



# TAKE-OUT AND DELIVERY MENU

Hey Beer Fanatics! To better serve our guests and community during this time, we are now offering pick-up and delivery of our beer inspired cuisine and award-winning beer **within a 10-mile radius** of each location. Our full menu is currently available, simply call to place your order. Please have payment, phone number and address ready for processing. Cheers fellow fanatics, it will get better again soon.

### Delivery Fees:

Free delivery for orders of \$50 or more.  
\$10 fee for orders under \$50.  
Available within a 10-mile radius.

### Call to Order:

503.908.3377

### Hours of delivery:

11:00 am – 8:00 pm

### Alcohol Restrictions:

For all alcohol deliveries your order must be 75% food, in accordance with Oregon law.

### Out of range?

Visit our [PelicanBrewing.com/Beer-Finder/](http://PelicanBrewing.com/Beer-Finder/) to locate beer near you or check out our online shop at [Shop.PelicanBrewing.com](http://Shop.PelicanBrewing.com)



## PELICAN DRAFT TO-GO

Available in crowlers and growlers. While supplies last.

### PILSNERS AND PALE LAGERS



#### Five Fin

West Coast Pilsner / Year-Round Core / 5.3% ABV / 45 IBU

Five Fin is named for the five ocean-going species of fish that benefit from the Salmon SuperHwy Project. It marries the hop-driven flavors of tangerine, pineapple, and lemon zest with classic spicy, floral notes, balanced against a toasty malt character.

### BLONDE AND PALE ALES



#### Galaxy Hoppin'

Pale Ale / Small-Batch Draft Series / 5.8% ABV / 40 IBU

Galaxy Hoppin' tropical pale ale highlights the hugely fragrant Aussie-grown Galaxy hops, with aromatics of passionfruit, peaches, citrus and tropical fruit. Finishing clean and crisp, Galaxy Hoppin' is out of this world! Get it before it blasts off!



#### Skyryze

Pale Ale / Seasonal Series / 6.1% ABV / 40 IBU

An Oregon Coast sunrise is unforgettable. With prominent character from Oregon-malted rye and earthy/floral hop aromas, continue with notes of pumpkinnickel and a rustic spiciness. A clean, crisp finish primes you for another. Be bold. Watch a sunrise. Drink a Skyryze.



#### Kiwanda

Pre-Prohibition Cream Ale / Year-Round Core / 5.4% ABV / 25 IBU

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. Enjoy with your toes in the sand at our oceanfront brewpub or in your own backyard.

### IPAS



#### Updrift

India Pale Ale / Year-Round Core / 7.1% ABV / 70 IBU

Rising upward in a crescendo of flavor, Updrift IPA brings a bright clean hop character chock full of tropical fruit aromatics, stone fruit flavors and zesty citrus notes amply made for your next excursion. Underpinned by a foundation of toasty malt, the punchy, assertive flavors lead to a clean hoppy...



#### Hazy Rock

India Pale Ale / Year-Round Core / 6.2% ABV / 35 IBU

Hidden within the swirling fog is a beer as bold as Haystack Rock itself. Hazy Rock bursts forth with juicy aromas and a smooth body. The obscure appearance belies the fruity hop flavors with notes of mango, guava and pineapple.



#### Our Dankest Hour

Dank India Pale / 7.5% ABV / 75 IBU

Hunting for the deepest heart of dankness, the brewers at Pelican have explored new depths of adventurous flavor and emerged triumphant with the assertive resinous, earthy pungency known as Dank. A bold blast of hop character with notes of pine tree, blackberry and stone fruit sets the stage, while malt...

### IPAS



#### Beak Bender

Hopped India Pale Ale / Year-Round Core / 6.7% ABV / 65 IBU

Beak Bender has two flavorful hop varieties created with our proprietary dry hopping device "The Hoppinator" to rend every molecule of flavor and aroma. Bountiful quantities of Citra and El Dorado hops bring flavors of luminous citrus and zesty orange.



