

PELICAN BREWING COMPANY

APPETIZERS

Fried Tillamook® Cheese Curds 🍷 From our local dairy community, these tasty curds are battered, fried, and served with fresh tomato sauce and Kiwanda aioli. Topped with green onions. 19.99 **Pairing: Pelican Cider**

Bavarian Pretzels and Cheese 🍷 A pair of jumbo Bavarian pretzels, salted to perfection, served with our scratch made Sea'N Red beer 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 aioli, paprika and scallions. 24.49 **Pairing: Kiwanda Cream Ale**

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**

FLATBREADS

Beer Sausage 🍷 House made dough topped with fresh tomato sauce, roasted tomatoes, ricotta cheese, parmesan cheese, roasted wild mushrooms, and beer sausage made with Sea'N Red Ale topped with fresh herbs. 24.99 **Pairing: Sea'N Red**

Smoked Tri-Tip 🍷 House made 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: Pelican West Coast IPA**

Caprese 🍷 House made dough topped with fresh tomato sauce, spinach, roasted garlic, ricotta cheese, parmesan cheese, pesto, and roasted tomatoes. Drizzled with fig balsamic glaze. 24.99 **Pairing: Pelican Pilsner**

Sweet Heat 🍷 House made dough topped with fresh tomato sauce, house smoked pork belly, jalapeno, pineapple, provolone, mozzarella and cilantro. Drizzled with hot honey. 25.99 **Pairing: Beak Breaker Hazy**

Bacon Brie Hazelnut 🍷 House made dough topped with fresh tomato sauce, creamy alfredo sauce, mozzarella, Provolone cheese, bacon, brie, and hazelnuts. Drizzled with honey. 24.99 **Pairing: Pelican Pilsner**

DESSERT

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**

BURGERS & SANDWICHES

Served with beer battered fries, substitute a house salad for 2.50 or onion rings for 3.00. Add house smoked pork belly bacon for 4.99. 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 house made Sea N' Red Bobby-Q sauce. 23.49 **Pairing: Tsunami 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 spicy remoulade, 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 aioli sliced tomato, green leaf lettuce, and crispy fried onions. 23.49 **Pairing: Beak Breaker**

Brewpub Cheeseburger* 🍷 All-natural, fresh, never frozen, Oregon-grown beef with Tillamook® cheddar cheese, served on a locally sourced brioche bun with Kiwanda aioli, green leaf lettuce, sliced tomato, and crispy fried onions. 21.49 **Pairing: Sea'N Red**

Hot Honey Chicken Sandwich Crispy breaded chicken breast tossed in a hot honey sambal glaze served on a locally sourced brioche bun with sriracha aioli, coconut pineapple slaw, and house made dill pickles. 25.49 **Pairing: Kiwanda Cream Ale**

Pelican Reuben* All-natural corned beef thinly sliced, topped with melty Swiss cheese, Russian dressing, and house made bacon Kiwanda 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: Pelican West Coast IPA**

🍷 Pelican Signature Item

🍷 Can be made vegetarian upon request

🍷 Can be made vegan upon request

🍷 Can be made gluten-free upon request

ENTREES

Pelican's Fish & Chips 🍷 Three pieces of wild caught Pacific Cod, lightly breaded with Kiwanda and panko, served with beer battered fries, coconut pineapple slaw and house made tartar sauce. 25.99 **Pairing: Kiwanda Cream 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**

Dungeness Crab Ravioli Oregon Dungeness Crab, Italian cheese blends, toasted pine nuts, and roasted onion and garlic nestled in a tender ravioli. Sauteed with fresh baby spinach, diced tomatoes, and a savory herb cream sauce. Topped with parmesan and fresh herbs. 36.99 **Pairing: Sea'N Red**

Seafood Linguine A seafood packed pasta served with fresh local clams, shrimp, and linguine noodles in a white wine and tomato cream herb sauce. 34.99 **Pairing: Pelican Pilsner**

14-Hour Slow Smoked Tri-Tip* 🍷 Applewood smoked, dry rubbed tri-tip, served with garlic mashed potatoes, seasonal vegetable, Sea N' Red Bobby-Q sauce and crispy onions. *Made fresh daily, while supplies last.* 36.99 **Pairing: Tsunami 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. 31.99 **Pairing: Updrift IPA**

Pale Malt Crusted Salmon* Wild caught PNW Coho Salmon served with garlic mashed potatoes and seasonal vegetable. Topped with a creamy lemon caper dill sauce and fresh herbs. 41.99 **Pairing: Beak Breaker Hazy**

