

# PELICAN BREWING COMPANY

## APPETIZERS

### Pound of Local Steamers 🦞🌱

Northwest clams steamed with Kiwanda Cream Ale and fresh herbs, served with grilled spent-grain bread. 19.99  
**Pairing: Kiwanda Cream Ale**

### Calamari

Lightly breaded and fried with tri-color banana peppers. Served with marinara, Kiwanda Cream Ale aioli and paprika. 14.99  
**Pairing: Kiwanda Cream Ale**

### Tsunami Stout Oyster Shooters\* 🦞🌱

Three fresh-shucked Pacific Northwest oysters, served with spicy Tsunami Stout pearls, house-pickled onions and lemon wedges. 11.99  
**Pairing: Tsunami Stout**

### Shrimp and Crab Escabeche 🦞🌱

Poached shrimp, cucumbers, red peppers, celery and red onion in a citrus-pineapple mojo marinade, topped with fresh Dungeness crab and served with freshmade tortilla chips. 17.99  
**Pairing: Beak Bender IPA**

### Pelican Beakburner Wings

One pound of Sea'N Red Ale brined jumbo chicken wings, house-smoked, flash-fried and tossed in our Asian Barbecue style Beakburner sauce, finished with fresh scallions. 15.99  
**Pairing: Beak Breaker Double IPA**

### Pelican's Famous Tower of Rings 🦞

Pelican's famous panko-breaded onion rings served with Tsunami Stout BBQ sauce and spicy remoulade. 13.99  
**Pairing: Sea'N Red Ale**

### Smoked Chicken Lettuce Wraps

Sea'N Red Ale brined chicken smoked with applewood, tossed with spicy Asian BBQ sauce, carrot-jicama slaw and rice noodles, served with fresh butter lettuce for wrapping. 15.99  
**Pairing: Sea'N Red Ale**

## SOUPS & SALADS

Dressing Choices: Tsunami Stout Balsamic Vinaigrette, Blackberry Peppercorn Vinaigrette, Riverhouse™ Bleu Cheese, Ranch, Caesar, Creamy Buttermilk Bleu Cheese  
Add spent-grain bread for 1.50  
Ask about vegan and gluten free options

### Clam Chowder 🦞

Our award-winning chowder is best served with our ocean views and a brew. CUP 6.99 BOWL 8.99  
**Pairing: Tsunami Stout**

### Soup & Salad Special

Bowl of our award-winning clam chowder with our house salad. 14.99  
**Pairing: Five Fin Pilsner**

### House Salad 🌱🍃🌱

Artisan lettuce mix with shaved parmesan, Kiwanda Cream Ale soaked dried cranberries and sliced almonds. 8.99  
**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. 15.99  
**Pairing: Kiwanda Cream Ale**

Add grilled chicken\* 5.00  
Add smoked tri-tip\* 8.50  
Add grilled salmon\* 9.00

### The Pelican Caesar\*

Crisp hearts of romaine tossed with our housemade Caesar dressing, shaved parmesan cheese, and housemade spent-grain bread croutons. 10.99  
**Pairing: Five Fin Pilsner**

Add grilled chicken 5.00  
Add smoked tri-tip\* 8.50  
Add grilled salmon\* 9.00

### Mediterranean Quinoa Salad 🌱🍃🌱

Crisp hearts of romaine and artisan lettuce, tossed in red wine-oregano vinaigrette and topped with quinoa, marinated artichoke hearts, Kalamata olives, feta cheese, roasted red peppers and our house-pickled red onions. 15.99  
**Pairing: Five Fin Pilsner**

## GOURMET FLATBREADS

### Beer Sausage 🦞

Roasted tomatoes, fresh basil, ricotta cheese and beer sausage. Made with our latest seasonal beer release with fresh tomato sauce and parmesan. 15.99  
**Pairing: Sea'N Red Ale**

### Margherita 🌱🍃🌱

Fresh tomato sauce, fresh mozzarella and basil chiffonade. 14.99  
**Pairing: Kiwanda Cream Ale**

