



# Coastal Eats

on Oregon's North Coast  
Summer 2020

Tillamook  
Headlight Herald



North Coast  
CITIZEN

CANNON BEACH  
GAZETTE



# In this issue



North  
Coast  
Food  
Trail

3



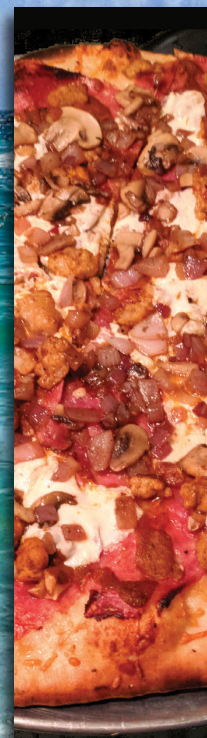
Werner  
Beef &  
Brew

4-5



Macgregor's  
Whisky Bar

7



Neskowin  
Trading  
Company

8



The Riverhouse Nestucca



The Schooner (Netarts)

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## Home on the Coast.



As a native with family roots in Netarts, Oregon, I've literally grown up on the coast. This is my home.

I have a great passion for my community and love patronizing the fine restaurants and businesses that celebrate the incredible food scene on the Oregon Coast.

As a realtor since 2007, I've helped countless coastal dreamers and food lovers find their dream home here in the pacific northwest.

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What are you waiting for?



# Take a bite of the Oregon Coast

**Chelsea Yarnell**  
Guest Contributor

From Seaside to Cannon Beach, and through the Tillamook Coast, this region is ripe for culinary exploration.

A partnership between these three regions of Oregon's shoreline has created the North Coast Food Trail which brings together the best of the tasty and rugged (and tastefully rugged).

The idea behind the North Coast Food Trail is simple: a host of spots that can show you a great time, but only you know what you'll enjoy best.

"The theme of the North Coast Food Trail is food, farm, fish, and forage," Executive Director of Tillamook Coast Visitors Association and North Coast Food Trail Nan Devlin

said. "There's a new generation of restaurant owners, farmers, and chefs that have discovered the bounty of the north coast. And they're creating businesses and experiences around it. People are going to be surprised at what they discover."

Browse the available options online at [northcoastfoodtrail.com](http://northcoastfoodtrail.com) and compile your itinerary—let your love of fresh seafood steer you to an afternoon aboard a fishing boat, or your children's obsession with mac and



cheese lead you on a family dairy farm excursion.

The Offshore & Grill is just one of the many stops along the North Coast Food Trail.

"What a lot of people don't know is that Tillamook County is a playground if you're a chef,"

Offshore & Grill chef Jake Burden said. "Within 20 minutes of Rockaway, you can be at six different farms. I think farm to table is a way of life now. It's brought my passion for cooking to another level than it's ever been."

There's no defined order to the North Coast Food Trail; it is designed to be flexible to the kind of adventures you want to take, how much time you have and where you're coming from. Choose the activities that speak to you.

"Meeting the chefs, meeting the farmers, meeting the restaurant owners, going to the Farmer's Markets, engaging with locals: that's transformational travel," Devlin said. "It's really amazing to me the level of culinary creativity and the passion that's going into this whole food movement."

The North Coast Food Trail has been featured in Sunset Magazine and won Editor's Choice Travel Award for best food tour in the West.



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## Coastal Eats on Oregon's North Coast

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**Publisher**  
**Graphic Design**

Joe Warren  
Stephanie Baumgart

View Coastal Eats on Oregon's North Coast online at  
[www.tillamookheadlightherald.com](http://www.tillamookheadlightherald.com)  
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"Always great! Burgers and clam chowder are best in town. Beer is good too! Easily one of my favorite places to eat." - **Barak W.**

"Great brew pub tied in with a meat market. Food was great. Service fantastic." - **Ed N.**

"I would drive to Tillamook from Portland for their Tri-tip sandwich. Not even an exaggeration. It's that good. Great spot to stop with the kids too!" - **Laura B.**



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**Stop in for a cold one!**

Werner Brewing Co.'s  
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Tucked away off the beaten path, between Hampton's Lumber mill and Werner Gourmet Meat Snacks' jerky manufacturing facility, sits Werner Beef & Brew. Known to the locals as a hub for great burgers, pub fare and craft beer from Werner Brewing Co., the Beef & Brew has been a social watering hole for just over 2-years.

