## BEER RELEASE CALENDAR

### 2018

#### YEAR-ROUND CORE BEERS
- **Kiwanda**: Pre-Prohibition Cream Ale
- **Umbrella**: New-World India Pale Ale
- **Tsunami**: Export Stout
- **The Breaker**: Double India Pale Ale
- **Five Fin**: West Coast Pilsner

#### SEASONAL RELEASES

**January**
- **Bender**: A Hop-Pininated India Pale Ale
- **Sea’N Red**: Irish-Style Red Ale

**February**
- **Mosaic Pack**: Single-Hop India Pale Ale

**March**
- **Dirty Bird**: Northwest India Pale Ale
- **Citricumulus**: Citrus Pale Ale

**April**
- **Sun Flare**: Dry-Hopped Pale Ale

**May**
- **Bad Santa**: Cascadian Dark Ale
- **Mosaic Pack**: Single-Hop India Pale Ale

**June**
- **IPA Flight Mixed 12-Pack**: Bender, Breaker, Mosaic

**July**
- **Pelican Mixed Pack**: Kiwanda, Umbrella, The Breaker, Sea’N Red

**August**
- **Pelican Mixed Pack**: Kiwanda, Umbrella, The Breaker, Sea’N Red

**September**
- **Pelican Mixed Pack**: Kiwanda, Umbrella, The Breaker, Sea’N Red

**October**
- **Pelican Mixed Pack**: Kiwanda, Umbrella, The Breaker, Sea’N Red

**November**
- **Pelican Mixed Pack**: Kiwanda, Umbrella, The Breaker, Sea’N Red

**December**
- **Pelican Mixed Pack**: Kiwanda, Umbrella, The Breaker, Sea’N Red
**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, Crisp Finish

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**New-World India Pale Ale**

To celebrate the off-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 Passionfruit Hop Character • Refreshing Body • Crisp Finish

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**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 unmaled 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:** Big Pungent Hops • Bright Gold Color • Citrus-Tropical Aroma • Incconceivably Drinkable

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**Double India Pale Ale**

What do hopheads love about hops? Great big punchy aromas. At Pelican we’ve been packing hop aroma into beer for over 20 years. Beer 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 book!

**ABV:** 9% | **IBU:** 90 | **PLATO:** 16°

**TASTING NOTES:** Bright and Zippy• Toasty Malt • Tangerine and Spicy Hop Aroma • Bold Hoppy Flavor

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**West Coast Pilsner**

Inspired by the crystal clear waters of the six Tillamook County rivers benefitting from the Salmon Super-Hwy 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. Sip and see for yourself—Sea ‘N Red is a round malty brew whimsically served up in a bold, colorful name.

**ABV:** 5.3% | **IBU:** 45 | **PLATO:** 13°

**TASTING NOTES:** Dark Copper Color • Toppy-Malt • Subtle Floral Aroma • Smooth, Well-Rounded Finish

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**Hoppinated India Pale Ale**

At Pelican Brewing we constantly search for unique and delicious ways to explore the full spectrum of hop aromas. For Beer Breaker 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 a touch of honey as long as this beer is your favorite.

**ABV:** 6.7% | **IBU:** 65 | **PLATO:** 14.5°

**TASTING NOTES:** Luminous Citrus Hop Flavors • Rich Golden Color • Zesty Orange Hop Aromas • Astoundingly Drinkable

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**Single Hop India Pale Ale**

To showcase the glory of the Mosaic hop, our brewers built a single malted two-row malted barley and a touch of malted wheat—then added loads of prized Mosaic hops. This minimal 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:** 16°

**TASTING NOTES:** Mosaic Tropical Citrus Hop Aroma • Sweet Pine Hop Flavors • Pale Golden Color

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**Northwest India Pale Ale**

Our latest seasonal takes inspiration from the high-flying clouds of an elevated sensory experience. What do you see when you look up at the clouds? We see happiness…enough to break your book! With a color as bright as a sunny coastal day, Sun Flare embodies the pleasure of a trip to the beach. A clean malt backbone lays the foundation for this refreshing beer, while letting the zippy, 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…enough to break your book! 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…enough to break your book!

**ABV:** 6% | **IBU:** 35 | **PLATO:** 13°

**TASTING NOTES:** Tasty, Citrusy Orange Flavor • Spicy, Fruity Belgian Yeast • Crisp, Clean Refreshing Finish

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**Citrus Pale Ale**

To celebrate the oft-rainy Northwest, we’ve brewed a New-World India Pale Alesingle hop India Pale Alehoppinatedindia pale ale citrus pale ale dry-hopped pale ale cascadian dark ale.

**ABV:** 5.1% | **IBU:** 45 | **PLATO:** 11.5°

**TASTING NOTES:** Juicy, Fruity Hop Flavors • Lightly Toasty Malt • Does Not Soothe Squinty Eyes

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**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 malt backbone lays the foundation for this refreshing beer, while letting the zippy, 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…enough to break your book!

**ABV:** 5.1% | **IBU:** 45 | **PLATO:** 11.5°

**TASTING NOTES:** Juicy, Fruity Hop Flavors • Lightly Toasty Malt • Does Not Soothe Squinty Eyes

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**Cascadian Dark Ale**

You’d better watch out, you’d better not cry, you better not pout and be good for goodness sake. Bad Santa’s coming to town! If you’ve been naughty or nice as long as this beer is your favorite.

**ABV:** 7.5% | **IBU:** 65 | **PLATO:** 16°

**TASTING NOTES:** Roasty Malt Character • Deep Red-Brown Color • Alluring Herbal Hops

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### 2018 Specialty Beer Calendar

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#### Berried at Sea Volume I
_**Tsunami Stout with Currants and Blackberries**_

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さils across the palate to finish with tart fruit and a pleasing cocoa-like dryness. Enjoy before it’s lost at sea.

**ABV:** 8% | **IBU:** 45 | **Plato:** 13°

*Tasting Notes:* Deep Purple Head • Tart Blackberry and Currant • Dark Chocolate-like Finish

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#### Tsunami Stout
_**Ale with Raspberries**_

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 light 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.

**ABV:** 9% | **IBU:** 25 | **Plato:** 18°

*Tasting Notes:* Pink-Heads Foam • Tart Raspberry Character • Groves of Fruity Complexity • Bright, Refreshing Finish

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#### Peached on Deck
_**Pale Lager with Peaches**_

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!

**ABV:** 6% | **IBU:** 15 | **Plato:** 14.5°

*Tasting Notes:* Clean, Sweet Aroma • Velvety Texture • Peach Tastiness • Champagne-like Character

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#### Cherried on Deck
_**Belgian Dubbel with Cherries**_

Belgian Dubbel with Cherries details coming soon.

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#### Father of all Tsunamis
_**Imperial Stout Ale Aged in Rye Whiskey Barrels**_

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.

**ABV:** 11.2% | **IBU:** 55 | **Plato:** 24°

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#### Queen of Hearts
_**Saison Ale Aged in Gin Barrels**_

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 aromas 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.”

**ABV:** 6.5% | **IBU:** 30 | **Plato:** 13°

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#### Captain of the Coast
_**Wee Heavy Ale Aged in Dry Fly Wheat Whiskey Barrels**_

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.

**ABV:** 9.5% | **IBU:** 25 | **Plato:** 22°

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#### Mother of all Storms
_**English-Style Barleywine Aged in Bourbon Barrels**_

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.

**ABV:** 14% | **IBU:** 40 | **Plato:** 32°