SEAONAL FRESH MENU

Our freshest offering of seasonal ingredients

Smoked Salmon Dip House smoked Coho salmon, mixed with cream cheese, chives, parsley, and a hint of lemon. Served with French bread. 13.99 Pairing: Updrift IPA

Pale Malt Milanese Crusted Salmon 6oz Coho salmon crusted in pale malt and parmesan. Served atop a bed of cranberry rice, and topped with orange Hazy Rock beer sauce. 24.99 Pairing: Hazy Rock Juicy India Pale Ale

Apple Cobbler Granny Smith apple slices tossed in cinnamon sugar and baked into a cobbler. Topped with whipped cream and caramel sauce. 8.99 Pairing: Midnight Malt Cocoa Porter

NEED SOME BEER GEAR?

We've got it all. Just let us know what you're looking for and we'll bring to you. Want to send a gift to a fellow beer lover? From apparel to drinkware, hats to gift cards – we've got you covered.

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Open your phone camera and point at QR code, click the pop-up to visit our online shop

PACKAGED BEER

6-packs | 12 oz bottles or cans
Kiwanda Pre-Prohibition Cream Ale *Bottles* 9.99
Tsunami Export Stout *Bottles* 9.99
Beak Breaker Double India Pale Ale *Bottles or Cans* 9.99
Sea'N Red Irish-Style Ale *Bottles* 9.99
Five Fin West Coast Pilsner *Bottles* 9.99
Updrift India Pale Ale *Cans* 9.99
Hazy Rock Juicy India Pale Ale *Cans* 9.99
Our Dankest Hour Dank India Pale Ale *Cans* 9.99
Midnight Malt Cocoa Porter *Cans* 9.99
Cape Crasher PNW India Pale Ale *Bottles* 9.99
Bad Santa Cascadian Dark Ale *Bottles* 9.99
2 Towns Brightcider *12oz Can* 5.00

19.2 oz Tall Cans
Kiwanda Pre-Prohibition Cream Ale 3.25
Tsunami Export Stout 4.25
Beak Breaker Double India Pale Ale 4.25

12-packs | 12 oz bottles or cans
Kiwanda Pre-Prohibition Cream Ale *Cans* 18.00
Mixed Pack with Beak Breaker, Updrift, Kiwanda and Midnight Malt *Cans* 18.00
Mixed Pack with Kiwanda, Tsunami, Beak Breaker and Our Dankest Hour *Bottles* 18.00
Mixed IPA Pack with Hazy Rock, Beak Breaker and Updrift *Bottles* 18.00

22 oz bottles
2020 Father of all Tsunamis 2020 15.00
2020 Mother of All Storms 20.00
2018 Mother of All Storms 25.00
2017 Mother of All Storms 25.00

WINE

Pinot Gris Dion 40
Chardonnay Ramey Russian River 55
Sparkling Scharffenberger Brut 48
Pinot Noir Winderlea 55
Pinot Noir Solena Grand Cuvee 47
Pinot Noir Domaine Serene 70
Pinot Noir Dion 60
Merlot Long Meadow 57
Cabernet Sauvignon Andrew Will 47
Zinfandel Rubus 38

PELICAN BREWING COMPANY

PELICAN BREWING
CANNON BEACH
OREGON COAST - USA

BORN AT THE BEACH

For Curbside Pickup, call ahead to 503.908.3647 to place your order and then park in the designated parking space, text us when you arrive, and we'll bring your order to you.
For Takeout, visit us between the hours of 11:00 am – 10:00 pm.
In accordance with new state government guidelines all indoor and outdoor seating will be closed. Please join us by wearing a mask while interacting with our team members.

CANNON BEACH
1371 S. Hemlock Street
Cannon Beach, OR 97110
503.908.3377

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APPETIZERS

Calamari Lightly breaded and fried with tri-color banana peppers. Served with marinara, Kiwanda Cream Ale aioli, paprika and scallions. 17.99 Pairing: Kiwanda Pre-Prohibition Cream Ale

Spicy Korean Cauliflower Cauliflower, red onions, and red peppers flash fried in spicy Gochujang sauce and topped with scallions. 17.99 Pairing: Our Dankest Hour Dank 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 Irish-Style Red Ale

KID'S

Chicken Strip & Fries One crispy chicken strip, fries, BBQ sauce for dipping. 8.99

Macaroni & Cheese Ziti pasta tossed in Tillamook® cheddar cheese sauce and topped with more cheese. 7.99

Micro Fish & Chips One piece of our famous panko crusted Alaskan cod and French fries. 9.99

Kid's Pasta Ziti pasta tossed with your choice of marinara sauce or butter, topped with parmesan cheese. 7.99

Hamburger & Fries Kid-sized burger, with or without cheese, served with French fries. 8.99 Sub salad for 2.50.

