

PELICAN BREWING COMPANY

APPETIZERS

Pound of Local Steamers 🦞🌿

Northwest clams steamed with Kiwanda Cream Ale and fresh herbs, served with grilled bread. 21.99

Pairing: **Kiwanda Cream Ale**

Calamari

Lightly breaded and fried with tri-color banana peppers. Served with marinara, Kiwanda Cream Ale aioli and paprika. 17.99

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. 12.99

Pairing: **Tsunami Stout**

Smoked Salmon Spread 🐟🌿

House smoked wild caught salmon, mixed with cream cheese and herbs. Served with toasted crostini. 17.99

Pairing: **Umbrella IPA**

Pelican's Famous Tower of Rings

Pelican's famous panko-breaded onion rings served with Tsunami Stout BBQ sauce and spicy remoulade. 14.99

Pairing: **Sea'N Red Ale**

Spicy Korean Chicken Lettuce Wraps

Sea'N Red brined chicken, smoked with applewood, and tossed with spicy gochujang sauce. Served on carrot jicama slaw and rice noodles with artisan romaine lettuce. 16.99

Pairing: **Beak Bender IPA**

SOUPS & SALADS

Dressing Choices: Tsunami Stout Balsamic Vinaigrette, Blackberry Peppercorn Vinaigrette, Riverhouse™ Bleu Cheese, Ranch, Caesar, Creamy Buttermilk Bleu Cheese
Ask about vegan and gluten free options

Clam Chowder 🦞

Our award-winning chowder is best served with our ocean views and a brew.

Cup 7.99 Bowl 9.99

Pairing: **Tsunami Stout**

Soup & Salad Special 🌿🌿🌿

Bowl of our award-winning clam chowder with our house salad. 16.99 | Add *grilled chicken** 5.00, *smoked tri-tip** 9.00 or *grilled salmon** 10.00

Pairing: **Five Fin Pilsner**

House Salad 🌿🌿

Artisan lettuce mix with shaved parmesan, Kiwanda Cream Ale soaked dried cranberries and sliced almonds. 10.99 | Add *grilled chicken** 5.00, *smoked tri-tip** 9.00 or *grilled salmon** 10.00

Pairing: **Kiwanda Cream Ale**

Summer Chop Salad 🌿🌿

Heart of palm, chopped bacon, corn, Romaine lettuce, bleu cheese crumbles, red onion, and organic cherry tomatoes. Served with balsamic vinaigrette. 16.99 | Add *grilled chicken** 5.00, *smoked tri-tip** 9.00 or *grilled salmon** 10.00

Pairing: **Umbrella IPA**

The Pelican Caesar*

Crisp hearts of romaine tossed with our housemade Caesar dressing, shaved parmesan cheese, and housemade spent-grain bread croutons. 11.99 or *SIDE* 6.99 | Add *grilled chicken** 5.00, *smoked tri-tip** 9.00 or *grilled salmon** 10.00

Pairing: **Five Fin Pilsner**

Burrata & Tomato Salad 🌿🌿

Baby arugula and organic cherry tomatoes tossed in Tsunami Stout balsamic vinaigrette and served with creamy burrata cheese drizzled with olive oil. 15.99 | Add *grilled chicken** 5.00, *smoked tri-tip** 9.00 or *grilled salmon** 10.00

Pairing: **Sea'N Red Ale**

GOURMET FLATBREADS

Beer Sausage 🦞

Housemade dough topped with fresh tomato sauce, roasted tomatoes, parmesan, ricotta cheese and beer sausage. Made with our latest seasonal beer release. 17.99

Pairing: **Sea'N Red Ale**

Margherita 🌿🌿

Housemade dough topped with fresh tomato sauce, fresh mozzarella and basil chiffonade. 16.99

Pairing: **Kiwanda Cream Ale**

Roasted Mushroom 🌿🌿

Housemade dough topped with creamy alfredo sauce and topped with mozzarella, fresh herbs, and roasted Crimini, Portobello and oyster mushrooms. 17.99

Pairing: **Tsunami Stout**

Smoked Tri-Tip 🌿

Housemade dough topped with creamy alfredo sauce, house smoked tri-tip, roasted tomatoes, red onion, and shredded mozzarella. Topped with fresh herbs. 18.99

Pairing: **Sea'N Red Ale**

Poblano Chicken

Housemade dough topped with fresh tomato sauce, Sea'N Red brined chicken smoked with applewood, poblano peppers, red onions, and shredded mozzarella. Topped with Tabasco ranch and cilantro. 17.99

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. 18.99

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. 20.99

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. 27.99

Pairing: **Sea'N Red Ale**

Pacific NW Cioppino 🌿

Spicy Kiwanda Cream Ale seafood broth with prawns, clams, Dungeness crab, fresh fish, calamari and fresh herb, served with grilled bread. 29.99

