## APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Pairing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kalamari</strong></td>
<td>Lightly breaded and fried with tri-color banana peppers. Served with marinara, Kiwanda Cream Ale aioli, paprika and scallions.</td>
<td>18.99</td>
<td>Pairing: Kiwanda Pre-Prohibition Cream Ale</td>
</tr>
<tr>
<td><strong>Spicy Korean Cauliflower</strong></td>
<td>Cauliflower, red onions, and red peppers flash fried in spicy Gochujang sauce and topped with scallions.</td>
<td>17.99</td>
<td>Pairing: Pelican’s Dankest Hour Dunk IPA</td>
</tr>
<tr>
<td><strong>Pelican's Famous Tower of Rings</strong></td>
<td>Pelican’s famous panko-breaded onion rings served with Tsunami Stout BBQ sauce and spicy remoulade.</td>
<td>15.99</td>
<td>Pairing: Sea’N Red Irish-Style Red Ale</td>
</tr>
</tbody>
</table>

## KID’S

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Price with Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Strip &amp; Fries</strong></td>
<td>One crispy chicken strip, fries, BBQ sauce for dipping.</td>
<td>8.99</td>
<td></td>
</tr>
<tr>
<td><strong>Micro Fish &amp; Chips</strong></td>
<td>One piece of our famous panko crusted Alaskan cod and French fries.</td>
<td>10.99</td>
<td></td>
</tr>
<tr>
<td><strong>Hamburger &amp; Fries</strong></td>
<td>Kid-sized burger, with or without cheese, served with French fries.</td>
<td>9.99</td>
<td>Sub salad for 2.50</td>
</tr>
</tbody>
</table>

## SOUPS & SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Pairing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Clam Chowder</strong></td>
<td>Our award-winning chowder is best served with ocean views and a beer. Cup 7.99 Bowl</td>
<td>9.99</td>
<td>Pairing: Tsunami Export Stout</td>
</tr>
<tr>
<td><strong>House Salad</strong></td>
<td>Artisan lettuce mix with shredded parmesan, Kiwanda Cream Ale soaked dried cranberries and sliced almonds.</td>
<td>11.99</td>
<td>Side 6.99</td>
</tr>
<tr>
<td><strong>The Pelican Caesar</strong></td>
<td>Crisp hearts of romaine tossed with our housemade Caesar dressing, shaved parmesan, and housemade spent-grain bread croutons.</td>
<td>12.99</td>
<td>Side 7.99</td>
</tr>
<tr>
<td><strong>Winter Greens</strong></td>
<td>Arcadian mixed lettuces with Kiwanda Cream Ale soaked dried cranberries, roasted poblano peppers, cauliflower, roasted tomatoes, parmesan cheese and Italian Vinaigrette.</td>
<td>11.99</td>
<td>Pairing: Pelican Pilsner</td>
</tr>
<tr>
<td><strong>Soup &amp; Salad Special</strong></td>
<td>Bowl of our award-winning clam chowder with our house salad.</td>
<td>17.99</td>
<td>Pairing: Pelican Pilsner</td>
</tr>
</tbody>
</table>

## FLATBREADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Pairing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beer Sausage</strong></td>
<td>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.</td>
<td>17.99</td>
<td>Pairing: Sea’N Red Irish-Style Red Ale</td>
</tr>
<tr>
<td><strong>Smoked Tri-Tip</strong></td>
<td>Housemade dough topped with creamy Alfredo sauce, house smoked tri-tip, roasted tomatoes, red onion, and shredded mozzarella.</td>
<td>17.99</td>
<td></td>
</tr>
<tr>
<td><strong>Cauliflower Steak</strong></td>
<td>8oz cauliflower steak, seasoned and pan seared served atop baby arugula and topped with roasted poblano pepper and tomato salsa.</td>
<td>17.99</td>
<td></td>
</tr>
<tr>
<td><strong>Margherita</strong></td>
<td>Housemade dough topped with fresh tomato sauce, fresh mozzarella and basil chiffonade.</td>
<td>17.99</td>
<td></td>
</tr>
<tr>
<td><strong>Poblano Chicken</strong></td>
<td>Housemade dough topped with fresh tomato sauce, Sea’N Red brined chicken smoked with applewood, poblano peppers, red onions, and shredded mozzarella.</td>
<td>18.99</td>
<td></td>
</tr>
</tbody>
</table>

