

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 housemade buffalo sauce, served with celery sticks and your choice of ranch or bleu cheese. 23.99
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. 24.99 **Pairing:** [Kiwanda Ale](#)

Bavarian Pretzels and Cheese A pair of jumbo Bavarian pretzels, salted to perfection, served with our scratch made cheese sauce with Tillamook® cheddar cheese. 22.99 **Pairing:** [Head Out Hefeweizen](#)

Calamari Lightly breaded and fried with banana peppers. Served with spicy remoulade, Kiwanda Ale aioli, paprika and scallions. 24.49 **Pairing:** [Kiwanda Ale](#)

Bloody Mary Oyster Shooters** Fresh local oysters served with our housemade bloody mary sauce and topped with fried capers. 4.49 each or 4 for 14.99 **Pairing:** [Head Out Hefeweizen](#)

Mignonette Oyster Shooters** Fresh local oysters served with a shallot vinaigrette and topped with Local Dulse seaweed. 4.49 each or 4 for 14.99
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. 18.49 **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* 10.00, ahi tuna 14.00, smoked tri-tip* 16.00, salmon* 16.00, or Dungeness crab meat* 19.00

Clam Chowder Our award-winning clam chowder, loaded with clams, bacon, and potatoes. Best served with ocean views and a beer. Cup 9.99 Bowl 13.99
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. 22.49 **Pairing:** [Tsunami Export Stout](#)

Ahi Poke Bowl** Fresh Ahi Tuna tossed in our ginger lime sauce, housemade pickled vegetables, sriracha aioli, pickled ginger, cilantro, and sesame seeds, served atop a bed of sushi rice with unagi sauce. 27.99 **Pairing:** [Sunrise Surfer Blonde Ale](#)

Crispy Coastal Shrimp Bowl Crispy shrimp fried to perfection and tossed in sriracha aioli, housemade pickled vegetables, pickled ginger, cilantro, and sesame seeds served atop a bed of sushi rice with unagi sauce. 27.99 **Pairing:** [Kiwanda Ale](#)

Ginger Lime Portobello Bowl Marinated portobello mushrooms and housemade 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. 27.99 **Pairing:** [Sunrise Surfer Blonde Ale](#)

House Salad Artisan lettuce mix with parmesan cheese, Kiwanda Ale soaked dried cranberries and sliced almonds. 14.99 or Side 8.49 **Pairing:** [Kiwanda Ale](#)

The Pelican Caesar* Crisp hearts of romaine tossed with our housemade Caesar dressing, parmesan cheese, and housemade croutons. 15.99 or Side 9.49 **Pairing:** [Pelican Pilsner](#)

Soup & Salad Special Bowl of our award-winning clam chowder with our house salad. 20.99 **Pairing:** [Pelican Pilsner](#)

DESSERTS

Marionberry Buckle Local marionberry compote baked in a rich cake batter, served warm, topped with Tillamook® vanilla bean ice cream. 11.49 **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. 11.49 **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. 12.49 **Contains alcohol**

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. 11.49

Lemon Cheesecake Creamy cheesecake with graham cracker crust, mint, topped with housemade lemon curd and fresh seasonal berries. 11.49 **Pairing:** [Beak Breaker Double IPA](#)

BRUNCH (10:30AM-2PM)

Eggs Benedict* Black Forest Ham and poached eggs served on toasted English muffins, topped with house made Hollandaise sauce, served alongside scratch made breakfast potatoes. 19.99

Dungeness Crab Eggs Benedict* Fresh Dungeness Crab and poached eggs served on toasted English muffins, topped with house made Hollandaise sauce, served alongside scratch made breakfast potatoes. 27.99

Vegetarian Eggs Benedict* Fresh sliced tomato, melted mozzarella and provolone cheese, and poached eggs served on toasted English muffins, topped with microgreens and house made Hollandaise sauce, served alongside scratch made breakfast potatoes. 19.99

Corned Beef Hash* Scratch made breakfast potatoes tossed with sauteed peppers & onions, hash sauce, corned beef, topped with two eggs and house made Hollandaise sauce. 20.99

Vegetarian Hash* Scratch made breakfast potatoes tossed with sauteed peppers & onions, hash sauce and seasonal vegetables, topped with two eggs and house made Hollandaise sauce. 18.99

14-Hour Smoked Tri-Tip Steak and Eggs* Applewood smoked, dry rubbed tri-tip, served with two eggs and scratch made breakfast potatoes. 28.99

Biscuits & Gravy Two fluffy house baked biscuits smothered in our sausage gravy. 19.99

Belgian Waffles Three Belgian waffles made with pearl sugar, with fluffy whipped butter and maple syrup, sprinkled with powdered sugar. 18.99