### Asian Smoked Chicken

Housemade dough topped with Asian BBQ sauce, house-smoked chicken, pineapple, grilled poblano chilies and mozzarella cheese. Finished with our Tsunami Stout teriyaki glaze. 14.99  
**Pairing: Beak Bender IPA**

### Oregon Wild-Caught Lox 🦞🌱

Housemade dough baked crisp and topped with fresh lemon-chive crème fraîche, lox salmon, organic arugula, fried capers and our house-pickled onions. 16.99  
**Pairing: Umbrella IPA**

### Greek Vegetable 🌱🍃🌱

Housemade dough topped with fresh tomato sauce, marinated artichoke hearts, Kalamata olives, shaved red onion, roasted red peppers, feta cheese and mozzarella. 14.99  
**Pairing: Five Fin Pilsner**

## 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

Sea'N Red Ale brined chicken smoked with applewood, served with Tillamook™ cheddar smashed potatoes, coleslaw and Tsunami Stout BBQ sauce. 17.99  
**Pairing: Umbrella IPA**

### Dungeness Crab Mac & Cheese 🦞

Pasta with housemade Tillamook™ cheddar cheese sauce, diced tomato and scallions, topped with bacon breadcrumbs and Dungeness crab. 25.99  
**Pairing: Sea'N Red 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, Sea'N Red Ale gastrique and Kiwanda Cream Ale aioli. 23.99  
**Pairing: Sea'N Red Ale**

### Sweet Potato Quinoa Cake 🌱🍃🌱

Pan-seared sweet potato quinoa cake, served over a bed of Kiwanda Cream Ale aioli, lettuce and roasted mushrooms. Topped with roasted tomatoes, grilled asparagus and crispy onions. 15.99  
**Pairing: Beak Bender IPA**

### 14-Hour Slow Smoked Tri-Tip\* 🌱

Hickory smoked dry rubbed tri-tip, served with Tillamook™ cheddar smashed potatoes, coleslaw, Tsunami Stout BBQ sauce and crispy onions. 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. 17.99  
**Pairing: Kiwanda Cream Ale**

## SANDWICHES & BURGERS

We are proud to serve Roaring Springs Ranch all-natural, Oregon-raised beef with no antibiotics or hormones. Served with beer-battered fries - Substitute a salad for 2.00 or onion rings for 3.00  
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 spent-grain bun with Tsunami Stout bacon jam, baby arugula, sliced tomato, crispy fried onions and housemade Tsunami Stout BBQ sauce. 15.99  
**Pairing: Tsunami Stout**

### Brewpub Cheese Burger\* 🌱

All-natural, Oregon-grown beef with Tillamook™ cheddar cheese, served on a spent-grain bun with Kiwanda Cream Ale aioli, baby arugula and sliced tomato. 13.99  
**Pairing: Sea'N Red Ale**

### Tri-Tip Sandwich\*

Slow smoked tri-tip sliced thin and piled high on a French roll with herbed bleu cheese spread, crispy onions and housemade Tsunami Stout BBQ sauce. 15.99  
**Pairing: Sea'N Red Ale**

### Roasted Pepper & Bleu Burger\* 🦞

All-natural, Oregon-grown beef, served on spent-grain bun with red pepper sauce, red onion, baby arugula and creamy bleu cheese spread. 15.99  
**Pairing: Sea'N Red Ale**

### Smoked Chicken Sandwich

All-natural, antibiotic and hormone free Oregon-raised chicken thighs marinated in Kiwanda Cream Ale and smoked, served on a spent-grain bun with a spicy remoulade, red onion, baby arugula and bacon jam. 15.99  
**Pairing: Sea'N Red Ale**

### Spicy Burger\*

All-natural, Oregon-grown beef seasoned with Cajun spice, topped with grilled poblano chili and fresh Tillamook™ pepper jack cheese, served on a spent-grain bun with Tsunami Stout chipotle aioli, baby arugula, sliced tomato and crispy onions. 15.99  
**Pairing: Beak Bender IPA**

