

PELICAN BREWING COMPANY

APPETIZERS

Calamari Lightly breaded and fried with tri-color banana peppers. Served with marinara, Kiwanda Cream Ale aioli, paprika and scallions. 18.99 **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. 15.99 **Pairing:** *Sea'N Red Irish-Style Red Ale*

FLATBREADS

Beer Sausage 🍷 Housemade dough topped with fresh tomato sauce, roasted tomatoes, ricotta cheese, beer sausage made with Sea'N 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. 17.99 **Pairing:** *Kiwanda Pre-Prohibition Cream Ale*

Poblano Chicken Housemade dough topped with fresh tomato sauce, Sea'N Red Ale brined chicken smoked with applewood, poblano peppers, red onions, and shredded mozzarella. Topped with Tabasco ranch and cilantro. 18.99 **Pairing:** *Pelican 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*

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*

SOUPS & SALADS

Dressing Choices: Stout Balsamic, Bleu Cheese, Ranch, Huckleberry Vinaigrette, and Italian Vinaigrette. Add to any salad: grilled chicken* 5.00

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. 11.99 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 croutons. 12.99 or Side 7.99 **Pairing:** *Pelican Pilsner*

Winter Greens 🌿 🍷 Arcadian mixed lettuces with Kiwanda Cream Ale soaked dried cranberries, roasted poblano peppers, cauliflower, roasted tomatoes, parmesan cheese and Italian Vinaigrette. 11.99 **Pairing:** *Pelican Pilsner*

Soup & Salad Special Bowl of our award-winning clam chowder with our house salad. 17.99 **Pairing:** *Pelican Pilsner*

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. 17.99 **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. 16.99 **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*



Pelican Signature Item



Can be made vegetarian upon request



Can be made vegan upon request



Can be made gluten-free upon request

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

SEASONAL SPECIALS

Smoked Salmon Cakes Two house smoked Coho salmon cakes with panko, red bell peppers, green onion and Kiwanda Cream Ale aioli served on a bed of arugula and Tsunami Stout chipotle aioli. Topped with Kiwanda Cream Ale aioli. 15.99 **Pairing:** Paddleback Oceanic Pale Ale

Spicy Vegetable Flatbread Housemade dough topped with spicy gochujang sauce, broccoli and cauliflower florets, red onions and shredded mozzarella. 16.99 **Pairing:** Updrift IPA

KID'S

Chicken Strip & Fries One crispy chicken strip, fries, BBQ sauce for dipping. 8.99 **Pairing:** Pelican Root Beer

Micro Fish & Chips One piece of our famous panko crusted Alaskan cod and French fries. 10.99 **Pairing:** Pelican Root Beer

Hamburger & Fries Kid-sized burger, with or without cheese, served with French fries. 9.99 Sub salad for 2.50. **Pairing:** Pelican Root Beer

DESSERTS

Apple Cobbler Granny Smith apple slices tossed in cinnamon sugar and baked into a cobbler. Topped with whipped cream and caramel sauce. 9.99 **Pairing:** Sea'N Red Irish-Style Red Ale

Strawberry Rhubarb Crisp Fresh strawberry and rhubarb topped with pale malt and oat crisp topping. Served warm with Tillamook® vanilla ice cream. 9.99 **Pairing:** Pelican Pilsner

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PACKAGED BEER

6-packs | 12 oz bottles or cans

Kiwanda Pre-Prohibition Cream Ale *Bottles* 9.99
Five Fin West Coast Pilsner *Bottles* 9.99
Pelican Pilsner *Cans* 9.99
Head Out American-Style Hefeweizen *Bottles* 9.99
Paddleback Oceanic Pale Ale *Cans* 9.99
Hazy Rock Juicy India Pale Ale *Cans* 9.99
Updrift India Pale Ale *Cans* 9.99
Cape Crasher PNW India Pale Ale *Bottles* 9.99
Our Dankest Hour Dank India Pale Ale *Cans* 9.99
Beak Breaker Double India Pale Ale *Bottles or Cans* 9.99
Sea'N Red Irish-Style Ale *Bottles* 9.99
The Brewed Abides White Russian Inspired Milk Stout *Bottles* 9.99
Midnight Malt Cocoa Porter *Cans* 9.99
Ace Pineapple Cider *12oz Bottle* 5.00
Square Mile Cider *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
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

500 ml bottles

Bird-Day Vol. I Imperial Porter with Passionfruit and Cocoa Nibs 5.99

WINE

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

PELICAN BREWING COMPANY



BORN AT THE BEACH

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.*

PACIFIC CITY

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