Pairing: **Kiwanda Cream Ale**

Pale Malt Salmon*

Pale malt crusted salmon served with sweet potato quinoa cake, broccolini, Sea'N Red Ale gastrique and Kiwanda Cream Ale aioli. 26.99

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, broccolini and crispy onions. 18.99

Pairing: **Beak Bender IPA**

14-Hour Slow Smoked Tri-Tip* 🌿

Applewood smoked, dry rubbed tri-tip, served with Tillamook™ cheddar smashed potatoes, coleslaw, Tsunami Stout BBQ sauce and crispy onions. 24.99

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. 19.99

Pairing: **Kiwanda Cream Ale**

Walnut Tacos 🌿🌿🌿

Seasoned and toasted walnuts sautéed with corn, garlic, shallots, and a squeeze of lime. Topped with cilantro and chipotle lime aioli. Served with spicy baja sauce, jicama slaw, corn tortillas, and southwest quinoa. 18.99

Pairing: **Five Fin Pilsner**

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. 16.99

Pairing: **Tsunami Stout**

Brewpub Cheeseburger* 🌿

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. 15.99

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. 17.99

Pairing: **Sea'N Red Ale**

Turkey & Avocado Burger* 🦞🌿

White meat turkey burger with tomato, red onion, bleu cheese spread and avocado served on a Cream Ale spent grain bun. 17.99

Pairing: **Five Fin Pilsner**

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. 16.99

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. 17.99

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. 17.99

Pairing: **Beak Breaker Double 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

DESSERT

Bread Pudding 🍷

Deep fried bread pudding served with Tillamook vanilla ice cream and drizzled with Tsunami Stout chocolate sauce. 10.99

Pairing: **Tsunami Stout**

Flan 🍷

Housemade flan topped with whipped cream and strawberry. 8.99

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

Strawberry Rhubarb Crisp

Fresh strawberry and rhubarb topped with pale malt and oat crisp topping. Served warm with Tillamook vanilla ice cream. 9.99

Pairing: **Sea'N Red Ale**

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. 8.99

BEER FROM THE BEACH

All of our Pelican beer is made right, here. We are locally owned and fortunate enough for every beer you drink to come from one of our three locations on the Oregon Coast.

We make beer at the beach, and it's not as unrelated as it seems. Our brews are playful, but not frivolous. Refreshing but not faceless. Brewed with purpose, passion and deep respect for the craft and fresh is a given. We favor prized northwest varietal hops, select malts, coddled yeasts and honesty.

SEE THE TAP LIST & DRINK MENU FOR FULL DETAILS

Looking for our beer near you?

Visit PelicanBrewing.com/Beer-Finder to locate a store near you.

MUG CLUB – JOIN THE FLOCK

Get an exclusive use of your own hand-crafted and numbered mug every time you visit (Pacific City and Cannon Beach members only). With a wide range of benefits and bragging rights, you won't want to miss out on being a Pelican Mug Club Member!

A FEW MUG CLUB BENEFITS:



22 oz Mega Pints for 16 oz prices



Free Birthday Meal (up to \$20)



10% Discount on Brewers Dinners



10% Discount on Pelican Merch



Mug Club Tshirt each year



Invitations to Mug Club-only Events



Early Access to Seasonal and Specialty Beers

\$85 for first year of Pelican Brewing Mug Club Membership | \$35 per year to renew Membership

Ask your server or visit PelicanBrewing.com/Mug-Club for more details.

OUR LOCATIONS

Pelican Brewing is ready to serve you in three towns on the North Oregon Coast. Each has its own special persona—you choose which one calls to you, or better yet, try them all!

PACIFIC CITY 1996

This warm and inviting beachfront pub and brewery is the original home of Pelican Brewing Company and the only beachfront brewpub in the PNW.

TILLAMOOK 2013

Here in our intimate taproom, you can view all the action on the floor of our high-production brewery or take the party outside to our patio.

CANNON BEACH 2016

Our newest, exquisitely designed restaurant and brewery features an open kitchen, vaulted ceilings and both indoor and outdoor seating.

PELICAN TO-GO

Not ready to leave? Take some Pelican home with you! From gifts for your friends, or ways to remember your trip to the beach we've got a large variety fit for every need.

BEER

From crawlers, growlers or packaged beer, you can now take our born at the beach beer home with you, and share the experience with others.

MERCHANDISE

From sweatshirts, shirts, hats, drinkware, signage and more, find swag and gift items perfect for you or your fellow beer lovers.

ONLINE

Need even more options? Check out Shop.PelicanBrewing.com for more items!



We are a proud independently owned craft brewery and a part of the Brewers Association.



We are a part of the North Coast Food Trail to highlight the culinary experiences on the Oregon Coast



A portion of our proceeds from every Five Fin barrel goes to support the Salmon SuperHwy Project.

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

