PELICAN BREWING COMPANY

Feed your flock through our different ordering options to suit your needs. *For Takeout*, call ahead to **503.965.7007** to place your order and we'll let you know when it's ready to pickup. *If you prefer Seated Dining,* we have Indoor and Limited, Weather Dependent Patio Dining available with heaters and partially covered seating, visit us from **Sunday – Thursday 12:00 pm-9:00 pm, Friday-Saturday 12:00 pm-10:00 pm.**

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: Updrift India Pale Ale

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

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

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 8.99 Bowl 10.99 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

Seasonal 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

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. 19.99 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. 20.99 Pairing: Sea'N Red Irish-Style Red Ale

Margherita Housemade dough topped with fresh tomato sauce, fresh mozzarella and basil chiffonade. 19.99 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. 20.99 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. 20.99 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

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

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 India Pale Ale

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

* 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 Takeout

6-packs | 12 oz bottles or cans

Kiwanda Pre-Prohibition Cream Ale *Bottles* 10.49
Pelican Pilsner *Cans* 10.49
Head Out American-Style Hefeweizen *Bottles* 10.49
Peach Trip Ale with Peaches *Cans* 10.49
Raspberried at Sea Vol. II Ale with Raspberries *Bottles* 10.49
Paddleback Oceanic Pale Ale *Cans* 10.49
Kreamsicle Orange Zest India Pale Ale *Cans* 10.49
Hazy Rock Juicy India Pale Ale *Cans* 10.49
Slide Tackle Hazy India Pale Ale *Cans* 10.49
Updrift India Pale Ale *Cans* 10.49
Cape Crasher PNW India Pale Ale *Bottles* 10.49
Beak Breaker Double India Pale Ale *Bottles or Cans* 10.49
Sea'N Red Irish-Style Ale *Bottles* 10.49
Tsunami Export Stout *Bottles* 10.49
Ace Pineapple Cider *12oz Bottle* 6.00
2 Towns Ciderhouse BrightCider *12oz Can* 6.00

19.2 oz Tall Cans

Kiwanda Pre-Prohibition Cream Ale 3.50
Tsunami Export Stout 4.50
Beak Breaker Double India Pale Ale 4.50
India Pelican Ale India Pale Ale 4.50

12-packs | 12 oz bottles or cans

Kiwanda Pre-Prohibition Cream Ale *Cans* 19.50
Mixed Pack with Beak Breaker, Updrift, Kiwanda and Pelican Pilsner *Cans* 19.50
Mixed Pack with Beak Breaker, Kiwanda, Paddleback, and Head Out *Bottles* 19.50
Mixed IPA Pack with Hazy Rock, Updrift, Beak Breaker and Cape Crasher *Bottles* 19.50

500 mL Bottles

Father of all Tsunamis Imperial Stout Ale Aged in Rye Whiskey Barrels 12.99

DRAFT BEER

Available for Seated Dining in 16 oz pints unless noted
Available for Takeout in 32 oz Crowlers and 64 oz Growlers

Kiwanda Pre-Prohibition Cream Ale *Pint* 6.50
Pelican Pilsner *Pint* 6.50
Head Out American-Style Hefeweizen *Pint* 6.50
Raspberried at Sea Vol. II Ale with Raspberries *Pint* 6.50
Peach Trip Ale with Peaches *Pint* 6.50
Paddleback Oceanic Pale Ale *Pint* 6.50
Rock the Apricot Fruited IPA *Pint* 6.50
Kreamsicle Orange Zest India Pale Ale *Pint* 7.00
Hazy Rock Juicy India Pale Ale *Pint* 7.00
Slide Tackle Hazy India Pale Ale *Pint* 6.50
Updrift India Pale Ale *Pint* 7.00
Cape Crasher PNW India Pale Ale *Pint* 6.50
Beak Breaker Double India Pale Ale *Pint* 7.25
Sea'N Red Irish-Style Red Ale *Pint* 6.50
Tsunami Export Stout *Pint* 7.25
Father of all Tsunamis Imperial Stout Ale Aged in Rye Whiskey Barrels *8 oz Snifter* 7.75
2 Towns Ciderhouse BrightCider *Pint* 6.75

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 Takeout and Seated Dining, glasses available for Seated Dining only

By the Bottle

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
Pinot Noir Rosé Elk Cove 45.00
Pinot Noir Compton Family 45.00
Pinot Noir David Hill 45.00
Merlot Ghost Pines 45.00
Red Blend Druid's Fluid 50.00
Zinfandel Ancient Peaks 45.00
Cabernet Sauvignon Millbrandt 50.00
Riesling Eola Hills 45.00
Pinot Gris Anne Amie 45.00
Chardonnay Pike Road 50.00
Prosecco Amrita 48.00

By the Glass

Pinot Noir Compton Family 9.50
Pinot Noir Rosé Elk Cove 9.50
Pinot Noir David Hill 9.50
Red Blend Druid's Fluid 10.00
Zinfandel Ancient Peaks 10.00
Cabernet Sauvignon Milbrandt 10.00
Riesling Eola Hills 9.50
Pinot Gris Anne Amie 10.00
Chardonnay Lone Birch 10.00
Prosecco Amrita 9.50

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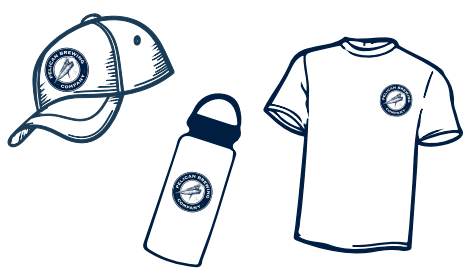
We've got it all. Just let us know what you're looking for and we'll bring to you. Want to send a gift to a fellow beer lover? From apparel to drinkware, hats to gift cards – we've got you covered.

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