Consistency is the key to Werner Beef & Brew's success. Their extensive menu features comfort cuisine such as a Tri-Tip Sandwich with housemade barbeque sauce, loaded bacon potato skins, cheesy polish sausage and clam chowder. The restaurant recently added Fresh Fish Tacos to the menu, complete with pico de gallo and a housemade cilantro crema. Burgers are available with your choice of french fries or tater tots and pair nicely with any of the small-batch craft beer on tap from Werner Brewing Co.

Werner Brewing Co. was started by twin brothers, George and Daniel Werner. What started out as a hobby, turned into a passion for brewing craft beer. Their brews are currently only available from the taproom at Werner Beef & Brew. Local go-tos include Coastal Brown, Trask Mountain IPA and Backroad Blonde. Keep an eye out for seasonal and special releases periodically!



COVID-19 has changed the way we gather in 2020. As of June 2020, Werner Beef & Brew is open Tuesday-Saturday, 11am-7pm with "dine-in" available outside on their patio. The patio features heated covered seating as well as uncovered tables. They are also offering to-go orders with orders placed directly at 503-842-7114.



If you're looking to take something home with you, be sure to check out the meat market and marketplace. In the cold case, you'll find plenty of "bring your own grill" items like seasoned tri-tip, ribeye steaks and pork chops. Deli meat and housemade salami are also available to purchase, sliced to order. Werner's Cheesy Polish and Original Polish sausage is sure to be a crowd pleaser at your next cookout.

Locally-sourced craft beer and wine is available to-go by the case, can or bottle and the rest of the marketplace offers unique local and artisanal gifts.

Never leave Tillamook hungry after a visit to Werner Beef & Brew. Located under the huge American flag on Third Street, across from Goodspeed Park.





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# Whiskey from the top shelf

**Chelsea Yarnell**  
Guest Contributor

MacGregor's is where you go for whiskey. Owned and operated by Chip MacGregor and Holly Lorincz-MacGregor, MacGregor's Whiskey Bar has two locations: Manzanita which they opened in 2017, and the Cannon Beach Restaurant location that they opened in June of this year.

MacGregor's is an up-scale whiskey bar and restaurant that offers an array of craft cocktails, unique foods, beers, and wines. With their focus on whiskey, they have over 200 brown liquors from around the world, including a top self that is said to "blow your mind."

"Chip and I have interesting backgrounds," Holly said.

Holly has lived in the area since 1996. In 2010, she wrote her first book and was looking for an agent. Chip, who owns MacGregor's Literacy Agency, became her agent. The two became friends, fell in love and married.

Holly's teenage son Auggie has also joined the couple working in the restaurant.

Holly has written 14 books. She said the most successful book she's written is "Crown Heights," an Amazon bestseller in biography/memoir. "The Duke and I," a novel, is the first in a two-book collaborative deal with reality TV star Evelyn Lozada and St. Martin's Press. Her first general fiction book "Smart Mouth" won a national award and has been optioned for a TV series.

In 2010, Holly started a successful editing company, Lorincz Literary Services. She works closely with MacGregor Literary Agency.



The MacGregors expanded their business in 2019 to opening the whiskey bar inside Morris' Fireside Restaurant in Cannon Beach. After 47 years in business, Morris' Fireside closed and the MacGregor's took over the entire space.

The MacGregors kept Chef Pollo on staff, who was the chef at Morris' Fireside for 22 years and is the master behind customers' favorites like the Pollo's Clam Chowder and Pollo's Chicken Sandwich.

The restaurant in Cannon Beach is open for breakfast and brunch, while the whiskey bar opens later in the afternoon.

"For our French toast we use the Cannon Beach Bakery's challah bread," said Holly. "It's really thick slices and we serve it with fresh berries. We're trying to use as many local things as we can."

