

PELICAN BREWING COMPANY

APPETIZERS

Fried Tillamook® Cheese Curds From our local dairy community, these tasty curds are battered, fried, and served with our fresh tomato sauce and Kiwanda aioli. Topped with scallions. 20.99 **Pairing:** Pelican Cider

Steamer Clams One pound of local Manila clams in Kiwanda broth with shallots and fresh herbs. Served with toasted garlic crostini. 26.49 **Pairing:** Kiwanda Cream Ale

Bavarian Pretzels and Beer Cheese A pair of jumbo Bavarian pretzels, salted to perfection, served with our scratch made beer cheese with Sea'N Red and Tillamook® cheddar 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. 25.79 **Pairing:** Kiwanda Cream Ale

Bloody Mary Oyster Shooters** Fresh local oysters served with our house made bloody mary sauce and topped with fried capers. 4.79 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. 4.79 each or 4 for 14.99 **Pairing:** Pelican Beach Beer

Pelican's Famous Tower of Rings Pelican's famous panko-breaded onion rings served with Sea'N Red Bobby-Q sauce and spicy remoulade. 19.49 **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* 10.49, Ahi tuna 14.79, smoked tri-tip* 16.79, salmon* 16.79, or Dungeness crab meat* 19.99

Clam Chowder Our award-winning clam chowder, loaded with clams, bacon, and potatoes. Winner of Clatsop County's 2024 chowder crawl. Cup 9.99 Bowl 14.79 **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. 24.49 **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. 29.49 **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. 29.49 **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. 28.99 **Pairing:** Pelican Pilsner

House Salad Artisan lettuce mix with parmesan cheese, Kiwanda soaked dried cranberries and sliced almonds. 14.99 or Side 8.99 **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 9.99 **Pairing:** Pelican Pilsner

Soup & Salad Special Bowl of our award-winning clam chowder with your choice of house or Caesar salad. 21.99 Add a bread bowl for 9.99 **Pairing:** Pelican Pilsner

DESSERTS

Marionberry Buckle Local marionberry compote baked in a rich cake batter, served warm, topped with Tillamook® vanilla bean ice cream. 11.99 **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. 11.99 **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. 12.99 **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. 11.99

Key Lime Pie Key West lime filling with a buttery graham cracker crust. Topped with whipped cream and fresh lime zest. 11.99 **Pairing:** Beak Breaker

FLATBREADS

Beer Sausage House made dough topped with our fresh tomato sauce, roasted tomatoes, ricotta, parmesan, roasted wild mushrooms, and beer sausage made with Sea'N Red Ale. Topped with fresh herbs. 25.99 **Pairing:** Sea'N Red

Smoked Tri-Tip House made dough topped with creamy Alfredo sauce, house smoked tri-tip, roasted tomatoes, red onion, mozzarella, and Provolone. Topped with fresh herbs. 26.99 **Pairing:** Pelican West Coast IPA

Caprese House made dough topped with our fresh tomato sauce, spinach, roasted garlic, ricotta, parmesan, pesto, and roasted tomatoes. Drizzled with fig balsamic glaze. 25.99 **Pairing:** Pelican Pilsner

Sweet Heat House made dough topped with our fresh tomato sauce, house smoked pork belly, jalapeños, pineapple, Provolone, mozzarella, and cilantro. Drizzled with our hot honey sambal glaze. 26.99 **Pairing:** Beak Breaker Hazy

Bacon Brie Hazelnut House made dough topped with our fresh tomato sauce, creamy Alfredo, mozzarella, Provolone, bacon, brie, and hazelnuts. Drizzled with honey. 25.99 **Pairing:** Pelican Pilsner

ENTREES

Pelican's Fish & Chips Three pieces of wild caught Pacific Cod, lightly breaded with panko and Kiwanda. Served with beer battered fries, coconut pineapple coleslaw and house made tartar sauce. 26.99 **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. Topped with fresh herbs. 40.99 **Pairing:** Raspberried At Sea

Dungeness Crab Ravioli Oregon Dungeness crab, Italian cheese blend, 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. 38.79 **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. 36.79 **Pairing:** Pelican Pilsner

Baja Shrimp Tacos Three golden corn-flour tortillas filled with coconut pineapple slaw and fried shrimp. Drizzled with sriracha aioli topped with queso fresco and fresh cilantro. Served with a lime wedge, fried jalapeño, and Baja style corn. 28.99 **Pairing:** Pelican Beach Beer

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.* 39.99 **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. 33.49 **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. 43.99 **Pairing:** Beak Breaker Hazy

BURGERS & SANDWICHES

Served with beer battered fries, substitute a house salad for 3.99 or onion rings for 3.49. Add house smoked pork belly bacon for 5.49. 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. 24.49 **Pairing:** Tsunami Stout

Spicy Burger* All-natural, fresh, never frozen, Oregon-grown beef seasoned with Cajun spice, topped with a 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. 24.49 **Pairing:** Updrift IPA

Tsunami Burger* All-natural, fresh, never frozen, Oregon-grown beef with grilled 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. 24.49 **Pairing:** Beak Breaker

Brewpub Cheeseburger* All-natural, fresh, never frozen, Oregon-grown beef topped with Tillamook® cheddar cheese. Served on a locally sourced brioche bun with Kiwanda aioli, green leaf lettuce, sliced tomato, and crispy fried onions. 22.49 **Pairing:** Sea'N Red

Hot Honey Chicken Sandwich Crispy breaded chicken breast tossed in our hot honey sambal glaze. Served on a locally sourced brioche bun with sriracha aioli, coconut pineapple slaw, and house made dill pickles. 26.79 **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. Served on toasted marbled rye. 27.99 **Pairing:** Updrift IPA

Tri-Tip Sandwich* House smoked, dry rubbed tri-tip thinly sliced and topped with Tillamook® cheddar cheese, Sea'N Red Bobby-Q, crispy onions, and creamy horseradish mayo served on a Telera roll. 28.99 **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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Salmon and Burgers can be cooked to order, and Tri-Tip is prepared medium.

** Contains ingredients that are served raw

Note: Please disclose any food allergies to your server



DRINKS

Pelican Craft Soda Draft Pelican Root Beer. 16 oz 4.79
Pelican Marionberry Soda, Pelican Cream Soda. 4.79 *No Refills.*

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. 4.79 *One Refill.*

Soft Drinks Starry, Pepsi, Diet Pepsi, Lemonade, Ginger Ale, Dr. Pepper. 3.79 *Free Refills.*

Juice Apple juice, Orange juice, or Cranberry juice. Small 4.49
Large 6.49

Milk Plain or Chocolate. 3.79 **Hot Chocolate** 3.99

Coffee Sleepy Monk. 3.79 **Hot Tea** Stash Tea 3.79

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
to locate Pelican Beer at a store near you.*



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



Free dessert on
your birthday



10% discount on food, N/A
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 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



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.