

PELICAN BREWING COMPANY

Kiwanda Cream Ale

BEVERAGES

Award-Winning Craft Beer
Available on draft and in package to-go. **See current draft list**

Wine
12 oz can White 12.00
8 oz can Rosé 9.00
8 oz can Pinot Noir 9.00

Non-Alcoholic
Pelican Root Beer, Cream Soda, Marionberry
12 oz cans 4.50

12oz Cans
Pepsi, Diet Pepsi, Starry
2.50

APPETIZERS

Tillamook® Fried Cheese Curds 🌿 From our local dairy community, these tasty curds are battered, fried, and served with Kiwanda aioli. 14.49 **Pairing: Pelican Cider**

Spicy Brussels Sprouts 🌿🌱 Brussels sprouts, halved and flash fried, tossed in housemade honey Sriracha sauce and topped with sesame seeds. 12.49 **Pairing: Head Out Hefeweizen**

Chicken Wings 🌱 All natural chicken wings fried to golden perfection, tossed in your choice of buffalo or BBQ sauce, served with carrots, celery, and ranch 18.99 **Pairing: Beak Breaker**

Craft Beer Cheese Nachos 🌿🌱 crispy golden tortilla chips piled high and topped with Sea N’ Red beer cheese sauce, scratch made Pico de Gallo, black olives, jalapenos, black beans, and drizzled with house made Baja sauce. 18.99 **Pairing: Sea n Red Ale**

SOUPS & SALADS

Caesar Salad* 🌱🌱 Hearty baby kale blend tossed in our housemade Caesar dressing, topped with crunchy herb seasoned croutons and fresh parmesan cheese 12.49 Add grilled chicken breast 7.49 **Pairing: Pelican Pilsner**

Kale Harvest Salad 🌿 Hearty baby kale blend tossed in our housemade Italian vinaigrette, topped with raisins, hazelnuts, and parmesan cheese. Served with a lemon wedge. 12.49 Add grilled chicken breast 7.49 **Pairing: Pelican Beach Beer**

Clam Chowder Our award-winning clam chowder, loaded with clams, bacon, and potatoes. 10.49 **Pairing: Tsunami Stout**

Clam Chowder Bread Bowl Locally Sourced sourdough bread bowl filled with our award-winning chowder. 20.99 **Pairing: Tsunami Stout**

Soup and Salad Bowl of our award-winning clam chowder with our Harvest Kale or Caesar salad. 18.99 **Pairing: Tsunami Stout**

KID’S

All kid's items served with beer battered fries, substitute for a Caesar Salad or Harvest Kale Salad for 3.49.

Chicken Strip & Fries One crispy chicken strip, served with ranch for dipping. 10.99 **Pairing: Pelican Root Beer**

Hamburger & Fries Kid-sized burger, served with or without cheese. 10.99 **Pairing: Pelican Root Beer**

Micro Fish & Chips One piece of wild caught Pacific Cod, lightly breaded with Kiwanda and panko, served with tartar sauce for dipping. 11.99 **Pairing: Pelican Root Beer**

Grilled Cheese Two pieces of sourdough toasted with Tillamook Cheddar Cheese, served with french fries. 11.99 **Pairing: Pelican Root Beer**

DESSERT

Root Beer Float 🌿🌱 Our signature root beer served with Tillamook Vanilla Bean Ice Cream and topped with whipped cream and chocolate sprinkles 9.49

Stout Float 🌿 Our own Tsunami Stout served with Tillamook Vanilla Bean Ice Cream and topped with whipped cream and chocolate sprinkles 10.49

🌿 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.

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PUB SPECIALTIES

Served with Beer Battered Fries, substitute for Sweet Potato Fries for 3.49 or Caesar Salad or Harvest Kale Salad for 3.49. Add bacon to any burger for 3.49. Black bean vegan burger patty may be substituted on any burger for no charge.

Brewer's Burger* 🌱 Fresh, never frozen all-natural Oregon-grown beef with Tillamook® cheddar cheese served on a toasted locally sourced brioche bun with Kiwanda aioli, fresh green leaf lettuce and sliced tomato. 18.49 **Pairing: Kiwanda Cream Ale**

Bleu Burger* 🌱 Fresh, never frozen all-natural Oregon-grown beef with bleu cheese crumbles served on a toasted locally sourced brioche bun with Kiwanda Aioli, fresh green leaf lettuce and sliced tomato. 18.99 **Pairing: Head Out Hefeweizen**

Spicy Burger* Fresh, never frozen all-natural Oregon-grown beef with Tillamook® pepper jack cheese and fresh jalapeños, served on a locally sourced brioche bun with Tsunami Stout chipotle aioli, red onion, sliced tomato and fresh green leaf lettuce. 19.99 **Pairing: Updrift IPA**

Savory Fig and Bacon Burger* 🌱 Fresh, never frozen, all-natural Oregon-grown beef with Tillamook Pepper Jack cheese served on a locally sourced brioche bun with fig jam, roasted garlic aioli, bacon, and green leaf lettuce. 19.99 **Pairing: Pelican Cider**

Crispy Cod Sandwich Two pieces of wild caught Pacific Cod, lightly breaded with Kiwanda and panko, served on a locally sourced brioche bun with tartar sauce, green leaf lettuce, house made pickles, and sliced tomatoes. 19.99 **Pairing: Kiwanda Cream Ale**

Tuna Melt 🌱 Albacore tuna mixed with fresh celery and onions, seasoned perfectly and served with melty Tillamook® Pepper Jack Cheese on toasted sourdough bread. 19.99 **Pairing: Head Out Hefeweizen**

Pulled Pork Sandwich 🌱 Tender pulled pork, topped with house-made pickles, chipotle aioli, and Tillamook® Cheddar Cheese, served on a locally sourced brioche bun. 21.99 **Pairing: Updrift IPA**

Chicken Strips and Fries Two crispy breaded chicken strips, served with beer battered fries and Ranch. 17.99 **Pairing: Pelican Pilsner**

Pelican's Fish & Chips Three pieces of wild caught Pacific Cod, lightly breaded with Kiwanda and panko, served with beer battered fries, tartar sauce, and coleslaw. 18.99 **Pairing: Kiwanda Cream Ale**

Fish Tacos Three golden corn-flour tortillas filled with shredded cabbage, fried wild caught Pacific Cod, lightly breaded with Kiwanda and panko, and our housemade Baja sauce and Pico de Gallo. 19.99 **Pairing: Kiwanda Cream Ale**

Carnitas Tacos Savory pork carnitas served in golden corn-flour tortillas, topped with house made Baja sauce and Pico de Gallo. 19.99 **Pairing: Pelican Beach Beer**

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