

## APPETIZERS

**MACHO NACHOS** \$7.95  
Layers of cheese, jalapenos, black beans & tomato, topped with sour cream & our homemade salsa.  
Add Grilled Chicken Breast \$3.00  
Add Tex-Mex Chicken \$3.00

**QUESADILLA** \$6.95  
Green chilies, cheese, and tomato with a side of salsa and guacamole.  
Add Grilled Chicken Breast \$3.00  
Add Tex-Mex Chicken \$3.00

**MOZZARELLA CAPRESE** \$7.95  
Fresh mozzarella & tomato covered with chiffonade basil, balsamic vinegar reduction & served with fresh focciacia slices.

**CHICKEN STRIPS** \$8.50  
A basket of breaded chicken fingers & brewery fries.  
Ask for Organic Free Range Red BBQ, honey mustard, or ranch dipping sauce.

**LAURELWOOD GARLIC FRIES** \$5.25  
OUR SPECIALTY! Brewery fries tossed in malt vinegar, chopped garlic, parmesan & parsley.

**BASKET OF FRIES** \$3.50  
A huge basket of our beer battered fries.

**1/2 ORDER OF FRIES**  
Regular \$3.00  
Garlic Fries \$4.00

**BEER BATTER ONION RINGS** \$7.50  
Ask for Organic Free Range Red BBQ, honey mustard, or ranch dipping sauce.

**WINGS** \$ 8.95  
Get 'em spicy, or tossed in our own Organic Free Range Red BBQ sauce. Served with bleu cheese dressing, celery & carrots.

**FRIED MOZZARELLA STICKS** \$7.95  
Crispy herbed mozzarella sticks served with warm marinara sauce.

**CHIPS & SALSA** \$3.50

## SOUPS

Made fresh daily and served with our hand-made bread! Ask your server for the soup of the day!

**CUP** \$2.50 **BOWL** \$5.00

## CHILI

Home-made chili's are garnished with shredded cheese, tomatoes, and onions and served with tortilla chips!

**VEGETARIAN BLACK BEAN**

**CHILI**

**SPACE STOUT CHILI CON CARNE**

**CUP** \$2.50 **BOWL** \$5.00

## SALADS

### SERVED WITH OUR HAND MADE BREAD!

#### DRESSINGS:

Hand-Made House Orange Poppy Seed, Garlic Lime, Caesar, Thai Peanut, Chipotle Buttermilk, Bleu Cheese, 1000 Island, Ranch, Honey Mustard, and Balsamic Vinaigrette.

	Half	Whole
<b>LAURELWOOD SPINACH SALAD</b>	\$5.95	\$8.95
Feta cheese, red onion, tomato, spicy walnuts, pink grapefruit & bacon w/ our orange poppy vinaigrette.		
Add Grilled Chicken Breast	\$3.00	\$5.00

	Half	Whole
<b>LAURELWOOD CAESAR SALAD</b>	\$4.95	\$8.95
Our twist on the classic! Chopped romaine tossed in our zesty Caesar dressing with diced apples, bleu cheese crumbles, parmesan and house-made croutons!		
Add Grilled Chicken Breast	\$3.00	\$5.00

**LAURELWOOD GREEK SALAD** \$12.95  
Kalamata olives, feta cheese, cucumbers & tomatoes all tossed in balsamic vinaigrette & topped with a dollop of hummus. Served with grilled pita bread.

**TURKEY COBB SALAD** \$10.95  
Roast turkey sliced onto a salad of mixed greens, bleu cheese, bacon crumbles, diced tomato, sliced hard boiled egg and avocado. Served with choice of dressing.

**SOUTHWESTERN CHICKEN SALAD** \$10.95  
Crispy chicken tenders tossed in our own Organic Free Range Red BBQ sauce on a bed of greens, then mixed in a chipotle buttermilk dressing with tomatoes, carrots, corn & fresh avocado-garnished with crispy tortilla strips!

**STEAK SALAD** \$12.95  
Marinated flank steak grilled to order & served with red & green bell peppers, carrots, tomatoes, cucumbers & crumbles blue cheese-all served over mixed greens. Your choice of dressing served on the side!

<b>TACO SALAD</b>	\$9.95
Crisp flour tortilla filled with shredded lettuce and our house black bean chili topped with cheese, fresh salsa, sour cream, guacamole, tomatoes and green onion.	
Add spicy Tex-Mex Chicken	\$3.00
Add Grilled Chicken Breast	\$3.00

	Half	Whole
<b>LAURELWOOD HOUSE SALAD</b>	\$3.95	\$6.00
Mixed greens, tomato, cucumber and our house-made croutons. Served with the dressing of your choice!		
Add Grilled Chicken Breast	\$3.00	\$5.00

## FROM THE GRILL

All our Burgers are prepared with 1/3 lb Oregon Country Beef patty. They include lettuce, tomato, crispy onion, and mayo on a Kaiser bun.

