

PELICAN BREWING COMPANY

APPETIZERS

Beak Breaker Wings Our signature chicken wings that are lightly brined in our very own Beak Breaker Double IPA, then fried to perfection and tossed with your choice of Sea N’ Red Bobby-Q sauce or house made buffalo sauce, served with celery sticks and your choice of ranch or bleu cheese. 21.99 **Pairing:** [Beak Breaker Double IPA](#)

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

Ahi Poke & Wonton Chips** Fresh Ahi Tuna tossed in our ginger lime sauce, topped with scallions and sesame seeds, served with house fried wonton chips. 25.99 **Pairing:** [Sunrise Surfer Blonde Ale](#)

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

Bloody Mary Oyster Shooters** 🍷 Fresh local oysters served with our house made bloody mary sauce and topped with fried capers. 3.99 each or 4 for 13.99 **Pairing:** [Head Out Hefeweizen](#)

Mignonette Oyster Shooters** 🍷 Fresh local oysters served with a shallot vinaigrette. 3.99 each or 4 for 13.99 **Pairing:** [Head Out Hefeweizen](#)

Pelican’s Famous Tower of Rings 🍷 Pelican’s famous panko-breaded onion rings served with Sea N’ Red Bobby-Q sauce and spicy remoulade. 16.99 **Pairing:** [Sea’N Red Irish-Style Red Ale](#)

SOUPS, SALADS, & BOWLS

Dressing Choices: Stout Balsamic, Bleu Cheese, Ranch, Berry Vinaigrette, Italian Vinaigrette, and Russian Dressing. Add to any salad: grilled chicken* 9.00, ahi tuna 13.00, smoked tri-tip* 15.00, salmon* 15.00, or Dungeness crab meat* 18.00

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](#)

Ahi Poke Bowl** 🍷 Fresh Ahi Tuna tossed in our ginger lime sauce, house made pickled vegetables, sriracha aioli, pickled ginger, cilantro, sesame seeds, served atop a bed of sushi rice with unagi sauce. 26.99 **Pairing:** [Sunrise Surfer Blonde Ale](#)

Ginger Lime Portobello Bowl 🍄 🍷 Marinated portobello mushrooms and house made pickled vegetables on a bed of tender rice noodles and red cabbage tossed in our ginger lime sauce and unagi sauce, topped with fresh cilantro, mint, and hazelnuts. 25.99 **Pairing:** [Sunrise Surfer Blonde Ale](#)

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

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

DESSERTS

Marionberry Buckle Local marionberry compote baked in a rich cake batter, served warm, topped with Tillamook® vanilla bean ice cream. 10.99 **Pairing:** [Sea’N Red Irish-Style Red Ale](#)

Chocolate Chip Cookie Brownie Chocolate chip cookies baked into a decadent chocolate brownie served warm, topped with Tillamook® vanilla bean ice cream and Tsunami Stout chocolate sauce. 10.99 **Pairing:** [Tsunami Export Stout](#)

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 seasonal berries. 10.99 **Pairing:** [Beak Breaker Double IPA](#)

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, shredded mozzarella, and Provolone cheese. Topped with fresh herbs. 24.99 **Pairing:** [Sea’N Red Irish-Style Red Ale](#)

Cheese 🍄 🍷 House made dough topped with fresh tomato sauce, shredded mozzarella, Provolone cheese, and fresh herbs. 23.99 **Pairing:** [Kiwanda Ale](#)

Wild Mushroom 🍄 House made dough topped with creamy alfredo sauce, shredded mozzarella, Provolone cheese, parmesan cheese, wild mushrooms, and fresh herbs. 23.99 **Pairing:** [Pelican Pilsner](#)

Bacon Brie Hazelnut 🍷 Housemade dough topped with fresh tomato sauce, creamy alfredo sauce, mozzarella, Provolone cheese, 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 Ale and panko, served with beer-battered fries, pineapple coleslaw and tartar sauce. 23.99 **Pairing:** [Kiwanda Ale](#)

Dungeness Crab Mac and Cheese 🍄 Fresh local Dungeness Crab meat tossed in our scratch made cheese sauce with cavatappi pasta, topped with panko bacon breadcrumbs. 35.99 **Pairing:** [Raspberried At Sea, Ale with Raspberries](#)

Bratwurst Plate Locally made Bratwurst poached in Sea N’ Red Ale and lightly seared, served with house made bacon sauerkraut, smashed potatoes, and Dijon mustard. 25.99 **Pairing:** [Hoppa Don’t Preach IPA](#)

Seafood Linguine A seafood packed pasta served with fresh local clams, shrimp, and linguine noodles in a white wine and tomato cream herb sauce. 31.99 **Pairing:** [Pelican Pilsner](#)

