

PELICAN BREWING COMPANY

APPETIZERS

Calamari Lightly breaded and fried with tri-color banana peppers. Served with spicy remoulade, Kiwanda Cream Ale aioli, paprika and scallions. 22.99 **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. 20.99 **Pairing:** [Updrift IPA](#)

Pelican's Famous Tower of Rings 🍷 Pelican's famous panko-breaded onion rings served with Tsunami Stout BBQ sauce and spicy remoulade. 18.49 **Pairing:** [Sea'N Red Irish-Style Red Ale](#)

Steamer Clams One pound of Manila clams in Kiwanda Cream Ale broth with shallots and fresh herbs. Served with toasted garlic crostini. 22.99 **Pairing:** [Kiwanda Pre-Prohibition Cream Ale](#)

FLATBREADS

Beer Sausage 🍷 Housemade dough topped with fresh tomato sauce, roasted tomatoes, ricotta cheese, parmesan cheese, beer sausage made with Sea'N Red Ale and fresh herbs. 23.99 **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. 24.99 **Pairing:** [Sea'N Red Irish-Style Red Ale](#)

Margherita 🍷 Housemade dough topped with fresh tomato sauce, fresh mozzarella, roasted tomatoes, and basil. 23.99 **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, pepper jack cheese, and shredded mozzarella. Topped with Tabasco ranch and cilantro. 23.99 **Pairing:** [Pelican Pilsner](#)

Bacon Brie Hazelnut 🍷 Housemade dough topped with fresh tomato sauce, creamy alfredo sauce, mozzarella, bacon, brie, and hazelnuts. Drizzled on top with honey. 23.99 **Pairing:** [Pelican Pilsner](#)

ENTREES

Pelican's Fish & Chips 🍷 Three pieces of wild caught Pacific Cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer-battered fries, coleslaw and tartar sauce. 23.99 **Pairing:** [Kiwanda Pre-Prohibition Cream Ale](#)

Cauliflower Steak 🌿 🍷 8oz cauliflower steak, seasoned and pan seared served atop baby arugula and topped with red pepper and tomato salsa. 21.49 **Pairing:** [Updrift IPA](#)

Smoked Pork Mac and Cheese 🍷 Creamy mac and cheese with cavatappi pasta, Tillamook® cheddar cheese and green onions. Topped with Tsunami Stout BBQ smoked pulled pork. 29.99 **Pairing:** [Updrift IPA](#)

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. *Made fresh daily, while supplies last.* 33.99 **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. *Made fresh daily, while supplies last.* 30.99 **Pairing:** [Sea'N Red Irish-Style Red Ale](#)

Pale Malt Crusted Salmon 🍷 Wild caught PNW Salmon served with cranberry rice and seasonal vegetable. Topped with Hazestack orange beer sauce and green onions. 39.99 **Pairing:** [Hazestack Double Hazy IPA](#)

Chicken Strips Two crispy breaded chicken strips, served with beer-battered fries and Tsunami Stout BBQ Sauce. 18.99 **Pairing:** [Tsunami Export Stout](#)

SOUPS & SALADS

Dressing Choices: Stout Balsamic, Bleu Cheese, Ranch, Berry Vinaigrette, and Italian Vinaigrette. **Add to any salad:** grilled chicken* 9.00, smoked tri-tip* 15.00, or salmon* 15.00

Clam Chowder 🍷 Our award-winning chowder is best served with ocean views and a beer. Cup 9.99 Bowl 12.49 **Pairing:** [Tsunami Export Stout](#)

Clam Chowder Bread Bowl Freshly baked sourdough bread bowl filled with our award-winning chowder, best served with ocean views and a beer. 19.99 **Pairing:** [Tsunami Export Stout](#)

House Salad 🌿 🍷 Artisan lettuce mix with parmesan cheese, Kiwanda Cream Ale soaked dried cranberries and sliced almonds. 13.99 or Side 7.99 **Pairing:** [Kiwanda Pre-Prohibition Cream Ale](#)

The Pelican Caesar 🍷 Crisp hearts of romaine tossed with our housemade Caesar dressing, parmesan cheese, and housemade croutons. 14.99 or Side 8.99 **Pairing:** [Pelican Pilsner](#)

Seasonal Greens 🌿 🍷 Arcadian mixed lettuces with Kiwanda Cream Ale soaked dried cranberries, sunflower seeds, red bell peppers, red onion, cauliflower, roasted tomatoes, parmesan cheese and Italian Vinaigrette. 15.99 **Pairing:** [Pelican Pilsner](#)

Soup & Salad Special Bowl of our award-winning clam chowder with our house salad. 19.99 **Pairing:** [Pelican Pilsner](#)

KID'S

Chicken Strip & Fries One crispy chicken strip and French fries. 10.99 **Pairing:** [Pelican Root Beer](#)

Micro Fish & Chips One piece of our famous panko crusted Pacific cod and French fries. 11.99 **Pairing:** [Pelican Root Beer](#)

Hamburger & Fries Kid-sized burger, with or without cheese, served with French fries. 10.99 Sub salad for 2.50. **Pairing:** [Pelican Root Beer](#)

Pasta Cavatappi pasta tossed in your choice of sauce and topped with cheese: Tillamook® cheddar cheese sauce, marinara, or butter. 11.99 **Pairing:** [Pelican Root Beer](#)

