

## APPETIZERS

**FRIED TILLAMOOK® CHEESE CURDS** ① Served with house made Kiwanda aioli and marinara. 20.99 *Pair with: Pelican Cider*

**CALAMARI** ▶ Lightly breaded and fried with banana peppers. Served with house made remoulade and Kiwanda aioli. Topped with scallions. 25.79 *Pair with: Kiwanda Cream Ale*

**PELICAN'S FAMOUS TOWER OF RINGS** ① Panko breaded, served with house made remoulade and Bobby-Q sauce. 19.49 *Pair with: Sea'N Red*

**SPICY OYSTER SHOOTERS\*\*** ② Fresh PNW oysters, house made spicy cocktail sauce. 4.79 or four for 14.99 *Pair with: Flock Party IPA*

**MIGNONETTE OYSTER SHOOTERS\*\*** ② Fresh PNW oysters, mignonette and furikake. 4.79 or four for 14.99 *Pair with: Pelican Beach Beer*

**BURRATA & CRISPY PROSCIUTTO** ▶ ② Balsamic pearls, fresh basil, burrata, crispy prosciutto, lemon olive oil, roasted marinated tomatoes, toasted focaccia. 22.99 *Pair with: Raspberried at Sea*

**SEARED AHI AGUACHILE\*** ② Thinly sliced Ahi Tuna, pasilla-coriander crust, salsa verde, red onion, Fresno chiles, edible flowers, microgreens. 23.99 *Pair with: Mr. Lager's Neighborhood*

- ▶ Pelican Signature Item
- ② Can be made Gluten-Free upon request
- ① Can be made Vegetarian upon request
- ③ Can be made Vegan 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. Fresh fish 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.

## FLATBREADS

**BEER SAUSAGE FLATBREAD** ▶ Fresh tomato sauce, roasted tomatoes, ricotta, parmesan, Sea'N Red beer sausage, fresh herbs. 25.99 *Pair with: Sea'N Red*

**SMOKED TRI-TIP FLATBREAD** ② 14-hour house smoked Tri-Tip, alfredo, roasted tomatoes, red onion, mozzarella, provolone, fresh herbs. 26.99 *Pair with: Flock Party IPA*

**CAPRESE FLATBREAD** ① ② Fresh tomato sauce, spinach, roasted garlic, ricotta, parmesan, pesto, roasted tomatoes, fig balsamic glaze drizzle. 25.99 *Pair with: Pelican Pilsner*

**BACON BRIE HAZELNUT FLATBREAD** ▶ ② Fresh tomato and alfredo blend, bacon, brie, mozzarella, provolone, Oregon hazelnuts, honey drizzle. 25.99 *Pair with: Pelican Pilsner*

**PEAR PROSCIUTTO FLATBREAD** ② Fresh sliced pear, prosciutto, pickled red onion, parmesan, alfredo, arugula, Oregon hazelnuts, fig balsamic glaze drizzle. 26.99 *Pair with: Head Out Hefeweizen*



**\$1 OFF WHEN ADDED TO ANY MEAL**

**CUP OF CHOWDER**  
Award-winning, loaded with clams, bacon, and potatoes. Cup 9.99

## SOUPS & SALADS

Dressing Choices: Caesar, Stout Balsamic, Ranch, and Italian Vinaigrette. Protein add-ons: Grilled Chicken\* 10.49, Ahi Tuna\*\* 14.79, Smoked Tri-tip\* 16.79, Grilled Salmon\* 16.79, Oregon Shrimp 10.49, Dungeness Crab Meat\* 19.99

**CLAM CHOWDER BOWL** ▶ Award-winning, loaded with clams, bacon, and potatoes. 14.79 *Pair with: Tsunami Stout*

**CLAM CHOWDER BREAD BOWL** Locally sourced sourdough, filled with our award-winning chowder. 24.49 *Pair with: Tsunami Stout*

**HOUSE SALAD** ① ② Artisan lettuce blend, Kiwanda-soaked raisins, toasted almonds, parmesan. 14.99 or side 8.99 *Pair with: Kiwanda Cream Ale*

