

PELICAN BREWING COMPANY

APPETIZERS

Wild Mushroom Hummus

House-blended hummus topped with fresh basil pesto and goat cheese crumbles, served with fresh house-cut tortilla chips. 12.99

Pairing: [Five Fin West Coast Pilsner](#)

Tillamook™ Taproom Poutine

Crispy tater tots topped with Tillamook™ cheddar cheese curds, house-smoked tri-tip, green onions, and rich beef gravy. 12.99

Pairing: [Sea'N Red Irish-Style Red Ale](#)

Tillamook™ Fried Cheese Curds

From our local dairy community, these tasty curds are battered, fried and served with Tsunami Stout chipotle aioli. 11.99

Dungeness Crab and Avocado Stack

Fresh Dungeness crab, shrimp, cucumber, and pico de gallo, served with ripe avocado, lemon aioli, and fresh house-cut tortilla chips. 18.99

Dungeness Crab and Shrimp Cake

Two house-made crab and shrimp cakes, served with mixed greens tossed in lemon vinaigrette, served with lemon caper aioli and sliced red onion. 15.99

Pairing: [Sea'N Red Irish-Style Red Ale](#)

Pelican Ribs

Tender flash-fried St. Louis style smoked pork ribs tossed in house-made spicy chipotle BBQ sauce, served with coleslaw. 14.99

Pairing: [Beak Bender Hoppinated IPA](#)

DESSERTS

Satisfy your sweet tooth with **Sarasota's** seasonal cookies and fruit bars made right here in Tillamook.

Check out the dessert case on the counter for the latest sweet treats.

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. 14.99

Corned Beef Reuben

Toasted marble rye bread topped with corned beef, sauerkraut, Tillamook™ Swiss cheese, and Thousand Island dressing, served with beer battered fries. 15.99

Fish Sandwich

Two pieces of lightly breaded fried Alaskan cod, fresh mixed greens, sliced red onion, ripe tomato and a creamy lemon caper aioli on a soft toasted Telera roll, served with beer battered fries. 15.99

Pairing: [Umbrella New-World IPA](#)

Fish Tacos

Three warm corn tortillas filled with shredded cabbage, fried Alaskan cod, pico de gallo, and our house-made Baja sauce, served with fresh house-cut tortilla chips, and pico de gallo. 16.99

Grown-up Grilled Cheese

Toasted sourdough bread topped with Tillamook Swiss cheese, goat cheese, artichoke hearts, wild mushrooms and ripe tomato. 12.99

Pittsburgh Style Pulled Pork Sandwich

Smoked pulled pork tossed in our house bbq sauce, piled high on a Telera roll and topped with creamy coleslaw and crispy beer battered fries, Pittsburgh style, served with beer battered fries. 14.99

Pairing: [Tsunami Export Stout](#)

BURGERS

Served with your choice of beer-battered fries or crisp tater tots. Substitute a salad for \$2.50
Black bean vegetarian patty may be substituted on any burger for no charge.

Brewer's Burger

All natural Oregon-grown beef with Tillamook™ cheddar cheese served on a toasted cream ale bun with lemon aioli, arugula, and sliced tomato. 13.99

Wild Mushroom and Swiss Burger

All natural Oregon-grown beef with Tillamook™ Swiss cheese served on a toasted cream ale bun with wild mushrooms, fresh basil pesto, arugula, and sliced tomato. 15.99

Elk Burger

Oregon's Nicky Farms' lean savory elk topped with goat cheese served on a toasted cream ale bun with Tsunami Stout chipotle aioli, mixed greens, red onion, and sliced tomato. 16.99

Spicy BBQ Pulled Pork Burger

All natural Oregon-grown beef with Tillamook™ Pepper Jack cheese topped with smoky pulled pork served on a toasted cream ale bun with spicy chipotle bbq sauce, crispy fried onion strings, mixed greens, sliced tomato and Tsunami Stout chipotle aioli. 16.99

SOUPS & SALADS

Clam Chowder

Our award winning New England style clam chowder, loaded with clams, bacon and potatoes. 8.99

Wild-Caught Oregon Lox Salad

Cold-smoked lox-style salmon atop a bed of fresh mixed greens tossed in our creamy lemon caper dressing with cucumber, red onion, tomato, and everything bagel style "crunchies." 16.99

Pairing: [Beak Bender Hoppinated IPA](#)

Garden Green Salad

Mixed greens with shaved red onion, cucumber, tomato and marinated artichoke hearts with your choice of dressing (ranch, Thousand Island, blackberry peppercorn vinaigrette, or creamy lemon caper dressing). 9.99

Tri-Tip Salad

Slow smoked tri-tip with mixed greens, bleu cheese, tomatoes, and cucumbers tossed in blackberry peppercorn vinaigrette, topped with crispy fried onion strings. 14.99

KID'S*

Grilled Cheese

Sourdough bread with Tillamook™ Cheddar Cheese, served with beer battered fries. 6.99

Crispy Chicken Tender

Crispy chicken tender served with choice of fries or tots and ranch dressing. 7.99

Kid's Hamburger

Kid-sized burger with or without cheese, served with choice of fries or tots and ranch dressing. 7.99

Kid's Fish & Chips

Alaskan cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer battered fries and tartar sauce. 8.99

*FOR OUR PATRONS 12 AND UNDER

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.

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!

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. Sip and sea for yourself—Sea'N Red is a round malty brew whimsically served up in a bold, colorful name.

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.

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!

BEAK BENDER

Hoppinated India Pale Ale

ABV 6.7% | 65 IBU

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.

DRINKS

Fresh Coffee 2.50

Iced Tea 2.50

Bottled Water 2.00

Soft Drinks (Refillable):

Pepsi, Diet Pepsi, Sierra Mist,

Mt. Dew, Mug Rootbeer,

Dr. Pepper, Lemonade 2.50

Pelican Root Beer

(No free refills) 3.50

Kids Milk or Juice 2.00

Glass of Wine 8.00

Square Mile Hard Cider 6.00

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

