

PELICAN BREWING COMPANY

Feed your flock through our different ordering options to suit your needs. For Curbside, call ahead to **503.483.3022** 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. If you prefer Takeout or Seated Dining, visit us between the hours of **10:30 am – 10:00 pm**.

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

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 **Dressing Options: Stout Balsamic, Bleu Cheese, Ranch, Huckleberry Peppercorn Vinaigrette, and Italian Vinaigrette** **Pairing: Kiwanda Pre-Prohibition Cream Ale**

The Pelican Caesar* Crisp hearts of romaine tossed with our housemade Caesar dressing, shaved parmesan cheese, and housemade spent-grain bread croutons. 12.99 **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**

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. 17.99 **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**

Dungeness Crab Mac & Cheese 🍷 Pasta with housemade Tillamook® cheddar cheese sauce, diced tomato and scallions. Topped with bacon breadcrumbs and Dungeness crab. 29.99 **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**

Turkey & Avocado Burger* 🍷 White meat turkey burger with sliced tomato, red onion, herbed bleu cheese spread and avocado served on a Cream Ale spent-grain bun. 17.99 **Pairing: Five Fin West Coast Pilsner**

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**

Smoked Chicken Sandwich All-natural, antibiotic and hormone free Oregon-raised chicken thighs marinated in Sea'N Red Ale and smoked, served on a spent-grain bun with spicy remoulade, red onion, baby arugula and bacon jam. 16.99 **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.



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PACKAGED BEER

Available for Curbside Pickup and Takeout

6-packs | 12 oz bottles or cans

- Kiwanda Pre-Prohibition Cream Ale *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

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
- India Pelican Ale 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

DRAFT BEER

Available for Seated Dining only in 16 oz pints unless noted

- Kiwanda Pre-Prohibition Cream Ale *Pint* 6.25
- Five Fin West Coast Pilsner *Pint* 6.25
- Pelican Pilsner *Pint* 6.25
- Pelicano Extra! Lager Cerveza *Pint* 6.25
- Sea'N Red Irish-Style Red Ale *Pint* 6.25
- Hazy Rock Juicy India Pale Ale *Pint* 6.75
- Otis Strong Juicy India Pale Ale *Pint* 6.25
- Comin' in Hot India Pale Ale *Pint* 6.75
- Updrift India Pale Ale *Pint* 6.75
- Hopsight 2020 India Pale Ale *Pint* 6.75
- Cape Crasher PNW India Pale Ale *Pint* 6.25
- Our Dankest Hour Dank India Pale Ale *Pint* 6.75
- Beak Breaker Double India Pale Ale *Pint* 7.00
- Bronze God Märzen-Style Lager *Pint* 6.25
- Turkey Bird Barrel-Aged Amber Ale *8 oz Snifter* 7.00
- Doryman's Dark Ale *Pint* 6.50
- Midnight Malt Cocoa Porter *Pint* 6.25
- Tsunami Export Stout *Pint* 7.00
- Ace Pineapple Cider 12oz *Bottle* 5.00
- Square Mile Cider 12oz *Can* \$5.00

COCKTAILS

Available for Seated Dining only

- Hot Toddy** Makers Mark Whiskey, honey, lemon, and hot water 10.00
- Kiwanda Cooler** Crater Lake Vodka, Bombay Gin, Bacardi Rum, sour mix, cranberry juice and lime juice 10.00
- Sneaker Wave** Crater Lake Vodka, Bacardi Rum, Triple Sec, cranberry, pineapple and orange juice 10.00
- Little Nestucca** Nudge Bailey's Irish Cream, Kahlua, Triple Sec and coffee 10
- Mimosa** Champagne and orange juice 9.50
- Bloody Mary** Crater Lake Vodka, housemade mix, lemon, olive skewer, lime and a salted rim 10.00

WINE

Bottles available for Curbside, Takeout and Seated Dining, glasses available for Seated Dining only

By the Bottle

- Pinot Noir David Hill 45.00
- Pinot Noir Oregon Territory 45.00
- Pinot Noir Machine Breaker 48.00
- Pinot Noir Black Magnolia 45.00
- Pinot Noir J. Christopher 50.00
- Pinot Noir Winderlea Bounteous 64.00
- Pinot Noir Marshall Davis 70.00

- Merlot Ghost Pines 45.00
- Red Blend Hedges CMS 45.00
- Cabernet Sauvignon Disruption 45.00
- Riesling Eola Hills 45.00
- Pinot Noir Rosé Elk Cove 45.00
- Pinot Gris Big Fire 45.00
- Chardonnay Pike Road 50.00
- Prosecco Amrita 48.00

By the Glass

- Pinot Noir David Hill 9.50
- Pinot Noir Oregon Territory 10.00
- Cabernet Sauvignon Milbrandt 10.00
- Red Blend Hedges CMS 10.00
- Riesling Eola Hills 9.50
- Pinot Gris Brandborg 10.00
- Chardonnay Lone Birch 10.00
- Pinot Noir Rosé Elk Cove 9.50
- Prosecco Amrita 9.50



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