

PELICAN BREWING COMPANY

APPETIZERS

Beak Breaker Wings Our signature chicken wings that are lightly brined in our very own Beak Breaker Double IPA, then fried to perfection and tossed with your choice of Sea N' Red Bobby-Q sauce or housemade buffalo sauce, served with our signature pineapple coleslaw and your choice of ranch or bleu cheese. 22.49 **Pairing: Beak Breaker Double IPA**

Bavarian Pretzels and Cheese 🍷 A pair of jumbo Bavarian pretzels, salted to perfection, served with our scratch made cheese sauce with Tillamook® cheddar cheese. 20.99 **Pairing: Head Out Hefeweizen**

Calamari Lightly breaded and fried with banana peppers. Served with spicy remoulade, Kiwanda Ale aioli, paprika and scallions. 23.49 **Pairing: Kiwanda Ale**

Pelican's Famous Tower of Rings 🍷 Pelican's famous panko-breaded onion rings served with Sea N' Red Bobby-Q sauce and spicy remoulade. 17.49 **Pairing: Sea'N Red Irish-Style Red Ale**

FLATBREADS

Beer Sausage 🍷 Housemade dough topped with fresh San Marzano tomato sauce, roasted tomatoes, ricotta cheese, parmesan cheese, beer sausage made with Sea'N Red Ale and fresh herbs. 23.99 **Pairing: Sea'N Red Irish-Style Red Ale**

Smoked Tri-Tip 🍷 Housemade dough topped with creamy alfredo sauce, house smoked tri-tip, roasted tomatoes, red onion, shredded mozzarella, and Provolone cheese. Topped with fresh herbs. 24.99 **Pairing: Sea'N Red Irish-Style Red Ale**

Cheese 🍷 Housemade dough topped with fresh San Marzano tomato sauce, shredded mozzarella, Provolone cheese, and fresh herbs. 23.99 **Pairing: Kiwanda Ale**

Wild Mushroom 🍷 Housemade dough topped with creamy alfredo sauce, shredded mozzarella, Provolone cheese, parmesan cheese, wild mushrooms, and fresh herbs. 23.99 **Pairing: Pelican Pilsner**

Bacon Brie Hazelnut 🍷 Housemade dough topped with fresh San Marzano tomato sauce, creamy alfredo sauce, mozzarella, Provolone cheese, bacon, brie, and hazelnuts. Drizzled on top with honey. 23.99 **Pairing: Pelican Pilsner**

DESSERT

Marionberry Buckle Local marionberry compote baked in a rich cake batter, served warm, topped with Tillamook® vanilla ice cream. 10.99 **Pairing: Sea'N Red Irish-Style Red Ale**

BURGERS & SANDWICHES

Served with beer battered fries, substitute a house salad for 2.50 or onion rings for 3.00. Add pork belly for 10.00. 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 housemade Sea N' Red Bobby-Q sauce. 22.49 **Pairing: Tsunami Export 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 Tsunami Stout chipotle aioli, green leaf lettuce, sliced tomato and crispy fried onions. 22.49 **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 Ale aioli sliced tomato, green leaf lettuce, and crispy fried onions. 22.49 **Pairing: Beak Breaker Double IPA**

Brewpub Cheeseburger* 🍷 All-natural, fresh, never frozen, Oregon-grown beef with Tillamook® cheddar cheese, served on a locally sourced brioche bun with Kiwanda Ale aioli, green leaf lettuce, sliced tomato, and crispy fried onions. 20.49 **Pairing: Sea'N Red Irish-Style Red Ale**

Pork belly Banh Mi* 🍷 House smoked thick cut crispy Carlton Farms pork belly on a fresh baked Telera roll with sriracha aioli, housemade pickled vegetables, and cilantro. 26.99 **Pairing: Kiwanda Ale**

Pelican Reuben* All-natural corned beef thinly sliced, topped with melty Swiss cheese, Russian dressing, and housemade bacon sauerkraut, all served on marbled rye. 26.99 **Pairing: Updrift IPA**

Portobello Banh Mi* 🍷 Marinated portobello mushrooms piled high on a fresh baked Telera roll with sriracha aioli, housemade pickled vegetables, and cilantro. 24.99 **Pairing: Kiwanda Ale**

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. 26.99 **Pairing: Hoppa Don't Preach IPA**

ENTREES

Pelican's Fish & Chips 🍷 Three pieces of wild caught Pacific Cod, lightly breaded with Kiwanda Ale and panko, served with beer battered fries, pineapple coleslaw and tartar sauce. 24.49 **Pairing: Kiwanda 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. 36.99 **Pairing: Raspberried At Sea, Ale with Raspberries**

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 and fresh herbs. 34.99 **Pairing: Sea'N Red Irish-Style Red Ale**

Seafood Linguine A seafood packed pasta served with fresh local clams, shrimp, and linguine noodles in a white wine and tomato cream herb sauce. 32.99 **Pairing: Pelican Pilsner**

14-Hour Slow Smoked Tri-Tip* 🍷 Applewood smoked, dry rubbed tri-tip, served with Tillamook® cheddar smashed potatoes, pineapple coleslaw, Sea N' Red Bobby-Q sauce and crispy onions. *Made fresh daily, while supplies last.* 34.99 **Pairing: Tsunami Export 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. 29.99 **Pairing: Updrift IPA**

