

SIDES

HAYSTACK O' FRENCH FRIES

A mountain of fries tossed with Jacobsen Salt Co. Pure Kosher Sea Salt

5.95-

DIRTY FRIES

French fries piled high with diced bacon, mushrooms, jalapeños and onions, all fried together and tossed with crumbled Rogue Creamery Blue Cheese and your choice of Stephen's Root Beer BBQ Sauce, Hot P.C. Wing Sauce or Pele's Fire Hot Hawaiian Teriyaki Sauce

10.95-

HAND-BATTERED

SWEET ONION RINGS

A pound of rings served with Stephen's Root Beer BBQ Sauce

9.95-

CLAM CHOWDER

The classic Oregon coast chowder from the Wayfarer Restaurant

Cup 5.25-

Bowl 7.95-

CHICKEN WINGS

Tossed in your choice of Stephen's Root Beer BBQ Sauce, Hot P.C. Wing Sauce or Pele's Fire Hot Hawaiian Teriyaki Sauce. Comes with celery, carrot sticks and Chipotle Blue Cheese or Ranch dressing

6 pcs 8.95-

12 pcs 14.95-

18 pcs 20.95-

SIDE SALAD

Baby greens, carrots, cucumber and tomatoes. Your choice of dressing: P.C. Citrus Vinaigrette, Chipotle Blue Cheese or Ranch dressing

5.95-

WILL IS NUTS

BREWERS NUTS

Freshly roasted nuts, in the brewer's choice of beer, seasoned to accompany the season

5-

KIDS MENU

CHICKEN STRIPS

PB+J UNCRUSTABLE®

BATTERED SHRIMP

KIDS' SALAD

FISH + CHIPS

Served with house-made applesauce, carrots, celery sticks and your choice of milk, juice or the soda fountain.

6.95-

DESSERTS

STEPHEN'S

ROOT BEER FLOAT*

House-made root beer with Ruby Jewel Vanilla Bean ice cream

5.95-

SALTED CARAMEL S'MORES SUNDAE

Graham cracker layer, smothered in marshmallow fluff and Ruby Jewel Vanilla Bean ice cream, topped with a Jacobsen Sea Salt caramel sauce and Hershey's chocolate sauce

6.95-

RUBY JEWEL

ICE CREAM SANDWICH

Two Ruby Jewel chocolate chip cookies and your choice of Ruby Jewel Vanilla Bean or Salted Caramel ice cream in an all natural, handmade ice cream sandwich.

6.95-

STOUT SHAKE (for our 21+ patrons)

A blend of Ruby Jewel Vanilla Bean ice cream and our very own stout for a tasty afternoon treat

6.95-

DRINKS

FOUNTAIN DRINKS

unlimited refills

Pepsi / Diet Pepsi

Dr. Pepper

Sierra Mist

Mountain Dew

Iced Tea

2-

Lemonade

2% Milk or Chocolate Milk 2-

Coffee *unlimited refills* 2-

Cranberry Juice 3-

Apple Juice 3-

Orange Juice 3-

*Stephen's Root Beer 3.50-

*Named after our brewery owner's son—Stephen created our root beer recipe with brewer Will.

OUR PURVEYORS Public Coast Brewing Co. sources as much as possible from local farms and ranches within 400 miles. THANKS to our partners Harris Ranch Oregon Beef, Rogue Creamery, Petaluma Poultry, Rocky Mountain Organic Meats, Ruby Jewel, Jacobsen Salt Co, and Zwiefel Farm Eggs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GLUTEN FREE INFO Almost every item on this menu is available in a gluten-free version including our deep fried items. We make every effort to avoid cross contamination, but please note that our restaurant is not gluten-free, so cross contamination is always a possibility.

