

FOOD MENU



BREWING CO.

WELCOME TO PUBLIC COAST!

ORDER YOUR BEER & FOOD AT THE COUNTER & TAKE A SEAT WHERE YOU'D LIKE.

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 GF

A stack of fries tossed with Jacobsen Salt Co. Pure Kosher Sea Salt. 9.00

HAND-BATTERED SWEET ONION RINGS GF

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

CHICKEN WINGS GF

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

or Ranch dressing. 8 piece / 16.00

DIRTY FRIES GF

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, Pele's Fire Hot Teriyaki Sauce or Garlic Parmesan.

15.00

Add extra deliciousness with our beer cheese dipping sauce for \$1

CHOWDER & SALADS

CLAM CHOWDER GF

Our very own classic Oregon coast chowder that is 100% Gluten Free.
Cup / 6.00 | Bowl / 9.00

PUBLIC COAST ORGANIC CHICKEN SALAD GF

BBQ OR BUFFALO

Organic baby greens, chopped iceberg, julienned carrots, cucumbers, tomatoes, sliced chicken and crumbled Rogue Creamery Blue Cheese. 18.00

Your choice of dressing: house made Blueberry-Honey Vinaigrette from Public Coast Farm, Chipotle Blue Cheese or Ranch dressing.

SIDE SALAD GF

Baby greens, julienned carrots, cucumber and tomatoes. 8.00

Your choice of dressing: house made Blueberry-Honey Vinaigrette from Public Coast Farm, Chipotle Blue Cheese or Ranch dressing.

THE BURGER

7oz ORGANIC

OREGON GRASS-FED BEEF

Our burgers are 100% Oregon raised, grass-fed organic beef, cooked to medium pink, aka "pink in the middle." (CAN SUBSTITUTE WITH MARY'S CHICKEN BREAST OR HOUSE-MADE VEGGIE BURGER). SLAPPED ON A BRIOCHE BUN WITH OUR TWIST ON CLASSIC MAYO (A SWEET + SAVORY BACON JAM SPREAD), PLUS CHEDDAR, SWEET ONION, LETTUCE, AND TOMATO.

Served with fries. 17.00
House-Made Veggie (Vegan & GF). 16.00
Mary's Chicken Breast. 18.00
GF Bun Available \$2

COASTAL PROVISIONS

FRESH CATCH

SEASONAL

FISH & CHIPS GF

Served with fries, house made tartar sauce and fresh lemon. Available unbattered* M.P.

*Coated in a house blend GF flour & deep fried.

FRESH CATCH

SEASONAL

FISH TACOS GF

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

*Coated in a house blend GF flour & deep fried.

KIDS

CHEESEBURGER

Served with fries. 9.00
GF Bun Available \$2

CHICKEN STRIPS GF

Served with fries. 9.00

FRESH CATCH

SEASONAL

FISH & CHIPS GF

Served with fries. Available unbattered* M.P.

*Coated in a house blend GF flour & deep fried.

DESSERTS

TILLAMOOK ICE CREAM SANDWICH

An all natural, handmade ice cream sandwich made with two house baked chocolate chip cookies and Tillamook Vanilla Bean ice cream. 8.00

STEPHEN'S ROOT BEER FLOAT GF

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.

Beaches
FOREVER
BEER FOR EVERYONE