

FOOD + DRINK MENU



BREWING CO.

WE ARE NOW OPEN
FOR DINE-IN AND TO-GO
SERVICE. TO PLACE A
TO-GO ORDER,
CALL 503.436.0285.

STARTERS

SEA SALT PRETZEL

For our pretzel, we worked with the team at Fressen Bakery in Portland. Handmade, warm and chewy in the true Bavarian tradition. We brush them with butter, sprinkle some Jacobsen sea salt on top and serve them with your choice of our house made beer mustard or our Public Coast NW Red Ale cheese sauce. Or do both for just \$1 more. Dipping encouraged! 7.00

HAYSTACK O'

FRENCH FRIES

A stack of fries tossed with Jacobsen Salt Co. Pure Kosher Sea Salt. 8.00

HAND-BATTERED SWEET ONION RINGS

A pound of rings served with Stephen's Root Beer BBQ Sauce 13.00

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 piece / 10.00 | 12 piece / 16.00 | 18 piece / 24.00

DIRTY FRIES

French fries piled high with diced bacon, mushrooms, jalapeños & onions all fried together and tossed with crumbled Rogue Creamery Blue Cheese and your choice of Stephen's Root Beer BBQ Sauce, Hot PC Wing Sauce, or Pele's Fire Hot Hawaiian Teriyaki Sauce. 14.00
Add extra deliciousness with our beer cheese dipping sauce for \$1!

CHOWDER & SALADS

CLAM CHOWDER

The classic Oregon coast chowder from the Wayfarer Restaurant.
Cup / 6.00 | Bowl / 9.00

PUBLIC COAST ORGANIC CHICKEN SALAD

BBQ OR BUFFALO

Organic baby greens, chopped iceberg, julienned carrots, cucumbers, tomatoes, sliced chicken and crumbled Rogue Creamery Blue Cheese. Your choice of dressing: house made Blueberry-Honey Vinaigrette from Public Coast Farm, Chipotle Blue Cheese or Ranch dressing. Comes with roll. 18.00

SIDE SALAD

Baby greens, julienned carrots, cucumber and tomatoes. Your choice of dressing: house made Blueberry-Honey Vinaigrette from Public Coast Farm, Chipotle Blue Cheese, or Ranch dressing. Comes with roll. 8.00

THE BURGER

7oz ORGANIC

OREGON GRASS-FED HARRIS RANCH BEEF

Our burgers are 100% Oregon raised, grass-fed organic beef, cooked to medium pink, aka "pink in the middle," (CAN SUBSTITUTE WITH PETALUMA CHICKEN OR ORGANIC SUNSHINE VEGGIE BURGER FOR \$1). Slapped on a toasted sesame seed bun with our twist on classic mayo (a sweet + savory bacon jam spread), plus American cheese, sweet onion, lettuce, and tomato. Comes with fries. 15.00

COASTAL PROVISIONS

FRESH CATCH

SEASONAL

FISH & CHIPS

Comes with fries, house made tartar sauce and fresh lemon. Available unbattered. 17.00

FRESH CATCH

SEASONAL

FISH TACOS

Battered, lightly fried, and folded in three corn tortillas with fresh salsa, jalapeno lime cilantro slaw, and spicy chipotle crema. Available unbattered. M.P.

KIDS

CHEESEBURGER

Served with fries. 9.00

CHICKEN STRIPS

Served with fries. 9.00

DESSERTS

TILLAMOOK ICE CREAM SANDWICH

Two chocolate chip cookies and your choice of Tillamook Vanilla Bean or Salted Caramel ice cream in an all natural, handmade ice cream sandwich. 8.00

STEPHEN'S ROOT BEER FLOAT

House-made root beer with Tillamook Vanilla Bean ice cream. 8.00

We love our local growers and source our ingredients from nearby ranches and farms whenever possible, including from our very own Public Coast Farm, located on Route 26, the iconic "Sunset Highway" to the coast from Portland.



BREWING CO.