On any burger you can substitute:

Draper Valley Chicken Breast	\$2.00
Turkey Burger	\$2.00
Garden Patty	\$1.00

Served with brewery fries, soup or mixed green salad.

Sub garlic fries or onion rings for \$1.00

ALL AMERICAN HAMBURGER	\$8.00
The Original	
Add Cheese	\$1.00
Add Space Stout Chili	\$1.00
Add Bacon	\$1.95

ORGANIC FREE RANGE RED BBQ BACON CHEESEBURGER	\$9.50
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Made with our own Organic Free Range Red BBQ sauce.

CATHY'S SPECIAL	\$9.50
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Bacon, cheddar, and a fried egg!

BLACK & BLEU BURGER	\$9.50
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Just the right amount of bleu cheese crumbles complement the spicy blackening seasoning on this palette pleaser!

SANTE FE BURGER	\$9.50
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Green chilis, guacamole, black beans & pepperjack cheese.

WHITE MOUNTAIN BURGER	\$9.50
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Sautéed mushrooms top this Swiss cheeseburger.

HAWAIIAN BURGER	\$9.50
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Topped with teriyaki marinade, grilled pineapple and Swiss cheese.

GRILLED PHILLY	\$9.95
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Your choice of grilled chicken or fresh roast beef, sautéed with onions, bell peppers, Swiss cheese and delicious mustard sauce, served on a hoagie roll.

MEDITERRANEAN CHICKEN	\$9.95
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Grilled chicken breast, spinach, tomato, bacon, smoked mozzarella, red onion, roasted red pepper and a basil pesto spread on Focaccia.

CHIPOTLE BACON TURKEY MELT	\$8.95
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A tender grilled turkey patty smothered with a bacon, green chilis and chipotle spread, topped with sautéed red onions and cheddar cheese on grilled Como bread.

AMERICAN STYLE AMBER ALE BRATWURST	\$8.95
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Seared then simmered in Laurelwood Amber Ale, grilled & served with sautéed onions, peppers and a flavorful mustard sauce on a French roll. Sub Sauerkraut in place of the onions and peppers upon request.

GRILLED ROAST BEEF & CHEDDAR MELT	\$8.95
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Grilled top round roast beef with melted cheddar cheese, grilled red onions & horseradish sauce on rustic Como bread.

## SANDWICHES

All sandwiches served with brewery fries, soup or mixed green salad.

Sub garlic fries or onion rings for \$1.00

HALIBUT FISHWICH	\$10.95
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Halibut filet dipped in our Boss I.P.A. beer batter cooked until crispy and golden brown, topped with tartar sauce, served on a Kaiser bun with lettuce, tomato & red onion!

BLACKENED ROCKFISH MELT	\$8.95
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Fresh Oregon rockfish filet blackened on the flat iron grill, served on a hoagie roll with remoulade sauce, spinach, tomatoes and topped with melted pepperjack cheese.

ORGANIC FREE RANGE RED SHREDDED BBQ PORK SANDWICH	\$8.75
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Tender pulled pork glazed with our own Organic Free Range Red BBQ sauce and melted cheddar.

Smother it in coleslaw for \$.75

SW STEAK WRAP	\$9.95
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Seasoned grilled flank steak with sautéed onions, red & green bell peppers, fresh avocado, pepper jack cheese, tomatoes & greens, all wrapped in a fresh flour tortilla.

CHICKEN CEASAR WRAP	\$8.95
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A giant tomato-basil tortilla stuffed with grilled chicken breast, romaine lettuce tossed in ceasar dressing, tomatoes & parmesan cheese.

BUFFALO CRISPY CHICKEN SANDWICH	\$8.50
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Crispy chicken tenders smothered in spicy Louisiana sauce served burger style with bleu cheese dressing, lettuce & tomato.

REUBEN	\$8.95
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Corned beef & sauerkraut, Swiss cheese, mustard sauce & 1000 Island dressing piled high on rye.

VEGGIE SANDWICH	\$8.95
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With seasonal vegetables, spinach, red onion, tomato, hummus, roasted red pepper, smoked mozzarella & a basil pesto spread on Focaccia.

TURKEY CRANBERRY DAGWOOD	\$8.95
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Sliced turkey, lettuce, tomato, sliced red onion & Swiss cheese on a hoagie roll, spread with cream cheese & cranberry sauce.

TURKEY CLUB	\$8.95
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Fresh roasted turkey breast with bacon and Swiss cheese, add the lettuce, tomato & mayo on grilled Como.

A.B.L.T	\$8.50
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This classic sandwich, served on grilled Como, with the addition of avocado!