### Tsunami Burger\*

All-natural, Oregon-grown beef with Tsunami Stout teriyaki glaze, fresh pineapple, tomato, baby arugula, crispy onions, Tillamook™ pepper jack cheese and Kiwanda Cream Ale aioli on a spent-grain bun. 16.99  
**Pairing: Beak Breaker Double IPA**

### Portobello Mushroom Banh Mi 🌱

Asian-style marinated and seared mushrooms on a French roll, with spicy remoulade and carrot-jicama slaw. 14.99  
**Pairing: Umbrella IPA**



🦞 - Pelican Signature Item   🌱 - Vegetarian item   🍃 - Can be made vegan upon request   🌱 - Can be made gluten-free upon request

\* 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** Seven year-round beers plus one seasonal 10.00 | **Pint** 16 oz 5.75-6.75

Our beer is also available to-go in 22 oz bottles, 6-packs, growlers and crowlers.

### 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 •

### BEAK BREAKER

Double India Pale Ale

ABV 9% | 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 •

### FIVE FIN

West Coast Pilsner

ABV 5.3% | 45 IBU

Named for the five species of fish benefiting from the Salmon SuperHwy Project, Five Fin is crafted with a unique blend of German and West Coast hops, marrying flavors of tangerine, pineapple and lemon zest with classic spicy, floral notes. Drink a Beer, Save a Fish!

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

### SEA'N RED

Irish-Style Red Ale

ABV 5.4% | 25 IBU

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.

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

### BEAK BENDER

Hoppinated India Pale Ale

ABV 6.7% | 65 IBU

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!

**TASTING NOTES:** LUMINOUS CITRUS HOP FLAVOR • RICH GOLDEN COLOR • ZESTY ORANGE HOP AROMA • ASTOUNDINGLY DRINKABLE •



#### 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.

**DRINK**  
— A BEER —  
**SAVE A FISH!**

A portion of proceeds from every Five Fin barrel goes to support the Salmon SuperHwy Project, an unprecedented effort to restore access to 180 miles of blocked fish habitat throughout Oregon's North Coast.

Learn more at [SalmonSuperHwy.org](https://SalmonSuperHwy.org).



## WINE

### By the Bottle

**Chardonnay Ministry** 35  
**Pinot Gris Airline** 38  
**Pinot Noir Capitello** 52  
**Pinot Noir Machine Breaker** 45  
**Cabernet Sauvignon Vindicated** 35  
**Merlot Tamarack** 38

### By the Glass

**Chardonnay Lone Birch** 8.5  
**Pinot Gris J. Scott Cellars** 8.5  
**Riesling Barnard Griffin** 8.5  
**Pinot Noir David Hill** 8.5  
**Pinot Noir Montinore Estate** 9  
**Cabernet Sauvignon Luke** 9  
**Red Blend CMS Blend** 8.5  
**Rosé Elk Cove** 8.5  
**Prosecco Head Snapper** 7

## DESSERT

### Bonfire S'mores

Tsunami Stout chocolate and marshmallow ganache topped with toasty marshmallows—served with housemade hazelnut cookies for dipping. 8.99

**Pairing:** Tsunami Stout

### Marionberry Buckle

Sweet and tangy marionberries with a hint of Sea'N Red Ale and cinnamon, baked until bubbling with a sweet lemon biscuit topping, served with Tillamook™ vanilla bean ice cream. 8.99

**Pairing:** Sea'N Red Ale

### Chocolate Stout Float

Award-winning Tsunami Stout with a scoop of Tillamook™ vanilla bean ice cream, topped with whipped cream, caramel and chocolate sauce. 8.99

### Caramel Root Beer Float

Our handmade root beer with a scoop of Tillamook™ vanilla bean ice cream, topped with whipped cream, caramel and chocolate sauce. 7.99

## 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