#### Beak Breaker

Double India Pale Ale / Year-Round Core / 9% ABV / 90 IBU

What do hopheads love about hops? Great big punchy aromas. With 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!

### AMBER, RED AND BROWN ALES



#### Sea'N Red

Irish-Style Red Ale / Year-Round Core / 5.4% ABV / 25 IBU

Sea'N Red is a dark copper color with medium-bodied presence. This smooth, richly flavored beer has an aroma of toffee and cocoa with a subtle floral bouquet. The aroma gives way to a malty flavor, toasty character and caramel notes.

### PORTERS AND STOUTS



#### Dark Hearted Blonde

Coffee Blonde Ale / Small-Batch Draft Series / 6.4% ABV / 20 IBU

What drink do brewers enjoy the most besides beer? Coffee! Dark Hearted Blonde is a dark beer wrapped in a light body with tons of coffee character. Starting as a strong Blonde ale, this beer then gets over 1 lb/barrel of fresh roasted Sleepy Monk whole coffee beans steeped right...



#### Ralph Hugs

English-Style Porter / Small-Batch Draft Series / 6.6% ABV / 30 IBU

Our beloved salesman Ralph is known for his gargantuan hugs and leading great events. This beer delivers a big hug of chocolate, caramel, light coffee and velvety mouthfeel - Ralph Hugs will make you want to give out hugs yourself!



#### Cape Crasher

Winter Rye Stout / Small-Batch Draft Series / 4.9% ABV / 30 IBU

Everyone may rave over summer sunsets, however winter storms can be just as impressive on the Oregon coast. Take in the subtle floral aroma and the crisp, toasty, dark chocolate character and bundle up by our fireplace. Grab a Cape Crasher and watch as those big winter waves roll in.



#### Tsunami

Export Stout / Year-Round Core / 7% ABV / 45 IBU

Like a force of nature, Tsunami will bowl you over with its dark color and seductive aroma. Roasted malts and barley give this full-bodied brew its dense creamy head and distinct chocolate and cappuccino flavor for a clean, malty finish.

## PELICAN PACKAGE TO-GO

Available in 6-packs, 19.2 oz cans or 22 oz bottles. While supplies last.

**Kiwanda** Pre-Prohibition Cream Ale  
Bottle 6-pack | 19.2 oz cans

**Tsunami** Export Stout  
Bottle 6-pack | 19.2 oz cans

**Beak Breaker** Double IPA  
Bottle 6-pack | Can 6-pack | 19.2 oz cans

**Beak Bender** Hopped India IPA  
Bottle 6-pack

**Sea'N Red** Irish-Style Red Ale  
Bottle 6-pack

**Five Fin** West Coast Pilsner  
Bottle 6-pack

**Updrift** IPA  
Can 6-pack

**Hazy Rock** Hazy IPA  
Can 6-pack

**India Pelican Ale** IPA  
Bottle 6-pack

**The Brewed Abides**  
White Russian Milk Stout  
Bottle 6-pack

**Skyryze** Pale Ale  
Can 6-pack

**Our Dankest Hour** Dank IPA  
Can 6-pack

**Father of all Tsunamis**  
Imperial Stout Ale Aged in Rye  
Whiskey Barrels | 22 oz bottle

**Mother of all Storms**  
English-style Barleywine Aged in  
Bourbon Barrels | 22 oz bottle

**Captain of the Coast**  
Wee Heavy Ale Aged in Dry Fly  
Whiskey Barrels | 22 oz bottle

# PELICAN BREWING COMPANY

## APPETIZERS

### 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**

### Smoked Salmon Spread

House smoked wild caught salmon, mixed with cream cheese and herbs. Served with toasted crostini from Stimulus Bakery. 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**

## 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**

## 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**

## 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**

### 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

## 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**

### 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**

## 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**

### 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**

### 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**