FRENCH DIP	\$8.75
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Medium roasted top round beef sliced onto a French roll and served with au jus.

PORTOBELLO SANDWICH	\$8.95
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Portobello mushroom marinated in balsamic vinaigrette, grilled & topped with grilled onions, roasted red pepper, smoked mozzarella, spinach, tomatoes & mayo on a Kaiser bun.

CLASSIC TUNA	\$7.95
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Classic tuna salad spread on rye bread & topped with crisp lettuce & fresh tomato.

# ENTREES & SPECIALTIES

Along with our Certified Organic Beer we are pleased to be serving Oregon Country Beef, Draper Valley Chicken and Carlton Farms Pork. We try to utilize fresh, local and seasonal ingredients as much as possible. We are happy to support our local farmers as well as feed our family, friends and community something wholesome!

Oregon Country Beef is a Northwest cooperative of ranchers that practice sustainable ranching, treat their animals ethically and graze cattle on open ranges. Oregon Country Beef products are free from growth-stimulating hormones, feed-additive antibiotics, and genetically modified grains and animal by-products.

Draper Valley Farms chickens are all natural. They are fed a wholesome diet of corn, soy, vitamins and minerals. Neither antibiotics nor growth hormones are used in the feed or water. No animal by-products or animal fats are added to the chicken's diets.

Carlton Farms, in the foothills of the Oregon Coast Range, is committed to delivering the highest quality gourmet meats. This means no artificial ingredients or coloring, no hormones and no preservatives!

We use Grand Central Baking Bread for our Sandwich breads and Focaccia.

Wild Salmon is currently not in season! It will return in the spring! Thanks for understanding!

**HALIBUT FISH & CHIPS** \$13.95  
Halibut dipped in our Boss I.P.A. beer batter, and then fried until crispy and golden brown! Served with fries, coleslaw & tartar sauce for dipping.

**FISH TACOS** \$9.50  
Two flour tortillas filled with pan fried Northwest fish of the day, Southwestern spices, shredded cabbage and served with basmati rice, guacamole & house salsa.

**BOUILLABAISSE** \$12.95  
A savory seafood stew of cod, halibut, fresh clams and mussels in a hearty tomato-saffron broth of roasted fennel, onions and green bell peppers. Served with garlic bread.

**FETTUCINE ALFREDO** \$8.95  
Fettucine noodles tossed in a sherry parmesan cream sauce with onions and garlic, topped with shredded parmesan cheese. Served with garlic bread.  
Add Chicken \$2.00  
Add Pesto \$1.00

Add a small dinner salad to any entrée for only a \$1.50!

**LAURELWOOD BURRITO** \$9.95  
A huge flour tortilla stuffed with your choice of spicy Tex-Mex chicken, grilled chicken, grilled tofu or grilled veggies, black beans, rice & pepper jack cheese. Topped with sour cream & guacamole, with chips and salsa on the side.

Add Halibut \$5.00

**NEW YORK PEPPER STEAK** \$15.95  
10oz peppered New York strip loin cooked to your liking, topped with a roasted fennel maitre d' butter. Served with whipped potatoes and fresh seasonal vegetables.

**FLAT IRON STEAK WITH HOOLIGAN ALE BRAISED ONIONS** \$13.95  
Flat iron steak grilled to order & smothered in our Hooligan Ale braised onions & mushrooms. Served with mashed potatoes & seasonal veggies.

**ORGANIC FREE RANGE RED BBQ RIBS** \$12.95  
A half rack of St. Louis cut pork ribs, smothered in our own Organic Free Range Red BBQ sauce. Served with your choice of basmati rice or whipped potatoes and seasonal veggies.

**CARLTON PORK CHOPS WITH MOTHER LODE GOLDEN ALE APPLE CHUTNEY** \$13.95  
Two grilled Carlton Farms pork chops topped with our house-made Mother Lode Golden Ale apple sauce. Served with mashed potatoes & seasonal veggies.

**LAURELWOOD OPEN FACED MEATLOAF** \$9.50  
This twist on a classic style meatloaf incorporates sundried tomatoes, pesto, lots of herbs and glazed with ketchup. Served open faced on grilled Como bread and covered with rosemary ale sauce. Served with whipped potatoes and fresh seasonal veggies.

**GRILLED CHICKEN PICCATA** \$11.95  
Fresh grilled Draper Valley chicken, topped with a flavorful tomato-piccata sauce & served with rice & seasonal veggies.

**CHICKEN ENCHILADAS VERDE** \$10.50  
Spicy dark chicken meat stuffed inside corn tortillas and topped with creamy verde sauce and melted cheddar & jack cheeses. Served with black beans, basmati rice, guacamole, sour cream and chips.