Pale Malt Crusted Salmon* Wild caught PNW Salmon served with cranberry rice and seasonal vegetable. Topped with Hazestack orange beer sauce and green onions. 39.99 **Pairing: Sea'N Red Irish-Style Red Ale**

🍷 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

KID'S

Chicken Strip & Fries One crispy chicken strip and French fries. 10.99 **Pairing: Pelican Root Beer**

Micro Fish & Chips One piece of our famous panko crusted Pacific cod and French fries. 11.99 **Pairing: Pelican Root Beer**

Hamburger & Fries Kid-sized burger, with or without cheese, served with French fries. 10.99 Sub salad for 2.50. **Pairing: Pelican Root Beer**

Pasta Cavatappi pasta tossed in your choice of sauce and topped with cheese: Tillamook® cheddar cheese sauce, tomato sauce, or butter. 11.99 **Pairing: Pelican Root Beer**

SOUPS & SALADS

Dressing Choices: Stout Balsamic, Bleu Cheese, Ranch, Berry Vinaigrette, Italian Vinaigrette, and Russian Dressing. Add to any salad: grilled chicken* 9.00, ahi tuna 13.00, smoked tri-tip* 15.00, salmon* 15.00, or Dungeness crab meat* 18.00

Clam Chowder 🍲 Enjoy award-winning chowder at home. Cup 9.99 Bowl 12.99 Quart 32.00 **Pairing: Tsunami Export Stout**



Clam Chowder Bread Bowl Freshly baked sourdough bread bowl filled with our award-winning chowder, best served with ocean views and a beer. 20.99 **Pairing: Tsunami Export Stout**

Ahi Poke Bowl ** 🌶️ Fresh Ahi Tuna tossed in our ginger lime sauce, housemade pickled vegetables, sriracha aioli, pickled ginger, cilantro, and sesame seeds, served atop a bed of sushi rice with unagi sauce. 26.99 **Pairing: Sunrise Surfer Blonde Ale**

Crispy Coastal Shrimp Bowl Crispy shrimp fried to perfection and tossed in sriracha aioli, housemade pickled vegetables, pickled ginger, cilantro, and sesame seeds served atop a bed of sushi rice with unagi sauce. 26.99 **Pairing: Kiwanda Ale**

Ginger Lime Portobello Bowl 🍄 Marinated portobello mushrooms and housemade 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. 25.99 **Pairing: Sunrise Surfer Blonde Ale**

House Salad 🥗 🌶️ Artisan lettuce mix with parmesan cheese, Kiwanda Ale soaked dried cranberries and sliced almonds. 13.99 or Side 7.99 **Pairing: Kiwanda Ale**

The Pelican Caesar* Crisp hearts of romaine tossed with our housemade Caesar dressing, parmesan cheese, and housemade croutons. 14.99 or Side 8.99 **Pairing: Pelican Pilsner**

Soup & Salad Special Bowl of our award-winning clam chowder with our house salad. 19.99 **Pairing: Pelican Pilsner**

PACKAGED BEER

6-packs | 12 oz bottles or cans

Kiwanda *Bottles* 12.99
Pelican Pilsner *Cans* 12.99
Raspberried at Sea Ale with Raspberries *Bottles* 12.99
Updrift India Pale Ale *Cans* 12.99
Sunrise Surfer Blonde Ale *Cans* 12.99
Beak Breaker Double IPA *Bottles or Cans* 12.99
Beak Breaker Tropical Double IPA *Cans* 12.99
Sea'N Red Irish-Style Ale *Bottles* 12.99
Tsunami Export Stout *Bottles* 12.99
Marine Haze Hazy India Pale Pale *Cans* 12.99
Coastal Mix Six *Cans* 12.99
Head Out Hefeweizen *16 oz Cans* 12.99
Beach Beer *16 oz Cans* 9.99

Individual Cans

Beak Breaker Double India Pale Ale *19.2 oz Can* 4.50
Beak Breaker Tropical Double India Pale Ale *19.2 oz Can* 4.50
Pelican Cider *16 oz Can* 4.50

12-packs | 12 oz bottles or cans

Kiwanda *Cans* 20.99
Beak Breaker Double India Pale Ale *Cans* 22.99
Breaker Box Mixed Pack with Beak Breaker Double India Pale Ale and Beak Breaker Tropical Double India Pale Ale *Cans* 22.99

6-packs | non-alcoholic 12 oz cans

Sparke Hops Citra Hop-Infused Sparkling Water W/ Lemon *Cans* 7.99
Sparkle Hops Strata Hop-Infused Sparkling Water W/ Acai *Cans* 7.99
Sparkle Hops Idaho Gem Hop-infused Sparkling Water *Cans* 7.99

PELICAN BREWING COMPANY



TAKEOUT MENU

Feed your flock through our different ordering options to suit your needs. *For Takeout*, call ahead to **541.614.4216** to place your order and we'll let you know when it's ready to pickup. *If you prefer Seated Dining*, we have Indoor and Limited, Weather Dependent Patio Dining available.

SILETZ BAY

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