

# 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* 11.99  
Pelican Pilsner *Cans* 11.99  
Raspberried at Sea Ale with Raspberries *Bottles* 11.99  
Updrift India Pale Ale *Cans* 11.99  
Hoppa Don't Preach India Pale Ale *Cans* 11.99  
Sunrise Surfer Blonde Ale *Cans* 11.99  
Hazestack Double Hazy India Pale Ale *Cans* 12.99  
Beak Breaker Double IPA *Bottles or Cans* 11.99  
Beak Breaker Tropical Double IPA *Cans* 11.99  
Sea'N Red Irish-Style Ale *Bottles* 11.99  
Tsunami Export Stout *Bottles* 11.99  
Marine Haze Hazy India Pale Ale *Cans* 11.99  
Coastal Mix Six *Cans* 11.99  
Head Out Hefeweizen *16 oz Cans* 11.99  
Beach Beer *16 oz Cans* 8.99

### 19.2 oz Tall Cans

Kiwanda 3.50  
Beak Breaker Double India Pale Ale 4.50  
Beak Breaker Tropical Double India Pale Ale 4.50

### 12-packs | 12 oz bottles or cans

Kiwanda *Cans* 18.99  
Beak Breaker Double India Pale Ale *Cans* 21.99  
Breaker Box Mixed Pack with Beak Breaker Double India Pale Ale and Beak Breaker Tropical Double India Pale Ale \$21.99

### 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

### Non-alcoholic 16 oz cans

Sparke Hops Citra Hop-Infused Sparkling Water W/ Lemon *Cans* 2.99  
Sparkle Hops Idaho Gem Hop-infused Sparkling Water *Cans* 2.99

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## TAKEOUT MENU

Feed your flock through our different ordering options to suit your needs. *For Takeout*, call ahead to **503.965.7007** 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.

### PACIFIC CITY

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**503.965.7007**

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