

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 daily between the hours of **12:00 - 8:00 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

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**

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: 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**

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: Updrift 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**

DESSERTS

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**

Pecan Pie Pecans and chocolate married with Mother of All Storms and served with caramel and chocolate sauce. 10.99 **Pairing: 2020 Mother of All Storms**

🌿 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
 Ace Pineapple Cider *12oz Bottle* 5.00
 Square Mile Cider *12oz Can* 5.00

19.2 oz Tall Cans

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

22 oz bottles

Black is Beautiful 5.00
 2020 Mother of All Storms 20.00
 2015 Mother of All Storms 25.00
 2014 Mother of All Storms 25.00

DRAFT BEER

*Available for Seated Dining in 16 oz pints unless noted
 Available for Curbside Pickup and Takeout in 32 oz Growlers
 and 64 oz new Growlers (sorry no growler fills at this time)*

Kiwanda Pre-Prohibition Cream Ale *Pint* 6.25
 Five Fin West Coast Pilsner *Pint* 6.25
 Pelican Pilsner *Pint* 6.25
 Down and Around Oceanic Pale Ale *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
 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
 Bad Santa Cascadian Dark Ale *Pint* 6.25
 Midnight Malt Cocoa Porter *Pint* 6.25
 Tsunami Export Stout *Pint* 7.00
 Mother of all Storms 2019 English-Style Barleywine Aged in Bourbon Barrels
8oz Snifter 8.00 | *3oz Taster* 3.00 | *1oz Taster* 1.00
 Mother of all Storms 2020 English-Style Barleywine Aged in Bourbon Barrels
8oz Snifter 8.00 | *3oz Taster* 3.00 | *1oz Taster* 1.00

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
Kilty Pleasure Clonakilty Irish Whiskey aged in Mother of All Storms barrels, New Deal ginger liqueur, lemon juice, simple syrup, and angostura bitters 13.00
Irish Midnight Clonakilty Irish Whiskey aged in Mother of All Storms barrels, Midnight Malt Cocoa Porter, hot coffee, sugar, and whipped cream 13.00

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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