Chicken & Waffles* Tender & crispy chicken breast served on two Belgian waffles, with fluffy whipped butter and maple syrup, sprinkled with powdered sugar, served alongside scratch made breakfast potatoes. 26.99

Vegan Avocado Toast Perfectly toasted sourdough bread topped with fresh smashed avocado, roasted pepitas, sliced red radish, micro greens, and everything bagel seasoning. 18.99

Avocado Toast* Perfectly toasted sourdough bread topped with fresh smashed avocado, roasted pepitas, sliced red radish, poached eggs, house made Hollandaise sauce, micro greens, and everything bagel seasoning. 19.99

Doryman's Breakfast* Scratch made breakfast potatoes served with your choice of sausage or bacon, toast, eggs, whipped butter, and house made jam. 19.99

FLATBREADS

Beer Sausage Housemade dough topped with fresh San Marzano tomato sauce, roasted tomatoes, ricotta cheese, parmesan cheese, beer sausage made with Sea'N Red Ale and fresh herbs. 24.99 **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. 25.99 **Pairing:** [Sea'N Red Irish-Style Red Ale](#)

Cheese Housemade dough topped with fresh San Marzano tomato sauce, shredded mozzarella, Provolone cheese, and fresh herbs. 23.99 **Pairing:** [Kiwanda Ale](#)

Wild Mushroom Housemade dough topped with creamy alfredo sauce, shredded mozzarella, Provolone cheese, parmesan cheese, wild mushrooms, and fresh herbs. 24.99 **Pairing:** [Pelican Pilsner](#)

Bacon Brie Hazelnut Housemade dough topped with fresh San Marzano tomato sauce, creamy alfredo sauce, mozzarella, Provolone cheese, bacon, brie, and hazelnuts. Drizzled on top with honey. 24.99 **Pairing:** [Pelican Pilsner](#)

BURGERS & ENTREES

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. 23.49 **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 fried onions. 23.49 **Pairing:** [Updrift IPA](#)

Tsunami Burger* All-natural, fresh, never frozen, Oregon-grown beef with fresh pineapple, Tillamook® pepper jack cheese and Tsunami Stout teriyaki glaze, served on a locally sourced brioche bun with Kiwanda Ale aioli sliced tomato, green leaf lettuce, and crispy fried onions. 23.49 **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, sliced tomato, and crispy fried onions. 21.49 **Pairing:** [Sea'N Red Irish-Style Red Ale](#)

Pelican Reuben* All-natural corned beef thinly sliced, topped with melty Swiss cheese, Russian dressing, and housemade bacon sauerkraut, all served on marbled rye. 27.99 **Pairing:** [Updrift IPA](#)

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. 27.99 **Pairing:** [Hoppa Don't Preach IPA](#)

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. 25.99 **Pairing:** [Kiwanda Ale](#)

Dungeness Crab Mac and Cheese Cavatappi pasta cooked al dente and tossed in our scratch made cheese sauce with Tillamook® cheddar cheese. Topped with panko bacon breadcrumbs and fresh local Dungeness Crab meat sauteed in butter and topped with fresh herbs. 38.99 **Pairing:** [Raspberried At Sea, Ale with Raspberries](#)



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

DRINKS

Pelican Root Beer 🦅 Our specially brewed non-alcoholic root beer is made right here on the Oregon Coast by the same great minds that brought you all the craft beers you love. 10 oz 3.25 16 oz 4.50

Sparkle Hops 🦅 Conceived by Pelican brewers, Sparkle Hops is our refreshing non-alcoholic seltzer water, infused with bold hops that finish perfectly with fruit flavors. Strata Acai or Citra Lemon. *One Refill.* 4.50

Soft Drinks Fresh Brewed Iced Tea, Starry, Pepsi, Diet Pepsi, Lemonade, Mt. Dew, Mug Root Beer, Dr. Pepper. *Free Refills.* 3.50

Juice Apple juice, Orange juice, or Cranberry juice. Small 4.00 Large 6.00

Milk Plain or Chocolate. 3.50

Hot Chocolate 3.50

Coffee Flag & Wire. 3.50

Hot Tea Stash Tea 3.50



HAPPY HOUR

SUNDAY-THURSDAY*

2:00 PM - 5:00 PM

*EXCLUDING SELECT HOLIDAYS

\$5 PINTS
Draft Beer 5.00
Imperial Draft Beer 6.00
Cider 6.00

House White & Red Wine 5.00

Draft Sparkle Hops 2.00

BITES:

Beak Breaker Wings 8.99
 BBQ or buffalo sauce

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

The Pelican Caesar* 4.99

House Salad 🦅 🦅 4.99

Pelican's Micro Fish & Chips 🦅 7.99

Chicken Strip & Fries 🦅 7.99

Brewpub Cheeseburger* 🦅 9.99

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](https://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](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.