

# 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