**PELICAN CAESAR\*** Romaine hearts, house made dressing and croutons, parmesan. 15.99 or side 9.99 *Pair with: Pelican Pilsner*

**SOUP & SALAD SPECIAL** Bowl of chowder, choice of side salad. 21.99 add bread bowl for 9.99 *Pair with: Pelican Pilsner*

## ENTREES

**PELICAN FISH AND CHIPS\*** ▶ Kiwanda beer batter, wild caught Pacific Cod, panko, beer battered fries, house made tartar sauce, coconut pineapple slaw. 26.99 *Pair with: Kiwanda Cream Ale*

**BAJA SHRIMP TACOS\*** Crispy shrimp, corn-flour tortillas, coconut pineapple slaw, sriracha aioli, queso fresco, cilantro, Baja style corn, fried jalapeño. 28.99 *Pair with: Pelican Beach Beer*

**DUNGENESS CRAB RAVIOLI** Tomato cream herb sauce, Italian cheese blend, fresh baby spinach, parmesan, local Dungeness Crab. 38.79 *Pair with: Sea'N Red*

**DUNGENESS CRAB MAC AND CHEESE** House made cheese sauce with Tillamook® cheddar, panko bacon breadcrumbs, local Dungeness Crab. 40.99 *Pair with: Raspberried at Sea*

**PALE MALT CRUSTED SALMON\*** ① ② Wild caught PNW Coho, five grain blend, seasonal vegetable, creamy lemon caper dill sauce, fresh herbs. 43.99 *Pair with: Flock Party IPA*

**SEARED AHI\*** ② Coriander-pasilla crust, five grain blend, edamame, asparagus, sweetie drop peppers, turmeric cauliflower puree. 43.99 *Pair with: Mr. Lager's Neighborhood*

**GRILLED MAHI MAHI\*** ① ② Blackened Mahi Mahi, pearl couscous with roasted vegetables, cilantro sambal, house made mango pico de gallo. Blackened chicken breast may be substituted at no additional charge. 43.99 *Pair with: Head Out Hefeweizen*

**14-HOUR SLOW SMOKED TRI-TIP\*** ② House made garlic mashed potatoes, seasonal vegetables, Bobby-Q sauce, crispy onions. Made fresh daily, while supplies last. 39.99 *Pair with: Tsunami Stout*

## SANDWICHES & BURGERS

Served with beer battered fries, substitute a side salad for 3.99 or onion rings for 3.49. Vegan black bean patty may be substituted on any burger for no additional charge. Substitute grilled chicken breast for \$3.49 on any burger.

**BACKYARD BBQ BURGER\*** Oregon-grown beef, Tillamook® cheddar, Tsunami Stout bacon jam, lettuce, tomato, crispy onions, Bobby-Q sauce, locally sourced brioche. 24.49 *Pair with: Tsunami Stout*

**SPICY BURGER\*** Oregon-grown beef, Tillamook® pepper jack, grilled poblano, remoulade, lettuce, tomato, crispy onions, locally sourced brioche. 24.49 *Pair with: Flock Party IPA*

**TSUNAMI BURGER\*** Oregon-grown beef, grilled pineapple, Tillamook® pepper jack, Tsunami Stout teriyaki glaze, Kiwanda aioli, lettuce, tomato, crispy onions, locally sourced brioche. 24.49 *Pair with: Beak Breaker*

**BREW PUB CHEESEBURGER\*** ② Oregon-grown beef, Tillamook® cheddar, Kiwanda aioli, lettuce, tomato, crispy onions, locally sourced brioche. 22.49 *Pair with: Sea'N Red*

**TRI-TIP SANDWICH\*** ▶ 14-hour house smoked Tri-Tip, Tillamook® cheddar, Bobby-Q sauce, crispy onions, horseradish mayo, Philly roll. 28.99 *Pair with: Flock Party IPA*

**ROASTED PORTOBELLO SANDWICH** ① Marinated and roasted zucchini, squash, and portobello, roasted red pepper, black garlic aioli, arugula, lemon olive oil, toasted focaccia. 22.49 *Pair with: Pelican Pilsner*