14-Hour Slow Smoked Tri-Tip* 🍷 Applewood smoked, dry rubbed tri-tip, served with Tillamook® cheddar smashed potatoes, pineapple coleslaw, Sea N’ Red Bobby-Q sauce and crispy onions. *Made fresh daily, while supplies last.* 33.99 **Pairing:** [Tsunami Export Stout](#)

Chicken Piccata Two tender chicken breasts pan fried with a light coating, served on a bed of fresh linguine pasta, topped with a silky butter & lemon cream sauce, finished with fried capers and Italian parsley. 29.99 **Pairing:** [Updrift IPA](#)

Pale Malt Crusted Salmon* Wild caught PNW Salmon served with cranberry rice and seasonal vegetable. Topped with Hazestack orange beer sauce and scallions. 39.99 **Pairing:** [Sea’N Red Irish-Style Red Ale](#)

BURGERS & SANDWICHES

Served with beer-battered fries, substitute a house salad for 2.50 or onion rings for 3.00. Add pork belly for 10.00. 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 locally sourced brioche bun with Tsunami Stout bacon jam, green leaf lettuce, sliced tomato, crispy fried onions and housemade Sea N’ Red Bobby-Q sauce. 21.99 **Pairing:** [Tsunami Export Stout](#)

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 locally sourced brioche bun with Tsunami Stout chipotle aioli, green leaf lettuce, 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, green leaf lettuce, crispy onions, Tillamook® pepper jack cheese and Kiwanda Ale aioli on a locally sourced brioche bun. 21.99 **Pairing:** [Beak Breaker Double IPA](#)

Brewpub Cheeseburger* 🍷 All-natural, fresh, never frozen, Oregon-grown beef with Tillamook® cheddar cheese, served on a locally sourced brioche bun with Kiwanda Ale aioli, green leaf lettuce and sliced tomato. 19.99 **Pairing:** [Sea’N Red Irish-Style Red Ale](#)

Pork belly Banh Mi* 🍷 House smoked thick cut crispy Carlton Farms pork belly on a fresh baked Telera roll with sriracha aioli, house made pickled vegetables, and cilantro. 26.99 **Pairing:** [Kiwanda Ale](#)

Pelican Reuben* All-natural corned beef thinly sliced, topped with melty Swiss cheese, Russian dressing, and house made bacon sauerkraut, all served on marbled rye. 25.99 **Pairing:** [Updrift IPA](#)

Portobello Banh Mi* 🍄 🍷 Marinated portobello mushrooms piled high on a fresh baked Telera roll with sriracha aioli, house made pickled vegetables, and cilantro. 24.99 **Pairing:** [Kiwanda Ale](#)

Tri-Tip Sandwich* Applewood smoked, dry rubbed tri-tip thinly sliced with Tillamook® cheddar cheese, Sea N’ Red Bobby-Q, crispy onions, and creamy horseradish mayo served on a Telera roll. 25.99 **Pairing:** [Hoppa Don’t Preach 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.

** Contains ingredients that are served raw



HAPPY HOUR

SUNDAY-THURSDAY*

8:00 PM - CLOSE

*EXCLUDING SELECT HOLIDAYS

\$5 PINTS
Draft Beer 5.00
Imperial Draft Beer 6.00

House White & Red Wine 5.00
Draft Sparkle Hops 2.00

BITES:

Beak Breaker Wings 8.99
Oyster Shooter** 🍷 1.99
Bloody Mary or Mignonette
Pelican's Onion Rings 🍷 7.99
Beer-Battered Fries 🍷 2.99
Cup of Clam Chowder 🍷 5.99

Pelican's Micro Fish & Chips 🍷 7.99
Chicken Strip & Fries 🍷 7.99
Brewpub Cheeseburger* 🍷 9.99
The Pelican Caesar* 4.99
House Salad 🍷 🍷 4.99

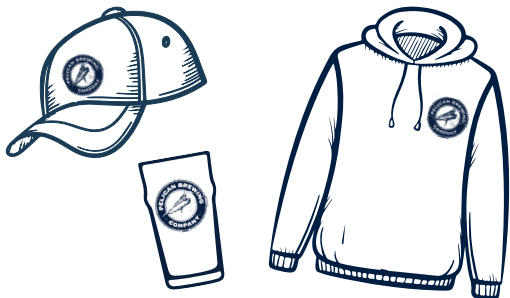
GEAR UP FOR YOUR ADVENTURE

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](https://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](https://pelicanbrewing.com/beer-finder) to locate Pelican Beer at a store near you.



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](https://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.