SOUPS & SALADS

Dressing Choices: Stout Balsamic, Bleu Cheese, Ranch, Huckleberry Vinaigrette, and Italian Vinaigrette.
Add to any salad: grilled chicken* 5.00, smoked tri-tip* 9.00, or grilled salmon* 10.00

Clam Chowder Our award-winning chowder is best served with ocean views and a beer. Cup 7.99 Bowl 9.99 Pairing: Tsunami Export Stout

Tsunami Stout Chili Beef and pork chili with tomatoes, black beans, chipotle peppers, and Tsunami Stout. Served with Tillamook® cheddar cheese and green onions. Cup 7.99 Bowl 9.99 Pairing: Tsunami Export Stout

House Salad Artisan lettuce mix with shredded parmesan, Kiwanda Cream Ale soaked dried cranberries and sliced almonds. 10.99 or Side 6.99 Pairing: Kiwanda Pre-Prohibition Cream Ale

The Pelican Caesar* Crisp hearts of romaine tossed with our housemade Caesar dressing, shaved parmesan, and housemade spent-grain bread croutons. 12.99 or SIDE 6.99 Pairing: Five Fin West Coast Pilsner

Arugula and Butternut Squash Salad Baby arugula and roasted butternut squash tossed in Italian Vinaigrette and topped with garlic confit and sunflower seeds. 11.99 Pairing: Sea'N Red Irish-Style Red Ale

Autumn Greens Arcadian mixed lettuces with Kiwanda Cream Ale soaked dried cranberries, roasted poblano peppers, cauliflower, roasted tomatoes, parmesan cheese and Italian Vinaigrette. 10.99 Pairing: Five Fin West Coast Pilsner

Soup & Salad Special Bowl of our award-winning clam chowder with our house salad. 16.99 Pairing: Five Fin West Coast Pilsner

FLATBREADS

Beer Sausage Housemade dough topped with fresh tomato sauce, roasted tomatoes, ricotta cheese, beer sausage made with Sea'N Red Irish-Style Red Ale and basil chiffonade. 17.99 Pairing: Sea'N Red Irish-Style Red Ale

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 Irish-Style Red Ale

Margherita Housemade dough topped with fresh tomato sauce, fresh mozzarella and basil chiffonade. 16.99 Pairing: Kiwanda Pre-Prohibition Cream 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. 18.99 Pairing: Kiwanda Five Fin West Coast Pilsner

ENTREES

Pelican's 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 Pre-Prohibition Cream Ale

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. 26.99 Pairing: Tsunami Export Stout

Smoked Half Chicken Sea'N Red Ale brined chicken smoked with applewood, served with Tillamook® cheddar smashed potatoes, coleslaw and Tsunami Stout BBQ sauce. 22.99 Pairing: Sea'N Red Irish-Style Red Ale

Cauliflower Steak 8oz cauliflower steak, seasoned and pan seared served atop baby arugula and topped with roasted poblano pepper and tomato salsa. 17.99 Pairing: Updrift India Pale Ale

BURGERS & SANDWICHES

Served with beer-battered fries, substitute a house salad for 2.50 or onion rings for 3.00.

Black bean vegan 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 Export 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 Irish-Style Red Ale

Spicy Burger* All-natural, Oregon-grown beef seasoned with Cajun spice, topped with grilled poblano pepper and Tillamook® pepper jack cheese, served on a spent-grain bun with Tsunami Stout chipotle aioli, baby arugula, sliced tomato and crispy onions. 18.99 Pairing: Beak Bender Hoppinated IPA

Tsunami Burger* All-natural, Oregon-grown beef with Tsunami Stout teriyaki glaze, fresh pineapple, sliced tomato, baby arugula, crispy onions, Tillamook® pepper jack cheese and Kiwanda Cream Ale aioli on a spent-grain bun. 18.99 Pairing: Beak Breaker Double IPA

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 Irish-Style Red Ale

Can be made vegetarian upon request 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.