

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**

Steamer Clams 🦋 One pound of local Manila clams in Kiwanda broth with shallots and fresh herbs. Served with toasted garlic crostini. 24.99 **Pairing: Kiwanda Cream Ale**

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 topped with fresh herbs. 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**

Bloody Mary Oyster Shooters** 🦋 Fresh local oysters served with our house made 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**

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 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 🦋🦋 Roasted 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**

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**

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. 21.99

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. 29.99

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. 20.99

Brunch Burger* 🦋 All-natural, fresh, never frozen, Oregon-grown beef with Tillamook® cheddar cheese on a locally sourced brioche bun with Kiwanda aioli, sliced tomato, green leaf lettuce, bacon, and a fried egg. Served with beer battered fries. 23.49

Farmer’s Hash* 🦋🦋 Scratch made breakfast potatoes with your choice of corned beef or smoked pork belly, sauteed with rainbow carrots and poblano peppers. Topped with two eggs and house made Hollandaise sauce. 21.99

Vegetarian Hash* 🦋🦋 Scratch made breakfast potatoes sauteed with rainbow carrots, roasted tomatoes, and poblano peppers. Topped with two eggs and house made Hollandaise sauce. 19.99

14-Hour Smoked Tri-Tip Steak and Eggs* 🦋 Applewood smoked, dry rubbed tri-tip, served with two eggs, scratch made breakfast potatoes, and toast. 29.99

Belgian Waffles 🦋 Three Belgian waffles made with pearl sugar, served with fluffy whipped butter and maple syrup, and sprinkled with powdered sugar. Served alongside scratch made breakfast potatoes. 20.99

Chicken & Waffles* Tender & crispy chicken breast served on two Belgian waffles, served with fluffy whipped butter and maple syrup and sprinkled with powdered sugar. Served alongside scratch made breakfast potatoes. 27.99

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. 20.99

Vegan Avocado Toast 🦋 Perfectly toasted sourdough bread topped with fresh smashed avocado, roasted pepitas, sliced red radish, 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. 21.99

BURGERS & ENTREES

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’s Fish & Chips 🦋 Three pieces of wild caught Pacific Cod, lightly breaded with Kiwanda and panko, served with beer battered fries, coconut pineapple coleslaw 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**

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**



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



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! **HERE ARE A FEW MUG CLUB BENEFITS:**

- 
20oz pours for 16oz price
- 
BIRTHDAY
Free Birthday dessert
- 
10% off menu items & to-go products
- 
10% off merch
- 
Annual exclusive t-shirt
- 
Member-only events & 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!

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*

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 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 house made root beer with a scoop of Tillamook® vanilla bean ice cream, topped with whipped cream, caramel, and chocolate sauce. 11.49

Key Lime Pie Key West lime filling with a buttery graham cracker crust. Topped with whipped cream and fresh lime zest. 11.49 **Pairing:** *Beak Breaker*

BRUNCH COCKTAILS (10:30AM-2PM)

Bacon Bloody Mary Tito's Vodka and Bloody Mary mix, topped with a crispy bacon strip, celery, olive skewer, and citrus garnish. Smoky, savory, and brunch ready. 16.99

Mimosa Flight Crisp Jeio Prosecco paired with four juices: Cranberry, Grapefruit, Orange, and Pineapple. 18.99

DRINKS

Pelican Craft Soda 🍷 Draft Pelican Root Beer. 10 oz 3.00 16 oz 4.50 Pelican Marionberry Soda, Pelican Cream Soda. 4.50 *No Refills.*

Sparkle Hops 🍷 Conceived by Pelican brewers, Sparkle Hops is our refreshing non-alcoholic selzter 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, Raspberry Iced Tea, Starry, Pepsi, Diet Pepsi, Lemonade, Orange Crush. *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 Left Coast 3.50 **Hot Tea** Stash Tea 3.50

HAPPY HOUR

SUNDAY-THURSDAY*

3:00 PM - 6:00 PM

*EXCLUDING SELECT HOLIDAYS

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

House White & Red Wine 6.00

Draft Sparkle Hops 2.00

BITES:

Bavarian Pretzel & Mustard 🍷 7.99

Oyster Shooter** 🍷 2.99
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 🍷 8.99

Chicken Strip & Fries 🍷 7.99

Brewpub Cheeseburger* 🍷 9.99

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 five 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

This expansive and contemporary bayfront restaurant offers coastal-inspired cuisine paired with coastal scenes of local wildlife and incredible sunsets along the bay.

PACIFIC CITY 1996

Our original birthplace is the PNW's only beachfront brewpub, featuring front-row seats to Chief Kiawanda Haystack Rock, surfers, dory boats, and more.

TILLAMOOK 2013

Watch our high-production brewery in action from the intimate taproom interior or hang outside on the patio in the heart of Tillamook.

ROCKAWAY BEACH 2025

Located just steps from the beach and the historic train stop, our newest spot is a cozy hangout with a smaller menu and the same great service.

CANNON BEACH 2016

Our northernmost brewpub features a modern design with an open kitchen, pizza oven, vaulted ceilings, and spacious indoor and patio seating.