES: PINK-HUED FOAM • TART RASPBERRY CHARACTER • LAYERS OF FRUITY COMPLEXITY • BRIGHT, REFRESHING FINISH •</p>			 <p>PEACHED ON DECK</p> <p>PALE LAGER WITH PEACHES</p> <p>When Pelican Brewing set out to create a new take on fruit beers, there was only one compass heading: massive quantities of flavorful fruit with perfectly matched beer. In our never-ending quest to develop the unique and the uncommon, we discovered an enticing flavor combination with malt and peaches. Capturing the tart and sweet side of peaches, Peached on Deck delivers aromatic notes of sweet succulent peaches with a surprising champagne-like finish. The soft yellow hue hints at the velvety texture, the delicate flavors of toasty malt and sweet fruit. Lager yeast delivers a clean and crisp finish. It's as good as having your peach and drinking it too!</p> <p>ABV: 6% IBU: 15 PLATO: 14.5°</p> <p>TASTING NOTES: CLEAN, SWEET AROMA • VELVETY TEXTURE PEACH TARTNESS • CHAMPAGNE-LIKE CHARACTER •</p>			 <p>CHERRIED AT SEA</p> <p>BELGIAN DUBBEL WITH CHERRIES</p> <p>Details coming soon</p> <p>DETAILS COMING SOON</p> <p>DETAILS COMING SOON</p>		
 <p>FATHER of all TSUNAMIS</p> <p>IMPERIAL STOUT ALE AGED IN RYE WHISKEY BARRELS</p> <p>One-upping the mighty Tsunami Stout is no easy task. To create a beer with even more stout character, our brewers reimagined the fabled Tsunami Stout and created a new Imperial version. Full of rich roasty flavors reminiscent of dark chocolate and espresso, Father of All Tsunamis takes things one step further by aging in Rye whiskey barrels. With layers of spiciness, vanilla and caramel coming from these barrels, Father of All Tsunamis emerges with a richness and balance beyond any stout ever created at Pelican before now.</p> <p>ABV: 11.2% IBU: 55 PLATO: 24°</p>			 <p>QUEEN of HEARTS</p> <p>SAISON ALE AGED IN GIN BARRELS</p> <p>Our Saison du Pélican is exceptional on its own; when aged in local gin barrels from our friends at Ransom Distillery, it takes on an additional dimension of harmonious flavor. The fruity and spicy aroma of the farmhouse Belgian yeast, herbaceous Goldings hops, and the well-rounded malt character of Saison du Pélican pair exquisitely with the latent botanical flavors imparted by Ransom Distillery's Old Tom gin barrels. In the practice of their craft, distillers only bottle the "heart of the hearts" (the best part of the distillate), which is why we dubbed our Saison "the Queen of Hearts."</p> <p>ABV: 6.5% IBU: 30 PLATO: 13°</p>			 <p>CAPTAIN of the COAST</p> <p>WEE HEAVY ALE AGED IN DRY FLY WHEAT WHISKEY BARRELS</p> <p>For this commanding version of MacPelican's Wee Heavy we took our award winning Wee Heavy and laid it down in Washington Wheat Whiskey barrels from Dry Fly Distilling in Spokane. What emerged was recognizably Wee Heavy, but with added notes of chocolate covered cherries, toasted oak, spice and vanilla in the aroma. The first sip produces flavors reminiscent of malted milk balls and crème brûlée with a silky smooth mouthfeel. Continue on your bottle voyage and you'll find dried apricots, sherry-like flavors, and dark marmalade. The Captain welcomes you aboard.</p> <p>ABV: 9.5% IBU: 25 PLATO: 22°</p>			 <p>MOTHER of all STORMS</p> <p>ENGLISH-STYLE BARLEYWINE AGED IN BOURBON BARRELS</p> <p>There are many storms out there, all of them perfect in their own way. But there is only one Mother of all Storms and it only happens on the Oregon Coast. Based on Stormwatcher's Winterfest, our English-style barleywine, Mother of all Storms spends a year aging in Kentucky bourbon barrels. Now at its peak, Mother of all Storms delivers deep flavors of toasted malt, bourbon and oak. The finish rewards with whispers of vanilla, toffee and caramel. We suggest you hunker down, this beer is best enjoyed with winds in excess of 60mph.</p> <p>ABV: 14% IBU: 40 PLATO: 32°</p>		