Bar food is served in both Manzanita and Cannon Beach with offerings such as fresh pastie, charcuterie boards, and chocolate bourbon hazelnut pie.

If you're new to whiskey, the MacGregors recommend starting with a flight.

"They are three, one ounce pours so they're generous tasters," Holly said. "Each flight has been curated to give you a good sample....even a newcomer

to it can taste the difference."

Not a whiskey fan? Try their sipping rum or tequila.

"When we serve flights we talk about it, we try to educate the customer," said Holly. "A lot of times people like to have a little bit of back story about it so they know what they're drinking."

For those who want to learn even more, MacGregor's offers whiskey classes (or any other liquor you wish to learn about). Simply call or ask the bartender the next time you're in to schedule a class.

For those worried about personal space during the COVID-19 pandemic, MacGregor's Whiskey Bar in Manzanita has a back patio and the Cannon Beach location is quite roomy.

"With the high ceilings in the dining room, you really do have a lot of space around you and the customers have felt comfortable," Holly said.

Both locations can also be booked for wedding receptions with catering.

Both locations are open six days a week, closed on Tuesdays. The Cannon Beach Restaurant is open from 8 a.m. – 3 p.m. with the Cannon Beach Whiskey Bar opening at 3 p.m. The Manzanita Whiskey Bar opens at 4 p.m.

## MACGREGOR'S

MacGregor's offers intimate, up-scale nightlife in beautiful Manzanita and in downtown Cannon Beach, where you will also find a new breakfast/brunch restaurant in the historic log cabin.

Both bars have a satisfying array of craft cocktails, unique foods, beers, and wines. Our focus is on whiskey, with over 200 brown liquors from around the world.



**Two locations to serve you**

**CANNON BEACH RESTAURANT**

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Closed Tuesdays

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**CANNON BEACH WHISKEY BAR**

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Closed Tuesdays

100 E 2ND STREET

503-436-0322

**MANZANITA WHISKEY BAR**

OPEN 4 PM - CLOSE

Closed Tuesdays

387 LANEDA AVE, #D

503-368-2447



Cannon Beach Restaurant



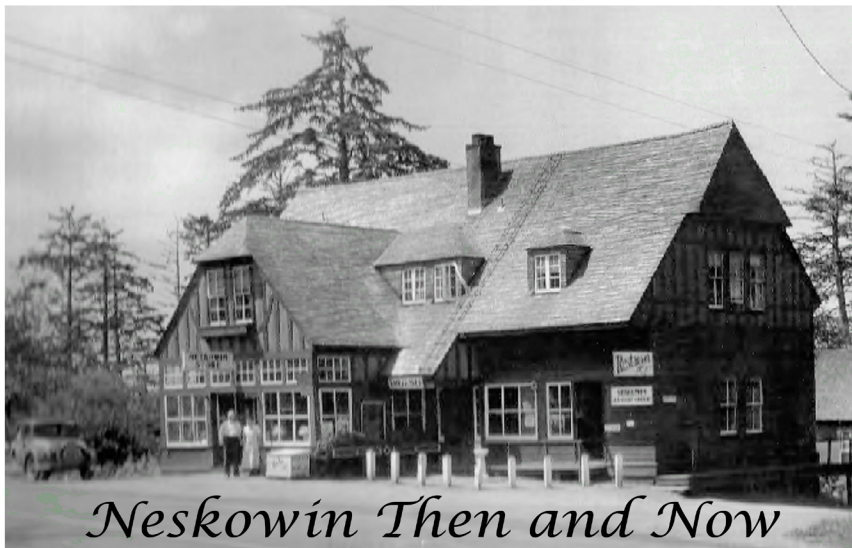
Cannon Beach Whiskey Bar



Manzanita Whiskey Bar







*Neskowin Then and Now*

*The store in Neskowin has been a landmark for over a hundred years. It was welcoming tourists at the end of Highway 101 before it went over Cascade Head. Now tourists and locals alike enjoy the new store with gourmet treats, in house bakery, full deli with burgers, ribs, chicken and sandwiches. And a great Wine shop.*

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# HUNGRY?



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