Baja Shrimp Tacos Three golden corn-flour tortillas filled with coconut pineapple slaw, fried shrimp drizzled with sriracha aioli topped with queso fresco and fresh cilantro. Served with fresh lime, fried jalapeno, and Baja style corn. 26.99 **Pairing: Pelican Beach Beer**

* 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

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 Tillamook® cheddar cheese sauce, tomato sauce, or butter. Topped with cheese. 11.99 **Pairing: Pelican Root Beer**

Grilled Cheese Two pieces of sourdough toasted with Tillamook® cheddar cheese, served with French fries 10.99 **Pairing: Pelican Root Beer**

SOUPS & SALADS

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 Stout**



Clam Chowder Bread Bowl Locally sourced sourdough bread bowl filled with our award-winning chowder, best served with ocean views and a beer. 22.49 **Pairing: Tsunami Stout**

Ahi Poke Bowl** 🍣 Fresh Ahi Tuna tossed in our ginger lime sauce, house made spicy pickled vegetables, sriracha aioli, pickled ginger, cilantro, and sesame seeds, served atop a bed of sushi rice with unagi sauce. 27.99 **Pairing: Pelican Pilsner**

Crispy Coastal Shrimp Bowl Crispy shrimp fried to perfection and tossed in sriracha aioli, house made spicy pickled vegetables, pickled ginger, cilantro, and sesame seeds served atop a bed of sushi rice with unagi sauce. 27.99 **Pairing: Kiwanda Cream Ale**

Ginger Lime Wild Mushroom Bowl 🍄 Marinated wild mushrooms and house made spicy 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: Pelican Pilsner**

House Salad 🥗 Artisan lettuce mix with parmesan cheese, Kiwanda soaked dried cranberries and sliced almonds. 14.99 or Side 8.49 **Pairing: Kiwanda Cream Ale**

The Pelican Caesar* Crisp hearts of romaine tossed with our house made Caesar dressing, parmesan cheese, and house made croutons. 15.99 or Side 9.49 **Pairing: Pelican Pilsner**

Soup & Salad Special Bowl of our award-winning clam chowder with your choice of house or Caesar salad. 20.99 **Pairing: Pelican Pilsner**

PACKAGED BEER

6-packs | 12 oz bottles or cans

Kiwanda *Bottles* 12.99
Pelican Pilsner *Cans* 12.99
Raspberried at Sea Ale with Raspberries *Bottles* 12.99
Updraft India Pale Ale *Cans* 12.99
Sunrise Surfer Blonde Ale *Cans* 12.99
Beak Breaker Double IPA *Bottles or Cans* 12.99
Beak Breaker Tropical Double IPA *Cans* 12.99
Beak Breaker Hazy Double IPA *Cans* 12.99
Sea'N Red Irish-Style Ale *Bottles* 12.99
Tsunami Export Stout *Bottles* 12.99
Pelican West Coast IPA *Cans* 12.99
Coastal Mix Six *Cans* 12.99
Head Out Hefeweizen 16 oz *Cans* 12.99
Beach Beer 16 oz *Cans* 9.99
Hard Hops Blackberry Hop-Infused Hard Seltzer *Cans* 11.99

Individual Cans

Beak Breaker Double India Pale Ale 19.2 oz *Can* 4.50
Beak Breaker Tropical Double India Pale Ale 19.2 oz *Can* 4.50
Pelican Cider 16 oz *Can* 4.50

12-packs | 12 oz bottles or cans

Kiwanda *Cans* 20.99
Beak Breaker Double India Pale Ale *Cans* 22.99
Breaker Box Mixed Pack with Beak Breaker Double IPA, Beak Breaker Tropical Double IPA, Beak Breaker Hazy Double IPA *Cans* 22.99
Beach Beer 16 oz *Cans* 16.99

6-packs | non-alcoholic 12 oz cans

Sparke Hops Citra Hop-Infused Sparkling Water W/ Lemon *Cans* 7.99
Sparkle Hops Strata Hop-Infused Sparkling Water W/ Acai *Cans* 7.99
Sparkle Hops Idaho Gem Hop-infused Sparkling Water *Cans* 7.99

4-packs | non-alcoholic 12 oz cans

Pelican Root Beer *Cans* 7.99
Pelican Cream Soda *Cans* 7.99
Pelican Marionberry Soda *Cans* 7.99

PELICAN BREWING COMPANY



TAKEOUT MENU

Feed your flock through our different ordering options to suit your needs. *For Takeout*, call ahead to **503.908.3377** 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.

CANNON BEACH

1371 S. Hemlock Street
Cannon Beach, OR 97110

503.908.3377



PELICANBREWING.COM