## ENTREES

<table>
<thead>
<tr>
<th>Item</th>
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<th>Pairing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pelican’s Fish &amp; Chips</strong></td>
<td>Three pieces of Alaskan cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer-battered fries, coleslaw and tartar sauce.</td>
<td>18.99</td>
<td>Pairing: Kiwanda Pre-Prohibition Cream Ale</td>
</tr>
<tr>
<td><strong>Cauliflower Steak</strong></td>
<td>8oz cauliflower steak, seasoned and pan seared served atop baby arugula and topped with roasted poblano pepper and tomato salsa.</td>
<td>17.99</td>
<td></td>
</tr>
<tr>
<td><strong>Poblano Chicken</strong></td>
<td>Housemade dough topped with fresh tomato sauce, Sea’N Red brined chicken smoked with applewood, poblano peppers, red onions, and shredded mozzarella.</td>
<td>18.99</td>
<td></td>
</tr>
<tr>
<td><strong>Spicy Burger</strong></td>
<td>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 BBQ sauce.</td>
<td>16.99</td>
<td></td>
</tr>
<tr>
<td><strong>Tsunami Burger</strong></td>
<td>All-natural, Oregon-grown beef with Tsunami Stout teriyaki glaze, fresh pineapple, sliced tomato, baby arugula, crispy onions.</td>
<td>18.99</td>
<td></td>
</tr>
</tbody>
</table>

## BURGERS & SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Backyard BBQ Burger</strong></td>
<td>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.</td>
<td>17.99</td>
<td></td>
</tr>
<tr>
<td><strong>Brewpub Cheeseburger</strong></td>
<td>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.</td>
<td>16.99</td>
<td></td>
</tr>
<tr>
<td><strong>Spicy Burger</strong></td>
<td>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.</td>
<td>18.99</td>
<td></td>
</tr>
<tr>
<td><strong>Tsunami Burger</strong></td>
<td>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.</td>
<td>18.99</td>
<td></td>
</tr>
</tbody>
</table>

## DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Apple Cobbler</strong></td>
<td>Granny Smith apple slices tossed in cinnamon sugar and baked into a cobbler. Topped with whipped cream and caramel sauce.</td>
<td>9.99</td>
<td>Pairing: Tsunami Export Stout</td>
</tr>
</tbody>
</table>

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

** Can be made vegetarian upon request

Can be made vegan upon request

Can be made gluten-free upon request

** Feeding trip 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 from Sunday–Thursday from 10:30 am–10:00 pm, Friday–Saturday 10:30 am–11:00 pm.
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 from Sunday–Thursday from 10:30 am–10:00 pm, Friday–Saturday 10:30 am–11:00 pm.

PACKAGED BEER
Available for Curbside Pickup and Takeout

6-packs | 12 oz bottles or cans
Kiwanida 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
Cape Crashr PNW India Pale Ale Bottles 9.99
The Brewed Abides White Russian Inspired Milk Stout Bottles 9.99
Midnight Malt Coca Porter Cans 9.99
Ace Pineapple Cider 12oz Bottle 5.00
Square Mile Cider 12oz Can 5.00

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

12-packs | 12 oz bottles or cans
Kiwanida Pre-Prohibition Cream Ale Cans 18.00
Mixed Pack with Beak Breaker, Updrift, Kiwanida and Midnight Malt Cans 18.00
Mixed Pack with Kiwanida, 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
2014 Stormwatcher’s barleywine 25.00

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

Kiwanida Pre-Prohibition Cream Ale Pint $6.25
Five Fin West Coast Pilsner Pint $6.25
Pelican Pilsner Pint $6.25
Head Out American-Style Hefeweizen Pint $6.25
Down and Around Oceanic Pale Ale Pint $6.25
Hazy Rock Juicy India Pale Ale Pint 6.75
Updrift India Pale Ale Pint 6.75
Cape Crashr PNW India Pale Ale Pint 6.25
Our Dankest Hour Dank India Pale Ale Pint 7.00
Beak Breaker Double India Pale Ale Pint 7.00
Sea’N Red Irish-Style Red Ale Pint 6.25
Drop Red Gorgeous Imperial Red Ale Pint 6.75
The Brewed Abides White Russian Inspired Milk Stout Pint 6.25
Bad Santa Cascadian Dark Ale Pint 6.25
Midnight Malt Coca 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 | 1oz Taster 3.00 | 1oz Taster 1.00
Mother of all Storms 2020 English-Style Barleywine Aged in Bourbon Barrels 8oz Snifter 8.00 | 1oz 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

Kiwanida 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, homestead 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 Coca Porter, hot coffee, sugar, and whipped cream 13.00

WINE

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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