12518



264 Third Street
Cannon Beach, Ore. 97110

**PRIME RIB FRIDAY + SATURDAY NIGHTS
AT PUBLIC COAST BREWING CO.**

4 pm until gone

Prime Rib — slow roasted and carved to order
Served with green salad with your choice of dressing, roasted
fingerling potatoes, horseradish sauce and au jus.
12 ounce cut 24.95–

LOCAL PROVISIONS

FISH TACOS

Wild Prawns 13.95–

CHOOSE Seasonal Catch (Fish of the Day) 15.95–
Halibut 18.95–

Battered, lightly fried and folded in three corn tortillas
with fresh salsa, jalapeño lime cilantro slaw and spicy
aioli. Available unbattered on request

FISH + CHIPS

Wild Prawns 17.95–

CHOOSE Seasonal Catch (Fish of the Day) 19.95–
Halibut 22.95–

Comes with fries, house-made tartar sauce
and fresh lemon. Available unbattered on request

BRAT PLATE

One each of our three house-recipe bratwurst:
Traditional, Cheddar & House-Smoked
Comes with kraut, sweet relish and rolls 18.95–

SALADS

BREWERY

CHOP CHOP SALAD

Chopped iceberg, baby greens,
carrots, tomatoes, avocado, bacon
and Tillamook Pepper Jack tossed
in P.C. Citrus Vinaigrette
Comes with roll 12.95–

Add a chicken breast
or burger 5–

BBQ CHICKEN SALAD

Organic baby greens, julienned
carrots, onion, diced chicken and
crumbled Rogue Creamery
Blue Cheese, tossed in Stephen's
Root Beer BBQ Ranch dressing.
Comes with roll 15.95–

**BUILD YOUR OWN
PUBLIC COAST BURGER
\$10.95**

EVERYBODY'S PERFECT BURGER IS DIFFERENT.

Our version is a 1/2 lb of 100% Oregon raised, grass fed organic beef,
cooked to medium pink, aka "pink in the middle." Slapped on a chewy
toasted bun with sweet onion, tomato, lettuce and Public Coast sauce:
house-made, with just enough pickled watermelon rind to create that salty-
sweet, drippy-juicy burger magic. Pairs well with mounds of napkins.

CHOOSE

**8 OZ. ORGANIC, OREGON, GRASS-FED
HARRIS RANCH BEEF**

**8 OZ. PETALUMA FARMS ORGANIC
CHICKEN BREAST**

ORGANIC SUNSHINE VEGGIE BURGER

Each comes with lettuce, tomato, onion, P.C. Sauce
and a pickle on the side

ADD ONS

\$1	Taco slaw	\$3
Tillamook	Stephen's	Bacon
Cheddar, Swiss or	Root Beer BBQ	\$5
Pepper Jack	Sauce	Burger patty
Fried egg	\$2	Brat
Avocado	Crumbled Rogue	(choose style)
Fresh jalapeños	Creamery Blue	Traditional,
Grilled onions	Cheese	Cheddar or
Sautéed	Bacon onion	House-Smoked
mushrooms	marmalade	Chicken breast
Sauerkraut	Onion rings	Organic
Fresh salsa	on burger	Sunshine
		Veggie Burger

ADD A SIDE OF

FRENCH FRIES 2.95–
or **SWEET ONION RINGS** 4.95–
to any burger

SPECIALTY BURGERS

SASQUATCH

Sauerkraut, Tillamook Swiss and
house-made P.C. Sauce 12.50–

TIMBER

Tillamook Pepper Jack, fresh
sliced jalapeños, avocado, lettuce,
onion, tomato, house-made Mild
P.C. Wing Sauce and P.C. Sauce 13.25–

FORAGER

Sautéed mushrooms, caramelized
onions, lettuce, tomato, crumbled
Rogue Creamery Blue Cheese and
house-made P.C. Sauce 13.95–

SITKA

Bacon onion marmalade, fried egg,
lettuce, tomato, Tillamook Cheddar
and house-made P.C. Sauce 13.95–

1967

Celebrate Oregon's Beach Bill,
with one patty, triple cheese
(Swiss, Cheddar, and Pepper Jack),
bacon onion marmalade, lettuce,
tomato and house-made P.C. Sauce 14.95–

B.E.L.T.

Bacon, fried egg, lettuce,
tomato and mayo 15.95–

**SAVE OUR
BEACHES BURGER**

Bacon, Tillamook Cheddar,
lettuce, tomato, Stephen's Root
Beer BBQ Sauce + onion rings
17.95–

**WE LOVE
OUR PUBLIC BEACHES**

For every
SAVE OUR BEACHES BURGER
served,
PUBLIC COAST BREWING CO.
will donate \$1 to our friends
at the Haystack Rock
Awareness Program.



LATE NIGHT BURGER & BEER \$10.95

The Classic Public Coast Burger,
12 oz. beer, French Fries
8 PM TO CLOSE