

Pelican Brewing Co.

1371 S. Hemlock Street ■ Cannon Beach ■ pelicanbrewing.com

■ STORY & PHOTO: HEATHER DOUGLAS

It's been a little over a year now since the new Pelican Pub & Brewery opened in Cannon Beach and it's no wonder the place is always hopping. Fall is a fun time at Pelican.

Two seasonal beers will be featured this fall. In mid-September, watch for a "Munich Style Dunkel Beer" just in time for Oktoberfest; it's an amber lager with a smooth roasty malty finish. A second seasonal beer called "Captain of the Coast" will be released in October.

When the chain – which opened originally in their flagship Cape Kiwanda location in Pacific City in 1996 – wanted to expand, the old Dooger's location was a perfect fit. The Pub opened in May of 2016 and instead of a remodel, the building was completely renovated from the ground up; it took almost nine months to build. The interior is awe-inspiring with airy vaulted ceilings, rustic wood beams and a huge mural of Haystack Rock above the kitchen.

While Pelican is technically a chain, General Manager Carly Dye noted "each location has its own different vibe."

At the Cannon Beach location, beer is king in the kitchen. "We cook with so much beer," Dye said. "All of our prep recipes, sauces and breadings are made with our beers."

Pelican's best selling beer – Kiwanda Cream Ale – is featured in their best-selling menu item: the fish and chips. The "Tsunami Backyard BBQ Burger" which is made with the Tsunami Stout, features Pelican's BBQ sauce; the sauce is a more refined flavor – less sugar, but more of the malty rich flavor with bacon adding another level of yum.

Another specialty is a beer sausage flat bread.

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It's made from scratch in house and then cooked in a wood fired oven. Custom made sausage – featuring Pelican beers – is sourced from a local family-owned butcher shop, Tillamook Meats.

On the beer side of things, Cannon Beach Head Brewer Coren Tadd's motto is: "brew with intention." All recipes go through Pelican's original Brewmaster, Darron Welch who has been with the company from day one and has been providing wisdom and consistency to the brewing practice for the last 21 years.

At Pelican, quality ingredients are the name of the game. "Everything we put into the beer is for a specific reason. We try not to muddy things up. A lot of our beers have only three or four grains and only a couple types of hops and one kind of yeast. We want our quality ingredients to shine through."

Brewing quality beer is a marriage of art and science. Pelican has a full time lab person to measure oxygen levels throughout the process. Tadd noted "we care about quality; it doesn't happen very often, but we're not afraid to dump beer if it's not the product we want. That's what Darron teaches: don't rush the beers, don't force them."

Besides their standbys, Tadd's position comes with room to test out his artistic side. Known in the brewing world as "one-off" beers, these are beers that are: experimental, limited time only, and usually offered seasonally until they run out.

To celebrate hops harvest season, a third seasonal brew that will be offered is "Elemental" – a hops beer that contains fresh hops harvested in the Willamette Valley at a local farm; the hops go straight from vine to mash tun in a matter of hours. Tadd noted, "it makes the whole brewery smell amazing. Come check it out."



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NOW ON TAP AT PELICAN BREWING CO. IN CANNON BEACH:

PILSNERS AND PALE LAGERS

Five Fin:

West Coast Pilsner 5.3% ABV ■ 45 IBU

Pelicano EXTRA!:

Lager Cerveza 5.0% ABV ■ 11.5 IBU

AMBER AND DARK LAGERS

Bronze God: Märzen 5.4% ABV ■ 25 IBU

Umbriago-Cerveza Negra:

International Dark Lager 5.0% ABV ■ 18 IBU

PORTERS AND STOUTS

Tsunami Stout:

Foreign Export Stout 7.0% ABV ■ 45 IBU

BLONDE AND PALE ALES

Kiwanda:

Pre-Prohibition Cream Ale 5.4% ABV ■ 25 IBU

Surfer's Summer Ale:

Summer Ale 5.3% ABV ■ 23 IBU

IPAS

Beak Breaker: Double IPA 9.0% ABV ■ 90 IBU

Umbrella IPA: American IPA 7.4% ABV ■ 60 IBU

ZZ Hops #1: IPA 6.7% ABV ■ 65 IBU

AMBER, RED, AND BROWN ALES

Macpelican's:

Scottish Style Ale 5.0% ABV ■ 16 IBU



Family Friendly



Patio Seating



Brewery Tours



20 Beers on Tap



Growler Fills