

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**

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**

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**

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 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**

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. 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**

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**

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**

Dungeness Crab Boil* 🦪 🍷 Locally caught Dungeness crab, PNW steamer clams, smoky andouille sausage, shell-on jumbo shrimp, sweet corn and tri-colored baby potatoes steamed in a savory clam stock. Drizzled with garlic butter and fresh herbs. 46.99 **Pairing: Pelican Beach Beer**

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

* 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 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, Starry, Pepsi, Diet Pepsi, Lemonade, Orange Crush, Dr. Pepper, Diet 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 Left Coast 3.50 **Hot Tea** Stash Tea 3.50

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



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



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

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.