

STARTERS

SEA SALT PRETZEL

Handmade, warm and chewy - true Bavarian style - pretzel brushed with butter and sprinkled with *Jacobsen Salt Co.* Pure Kosher Sea Salt.

Choose from our house-made '67 Blonde Ale beer mustard *or* Public Coast NW Red Ale cheese sauce. Or do both for just 1.00 more.

8.00

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

HUMMUS PLATE

Public Coast Farm greenhouse tomatoes, cucumbers, herbed pita chips, fried capers and olives.

15.00

CHICKEN WINGS GF

Tossed in your choice of
 ·Stephen's Root Beer BBQ Sauce
 ·Hot P.C. Wing Sauce
 ·Teriyaki
 ·Garlic Parmesan

Served with celery, carrot sticks and your choice of dressing: Chipotle blue cheese or Ranch.

1/2 lb. / 9.00 | 1 lb. / 16.00

BREWER'S PLATE

Salami, House-smoked Brats (served cold) two cheeses, Mama Lil's Sweet Hot Pickled Peppers, house-made '67 Blonde Ale beer mustard, Public Coast Farm blueberry chutney with warm bread.

15.00

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 P.C. Wing Sauce
 ·Teriyaki
 ·Garlic Parmesan

15.00

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 CAESAR SALAD

House-made Caesar dressing, pretzel croutons and Parmesan cheese.

12.00

Add chicken 5.00

SIDE SALAD GF

Baby greens, julienned carrots, cucumber and tomatoes. Your choice of dressing.

8.00

PUBLIC COAST IPA BRINED CHICKEN SALAD

Organic local greens, candied beer nuts, crumbled Rogue Creamery blue cheese, pickled Public Coast Farm blueberries, and your choice of dressing.

18.00

HOUSE-MADE DRESSINGS:

· Public Coast Farm blueberry-honey vinaigrette
 ·Chipotle blue cheese
 ·Ranch

PUBLIC COAST FUN FACTS

What makes our **HAND-BATTERED SWEET ONION RINGS** so delicious and tasty?



We delicately hand cut each onion slice, give it a cold buttermilk bath, massage them with our gluten-free coating, and let them rest in a cool climate. **THIS PROCESS TAKES 3 DAYS.** You could say we are committed to the process, of love.

FOOD MENU

THE BURGER

7OZ ORGANIC

OREGON GRASS-FED BEEF

Cooked to medium pink, aka “pink in the middle,” on a brioche bun with our twist on classic mayo (a sweet + savory bacon jam spread), plus cheddar, sweet onion, lettuce, and tomato. 100% Oregon raised.

Served with fries. 17.00
GF Bun Available 2.00

VEGETARIAN

PUBLIC COAST GREENHOUSE BURGER

House-made veggie patty*, generously stacked with, lettuce, onion, tomato and house-made jalapeño vegan mayo. *Ask for a lettuce wrap to make it vegan.*

*Contains nuts.

Served with fries. 16.00
GF Bun Available 2.00

SANDWICHES

PUBLIC COAST CHICKEN SANDWICH

Oswald IPA brined chicken breast with grilled onions, tomato, provolone cheese, and mayo hugged between a brioche bun.

Served with fries. 18.00
GF Bun Available 2.00

PULLED PORK SANDWICH

House-smoked pulled pork butt on a brioche bun under a tasty pile of southern slaw and pickles.

Served with fries. 17.00
GF Bun Available 2.00

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, jalapeño lime cilantro slaw, and spicy chipotle crema.

Available unbattered*

M.P.

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

KIDS

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.

CHEESEBURGER

Served with fries. 9.00
GF Bun Available 2.00

CHICKEN STRIPS GF

Served with fries. 9.00

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



BREWING CO.

We love our local purveyors and growers. We source our ingredients and specialty items from nearby bakeries, 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.



FARM