

FOOD MENU



BREWING CO.

STARTERS

SEA SALT PRETZEL VEG

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 Lager beer mustard OR Public Coast NW Red Ale cheese sauce. Or do both for 2.00 more.

9.00

HAYSTACK 0'

FRENCH FRIES GF VEGAN

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.

Full Order 14.00 | Half Order 7.00

CHICKEN WINGS GF

Tossed in your choice of:

- Stephen's Root Beer BBQ Sauce · Hot P.C. Wing Sauce
- Garlic Parmesan

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

1/2 lb. / 10.00 | 1 lb. / 18.00

SEASONAL

HUMMUS PLATE VEGAN

Public Coast Farm greenhouse vegetables, flat bread, fried chick peas, and mixed olives.

15.00

BREWER'S PLATE

Salami, House-smoked Brats (served cold) two cheeses, Mama Lil's Sweet Hot Pickled Peppers, house-made '67 Blonde Lager 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
- Garlic Parmesan*

16.00

(*Served without Blue Cheese)

CHOWDER, SOUP, & SALADS

CLAM CHOWDER GF

Our very own classic Oregon coast chowder that is 100% Gluten Free. Contains bacon.

Cup / 9.00 | Bowl / 12.00

PUBLIC COAST FARM TOMATO SOUP GF

Fresh farm tomatoes and basil with a touch of cream.

Cup / 7.00 | Bowl / 10.00

SIDE SALAD GF

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

9.00

PUBLIC COAST CAESAR SALAD

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

14.00 | Add chicken 8.00

PUBLIC COAST IPA BRINED CHICKEN SALAD

Organic local greens, toasted pumpkin seeds, crumbled Rogue Creamery blue cheese, pickled Public Coast Farm blueberries, and your choice of dressing.

18.00

HOUSE-MADE DRESSINGS:

- Public Coast Farm Honey Mustard VEG
- Chipotle Blue Cheese VEG
- Public Coast Farm Blueberry-Honey Vinaigrette VEG
- Ranch VEG

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.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 5% PACKAGING FEE WILL BE ADDED TO ALL TO-GO ORDERS.



FARM

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. 21.00 | GF Bun Available 2.00

VEGETARIAN

PUBLIC COAST GREENHOUSE BURGER VEG

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. 19.00 | GF Bun Available 2.00

FROM THE SMOKER

BABY BACK RIBS

House-smoked with house-made potato salad and pickled veggies.

27.00

SANDWICHES

PUBLIC COAST CHICKEN SANDWICH

Oswald IPA brined chicken breast with grilled onions, tomato and provolone cheese, hugged in-between a ciabatta bun.

Served with fries. 21.00 | GF Bun Available 2.00

PULLED PORK SANDWICH

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

Served with fries. 21.00 | GF Bun Available 2.00

PUBLIC COAST GRILLED CHEESE

Grilled Cannon Beach Bakery bread with melted provolone and cheddar cheeses.

Served with Public Coast Farm Tomato Soup. 17.00

Add mushrooms 3.00 | Add bacon 3.00

COASTAL PROVISIONS

SEASONAL FRESH CATCH

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.

SEASONAL FRESH CATCH

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. Available

unbattered* M.P.

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

CHICKEN STRIPS GF

Served with fries. 10.00

CHEESEBURGER

Served with fries. 10.00

GF Bun Available 2.00

DESSERTS

TILLAMOOK ICE CREAM SANDWICH VEG

Vanilla Bean ice cream sandwich between two, fresh baked, white chocolate chip oatmeal cookies studded with Public Coast Farm Blueberries.

8.00

STEPHEN'S CRAFT SODA FLOAT GF VEG

Tillamook Vanilla Bean ice cream with house-made craft soda of your choice: Stephen's Root Beer, Classic Cream Soda, or Seasonal Craft Soda

9.00