



Pelican Pub & Brewery

© Dave Peterson

The Pelican serves “Beer Cuisine”

Package at the Inn at Cape Kiwanda or Cottages at Cape Kiwanda—two nights in an ocean-view room or ocean-front suite, a “Meet the Brewers” reception, a 750ml bottle of Belgian-style Pelican beer, breakfast for two at the Pelican, and Brewers Dinner reservations for two.

The perfect storm conjured up by the Pelican Pub & Brewery is growing. Demand for Pelican beer is outpacing their capacity to produce. As a result, they are expanding into Tillamook with a production brewery set to open in 2013.

Drop in at 33180 Cape Kiwanda Drive, Pacific City, Oregon, or for reservations call 503-965-7007 or go online at yourlittlebeachtown.com/pelican. To book a room across the street at Inn at Cape Kiwanda, call 888-965-7001 or visit yourlittlebeachtown.com/inn. To reserve a cottage at The Cottages at Cape Kiwanda, call 866-571-0605 or visit yourlittlebeachtown.com/cottages. For information about visiting the Oregon Coast, go to visittheoregoncoast.com.

PELICAN PUB & BREWERY

by Adam Sawyer

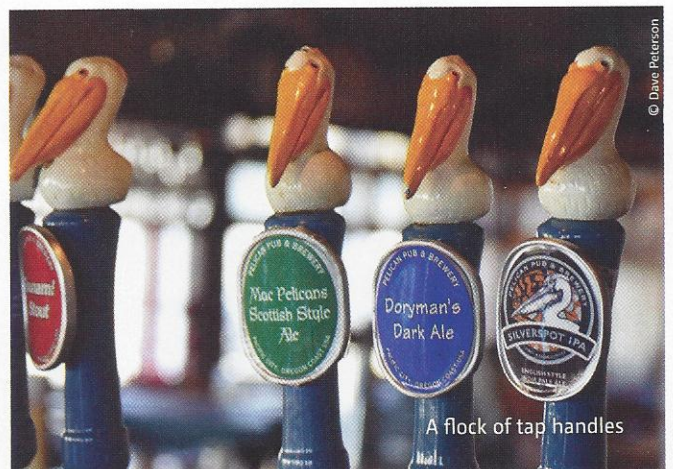
Whether by chance or fate, one of Oregon’s finest brewpubs inhabits one of the state’s finest backdrops. The Pelican Pub & Brewery shares an otherworldly beautiful chunk of beach with Cape Kiwanda and looks out at a larger-than-life basaltic monolith known as Haystack Rock, standing guard like a sentry in the Pacific Ocean. In this setting you could probably get away with serving cafeteria food and still do bang-up business. Instead, Pelican Pub & Brewery hand crafts award-winning beer and creates menu items inspired by, prepared with, and meant to be enjoyed along side of those same brews made on-site. This epicurean version of the perfect storm is just off Highway 101 in Pacific City, Oregon.

The Pelican serves “Beer Cuisine,” and has taken it to levels very few, if any, are capable of producing. By using

beer-related ingredients in menu items and producing flavor notes in beer that compliment the food, the Pelican works diligently to create perfect pairings. They believe that beer is more versatile than wine as a flavor ingredient in cooking, and can pair with a much larger variety of foods. One bite of Pale Malt Crusted Salmon paired with MacPelican’s Scottish Style Ale lends credence to their claim.

There’s no finer illustration of Beer Cuisine than a Pelican Brewers Dinner. Held three times a year, Brewers Dinners push boundaries and challenge stereotypes with regards to traditional views on ingredients, flavors, and pairings. These themed dinners thoroughly explore a specific ingredient, regional cuisine, or the talents of a guest chef or brewmaster.

If one meal isn’t enough to convince you that Beer Cuisine is legitimate, consider a Brewers Dinner Weekend



A flock of tap handles

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