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, fresh, never frozen, 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. 21.99 **Pairing:** [Tsunami Export Stout](#)

Brewpub Cheeseburger 🍷 All-natural, fresh, never frozen, Oregon-grown beef with Tillamook® cheddar cheese, served on a spent-grain bun with Kiwanda Cream Ale aioli, baby arugula and sliced tomato. 19.99 **Pairing:** [Sea'N Red Irish-Style Red Ale](#)

Spicy Burger 🍷 All-natural, fresh, never frozen, 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. 21.99 **Pairing:** [Updrift IPA](#)

Tsunami Burger 🍷 All-natural, fresh, never frozen, 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. 21.99 **Pairing:** [Beak Breaker Double IPA](#)

Tri-Tip Sandwich 🍷 Applewood smoked, dry rubbed tri-tip thinly sliced with Tillamook® cheddar cheese, Tsunami Stout BBQ sauce, crispy onions, and creamy horseradish mayo served on a Telera roll. 25.99 **Pairing:** [Cape Crasher PNW IPA](#)

Pulled Pork Sandwich 🍷 House smoked pulled pork topped with Tillamook® cheddar cheese, served on a spent grain bun with Tsunami Stout chipotle aioli, dill pickles, and crispy fried onions. Served with beer-battered fries. 24.99 **Pairing:** [Tsunami Export Stout](#)

DESSERTS

Apple Cobbler Granny Smith apple slices tossed in cinnamon sugar and baked into a cobbler. Topped with whipped cream and caramel sauce. 10.99 **Pairing:** [Sea'N Red Irish-Style Red Ale](#)

Strawberry Rhubarb Crisp Fresh strawberry and rhubarb topped with oat crisp topping. Served warm with Tillamook® vanilla ice cream. 10.99 **Pairing:** [Pelican Pilsner](#)

Chocolate Stout Float Award winning Tsunami Stout with a scoop of Tillamook® vanilla bean ice cream, topped with whipped cream, caramel and chocolate sauce. 11.99

Caramel Root Beer Float 🍷 Our housemade root beer with a scoop of Tillamook® vanilla bean ice cream, topped with whipped cream, caramel, and chocolate sauce. 10.99

Lemon Cheesecake Creamy cheesecake with graham cracker crust, mint, topped with housemade lemon curd and fresh raspberries. 10.99 **Pairing:** [Hazestack Double Hazy 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. Salmon and Burgers can be cooked to order, and Tri-Tip is prepared medium.

The city of Cannon Beach has implemented a tax of 5% on all prepared food. We have chosen to display the tax as the "Prepared Food Tax" on your receipt to be transparent with our guests.



GEAR UP FOR YOUR ADVENTURE

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.

VISIT SHOP.PELICANBREWING.COM



Open your phone camera and point at QR code, click the pop-up to visit our online shop



TAKE YOUR BEER-TO-GO

All of our Pelican beer is made right, here. Brewed with purpose, passion and deep respect for the craft. We are locally owned and fortunate enough for every beer you drink to come straight from the beautiful Oregon Coast.

TO GRAB YOUR FAVORITE BEER TO-GO, SEE THE FULL PACKAGED BEER LIST AT CHECKOUT!

Looking for our beer near you?
Visit PelicanBrewing.com/Beer-Finder to locate Pelican Beer at a store near you.



MUG CLUB – JOIN THE FLOCK

Get exclusive use of your own hand-crafted mug and a variety of benefits every time you visit. You won't want to miss out on being a Pelican Mug Club member!

A FEW MUG CLUB BENEFITS:



Use of Pelican Mug and 20 oz drafts for the price of 16 oz



BIRTHDAY

Free dessert on your birthday



10% discount on food, beverages, and beer-to-go at any of our restaurants



10% discount on Pelican merchandise, including the online store



Exclusive Mug Club t-shirt each year as a member



Invites to Mug Club only events and access to seasonal and specialty beers

VISIT PELICANBREWING.COM/MUG-CLUB FOR THE FULL LIST OF BENEFITS OR, ASK YOUR SERVER HOW TO SIGN-UP!

BORN AT THE BEACH

Our home is the beach, where in Pacific City in 1996, the original Pelican Brewing Company was born. Today we have taken our breweries and our values to other Oregon Coast towns where we wake up each day in a place that reminds us that amazing is possible. Cheers fellow fanatics. This is as good as it gets.

PELICANBREWING.COM



Pelican Brewing is ready to serve you in four towns on the Oregon Coast. Each has its own special persona—you choose which one calls to you, or better yet, try them all!

SILETZ BAY 2022

Opening in Spring 2022, our newest expansive location sprawls along the bayfront, showcasing fresh coastal inspired cuisine, panoramic sunset views, and local wildlife as the tides ebb and flow.

PACIFIC CITY 1996

This warm and inviting restaurant is the original birthplace of Pelican Brewing and the only beachfront brewpub in the PNW offering a front row seat to Haystack Rock, surfers, dory boats, and all the beach action.

TILLAMOOK 2013

In our intimate tap room, you can view the action on the floor of our high-production brewery or take the party outside to our casual patio hangout in the heart of Tillamook.

CANNON BEACH 2016

Our most northern location is a modern designed restaurant featuring an open kitchen, pizza oven, and vaulted ceilings. Enjoy our casual patio and indoor seating that offers a peek into our 10bbl R&D brewery.