**DUNGENESS CRAB & SHRIMP ROLL** Local Dungeness Crab, Oregon Shrimp, house made tartar, lettuce, tomato, Philly roll. 32.99 *Pair with: Kiwanda Cream Ale*

## BOWLS

**CRISPY COASTAL SHRIMP BOWL\*** Crispy shrimp, sushi rice, pickled ginger, wakame seaweed salad, edamame, cucumber salad, Fresno chiles, sriracha aioli, furikake, sesame seeds. 29.49 *Pair with: Kiwanda Cream Ale*

**TSUNAMI CHICKEN BOWL\*** ① ② Blackened chicken breast, house made mango pico de gallo, edamame, Kiwanda rice, Tsunami Stout sesame oil, grilled pineapple, sesame seeds. 26.99 *Pair with: Kiwanda Cream Ale*

**AHI POKE BOWL\*\*** ② Ahi Tuna, ginger lime dressing, sushi rice, pickled ginger, wakame seaweed salad, edamame, cucumber salad, Fresno chiles, sriracha aioli, furikake, sesame seeds. 29.49 *Pair with: Pelican Pilsner*

**COASTAL GRAIN BOWL** ① Five grain blend, herby tahini sauce, red onion, black beans, sweet corn, cucumber, sweetie drop peppers, fresh mint, feta. 24.99 *Pair with: Head Out Hefeweizen*

## KID'S MENU (AGES 12 & UNDER)

Substitute french fries with a house salad for 3.99 or onion rings for 3.49.

**CHICKEN STRIP & FRIES** One crispy chicken strip and french fries. 10.99 *Pair with: Pelican Root Beer*

**MICRO FISH & CHIPS** One piece of our famous panko crusted Pacific cod and french fries. 11.99 *Pair with: Pelican Marionberry Soda*

**HAMBURGER & FRIES** Burger patty with or without Tillamook® cheddar cheese, served with french fries. 10.99 *Pair with: Pelican Root Beer*

**GRILLED CHEESE** Two pieces of sourdough toasted with Tillamook® cheddar cheese, served with french fries. 10.99 *Pair with: Pelican Marionberry Soda*

**MAC N' CHEESE** Cavatappi pasta tossed in Tillamook® cheddar cheese sauce. Topped with Tillamook® cheddar cheese. 11.99 *Pair with: Pelican Cream Soda*

**MARINARA PASTA** Cavatappi pasta tossed in fresh tomato sauce. Topped with parmesan cheese. 11.99 *Pair with: Pelican Cream Soda*

**BUTTER PASTA** Cavatappi pasta tossed in butter. Topped with parmesan cheese. 11.99 *Pair with: Pelican Cream Soda*

**SUNDAE** One scoop of Tillamook® vanilla ice cream, topped with whipped cream, caramel, chocolate sauce, and a Bordeaux cherry. 3.49 *Pair with: Pelican Cream Soda*

## PELICANBREWING.COM

Our home is the beach, where in Pacific City in 1996, Pelican Brewing Company was born. Today we have taken our love of the beach to other Oregon Coast towns. All ages are welcome at all Pelican destinations and each location features weather dependent dog-friendly outdoor seating. Pelican Brewing welcomes you and your crew to the coast.



### PACIFIC CITY

**EST. 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.



### CANNON BEACH

**EST. 2016**

Our northernmost brewpub features a modern design with the world's biggest tide clock, an open kitchen, pizza oven, vaulted ceilings, and spacious indoor and patio seating.



### SILETZ BAY

**EST. 2022**

Our newest bayfront brewpub at the south end of Lincoln City has huge windows and an expansive deck offering views of local Siletz Bay wildlife and incredible sunsets.



### TILLAMOOK

**EST. 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

**EST. 2025**

Located just steps from the beach and the historic train stop. Rockaway Beach is our first "Neighborhood Pub" featuring a smaller menu and the same great experience.



### YACHATS

**OPENING SUMMER OF 2026**

Our newest "Neighborhood Pub" location is on Hwy 101 in the charming coastal town of Yachats. Be sure to follow us online and check our website for opening date details.



# BORN AT THE BEACH