## DESSERTS

OUR DESSERTS ARE ALWAYS CHANGING. YOU NEVER KNOW WHAT OUR CHEFS WILL MAKE TODAY. PLEASE CHECK THE CASE FOR TODAY'S SELECTION!

**CAKES or PIES** \$4.95  
**FRESH COBBLERS** \$4.95  
**ALAMODE** \$1.00  
**ROOT BEER FLOAT** \$3.50  
Made with our own Ian's favorite Root Beer & Vanilla Ice Cream!

# LAURELWOOD SPECIALTY COCKTAILS

- MIKE'S FAVORITE MARGARITA** \$6.75  
Start with Jose Cuervo, add Gran Marnier then add a splash of cranberry to this refreshing version of the margarita. Served in a pint glass on the rocks, with or without salt.
- THE BETTER BLOODY MARY** \$6.75  
Like yours spicy? Oregon Mazama Pepper Vodka has a deep red pepper flavor and a kick of habanera on the back end. Mix it up and Sunday morning never looked so good! Not for the faint of heart!
- CREME CARAMEL** \$6.50  
What is better than a cup o' coca on a cold winter's day? Our answer...Hot coca with Stoli Vanil, Buttershots, and caramel. Topped with whipped cream you're in for a real treat!
- SPICY PEACH** \$7.00  
Sweet and Sassy! This drink is made with Mazama Pepper Vodka, Peach schnapps, Absolut Mandrin and a hint o' simple syrup. Shaken and served up this one will bring you back for more.
- DRUNKEN CHOCOLATE** \$7.00  
Dessert and after dinner drink in one, this cocktail combines Bacardi 151, Chambord, Frangelico, and Dark Crème de Cacao for a decadent treat. Mixed with hot chocolate and topped with whipped cream, it's sure to please.
- THE DIPLOMAT** \$7.50  
This one will set you on FIRE! Flamed 151, Kahlua, Baileys and Frangelico all topped with coffee and whipped cream. What more could you ask for?
- HENDRICKS PRESS** \$7.50  
Say aaaahhhhhh! To fresh muddled cucumber and Hendricks Gin served over ice with a splash of sprite and a dash of soda. This drink is pure refreshment in a single pint glass.
- CLASSIC MANHATTAN** \$8.50  
We're taken it back to the old school with this one. Bookers bourbon, sweet vermouth, a dash o' bitters and a touch of sweet love makes this classic a keeper. Each shaken and served up or on the rocks. Any way we serve it you are guaranteed to like it.
- HOLIDAY SPRITZER** \$6.00  
Our featured red wine served tall and on the rocks topped with a healthy splash of Grand Marnier and a dash of soda h2o. Wine sipped thru a straw never tasted so good.
- BERRY CHOCOLATE** \$6.50  
This dessert is not available to-go. Finlandia berry infused vodka shaken with Chambord raspberry liquor served up in a hand dipped chocolate martini glass. YUM!!

# BEVERAGES

- IAN'S FAVORITE ROOT BEER \$2.50  
SOFT DRINKS, COKE PRODUCTS \$1.75  
STUMPTOWN COFFEE \$1.50  
ICED TEA \$1.75  
HOT TEA \$1.50  
HOT CHOCOLATE \$1.50  
STRAWBERRY LEMONADE \$2.50  
SAN PELLEGRINO SPARKLING H2O \$2.00  
SAN PELLEGRINO LIMONATA \$1.75

## SPECIALTY NON-ALCOHOLIC DRINK PEPPERMINT PATTY DELIGHT

Smooth hot chocolate mixed with Torani peppermint syrup, crowned with whipped cream. Perfect for those chilly days!

# BEER

- PINT \$3.95  
GLASS \$2.95  
SAMPLER TRAY \$10.00  
PITCHER \$12.50

# BEER TO GO

- QUART (2 pints) \$7.00  
REFILLS \$5.00  
GROWLER (4 pints) \$13.25  
REFILLS \$10.00

Ask your server about our Growler Club, buy 9 and get the 10<sup>th</sup> for a buck!

- 1/4 BARREL KEG (62 pints)  
ORGANIC \$69.00  
CONVENTIONAL \$67.00

- 1/2 BARREL KEG (124 pints)  
ORGANIC \$125.00  
CONVENTIONAL \$120.00

- CUSTOMER 5 GALLON CORNELIUS REFILLS  
ORGANIC \$55.00  
CONVENTIONAL \$53.00

- CUSTOMER 3 GALLON CORNELIUS REFILLS  
ORGANIC \$35.00  
CONVENTIONAL \$33.00

Call ahead and reserve yours today!

Don't forget our Happy Hour! 3pm-6pm & 9pm-Close Daily  
\$2.95 Beers

Great Food Menu! See Table Tent