

STARTERS

- JALAPENO ARTICHOKE DIP** \$6.95
A perfect blend of melted cheeses, artichoke hearts, jalapeños and spices. Served piping hot and dipped with sliced baked foccacia.
- HERB GARLIC BREAD** \$3.95
Your choice of the Laurelwood Beer crust or Tree Hugger Porter multi-grain wheat crust topped with our roasted garlic infused olive oil and our fresh herb blend. Served with Organic Free Range Red marinara or ranch for your dipping pleasure.
- CHEESY HERB GARLIC BREAD** \$4.95
Same as the Herb Garlic Bread but with our 3- cheese blend. Mmmm..cheesy!
- BRUSCHETTA FRESCO** \$5.25
Focaccia served with fresh marinated vegetables. Ask your server about the bruschetta du jour.
- STROMBOLI** \$5.95
This traditional favorite combines our Tree Hugger Porter multi-grain wheat dough topped with our Organic Free Range Red marinara, pepperoni, fresh parmesan and garlic. We then roll it up and bake it in the oven. Served sliced up with a side of our beer mustard for dipping.
- HUMMUS FRESCO** \$6.95
A classic Mediterranean platter with fresh hummus, cucumber, tomatoes, kalamata olive, roasted eggplant, artichoke hearts and served with grilled pita bread. Finished with feta cheese and paprika.

HOMEMADE 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

FRESH SALADS

DRESSINGS: Hand-Made House Orange Poppy Seed, Caesar, Blue Cheese, 1000 Island, Ranch, Honey Mustard, and Balsamic Vinaigrette.

- GREEK SALAD** \$9.95
House greens tossed with artichoke hearts, kalamata olives, sun dried tomatoes, cucumbers, red onion, feta cheese all tossed in balsamic vinaigrette & topped with hummus. Served with foccacia.
Add Roasted Chicken Breast \$5.00
- CAPRESE SALAD** \$7.95
Layered fresh mozzarella and basil with sliced marinated tomatoes. Drizzled with a balsamic vinaigrette mix & served with fresh bread.
- ORGANIC FREE RANGE RED**
- BBQ CHICKEN SALAD** \$13.95
A bed of mixed greens topped with fresh tomatoes, cucumbers, red onion, chopped bacon and blue cheese. Topped with Free Range Red BBQ herbed roasted Draper Valley Chicken. Your choice of dressing.
- | | Half | Whole |
|--|--------|--------|
| LAURELWOOD CAESAR SALAD | \$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 Roasted Chicken Breast | \$3.00 | \$5.00 |
-
- | | Half | Whole |
|--|--------|--------|
| LAURELWOOD SPINACH SALAD | \$5.95 | \$8.95 |
| Feta cheese, red onion, tomato, spicy walnuts, pink grapefruit & bacon with our house-made orange poppy vinaigrette. | | |
| Add Roasted Chicken Breast | \$3.00 | \$5.00 |
-
- | | Half | Whole |
|--|--------|--------|
| LAURELWOOD HOUSE SALAD | \$3.95 | \$6.00 |
| Mixed greens, tomato, cucumber and our house-made croutons. Served with the dressing of your choice! | | |
| Add Roasted Chicken Breast | \$3.00 | \$5.00 |

SPECIALTY PIZZA'S

All specialty pizza's come with your choice of Laurelwood Beer Crust or the Tree Hugger Porter Multi-grain Crust and our 3-cheese blend (mozzarella, jack & provolone).

12" / 16"

MEAT AMORE \$18.50 / \$25.50

Start with our Organic Free Range Red marinara, and then add pepperoni, Genoa salami & homemade meatballs, black olives & finish with our 3-cheese blend.

ORTOLANA \$17.50 / \$23.50

Organic Free Range Red marinara sauce-add fresh roasted garlic & eggplant, roasted red peppers, portabella mushrooms & zucchini. Finished off with our house blend & Fontina cheeses.

MT. HOOD \$19.50 / \$26.50

A Portland favorite with our house basil-pesto sauce, topped with fresh spinach, chicken, artichoke hearts, red onions, roasted red peppers, Roma tomatoes & Fontina cheese

ORGANIC FREE RANGE RED

BBQ CHICKEN PIZZA \$17.50 / \$23.50

Organic Free Range Red BBQ sauce topped with Draper Valley roasted chicken, bacon, red onion, roasted garlic, tomato, green peppers & our 3-cheese blend!

BUFFALO CHICKEN PIZZA \$17.50 / \$23.50

Organic Free Range Red marinara topped with Draper Valley roasted chicken smothered in our house buffalo hot sauce, red onion, celery, tomatoes, and fresh melted blue cheese. "Oooooooweee that's spicy!"

CHEESY BONANZA \$13.25 / \$19.50

Organic Free Range Red marinara, cheddar, mozzarella, parmesan & Monterey jack cheeses. Sprinkled with fresh herb blend. "That's CRAZY Cheesy!"

DASKALOS PIE \$15.95 / \$19.95

This Greek style pie has roasted garlic infused olive oil, roasted garlic, fresh spinach, artichoke hearts, kalamata olives, sun-dried tomatoes, red onion & feta cheese.

CAPRIANO \$14.95 / \$20.75

This pizza has the perfect balance of roasted garlic infused olive oil base with savory Roma tomatoes, basil, fresh mozzarella and a sweet balsamic reduction.

SPICY ITALIANO \$17.50 / \$22.75

Organic Free Range Red marinara topped with house-made Italian sausage, Genoa salami, pepperoni, tomatoes and our fresh house herb blend.

BIG ISLAND PIE \$15.75 / \$21.75

A traditional favorite! Organic Free Range Red marinara, 3-cheese blend all topped with Canadian bacon & pineapple!

CRAFT YOUR OWN!

Craft Pizza's include your choice of crust, sauce and choice of one cheese! The rest is up to your imagination & taste buds.

12" PIZZA \$13.25

16" PIZZA \$18.50

Laurelwood is dedicated to using as much local, sustainable and organic products as we can in all we create to ensure that we provide you and your families with the upmost quality food and drink. Our Free Range Red marinara is created with organic tomatoes & our Organic Free Range Red beer.

Both of our crusts are made with sustainable grown Shepherds Grain Flour. We use our brewer's grain to craft our Tree Hugger Porter multi-grain crust. Delicious and sustainable!

CRUST

LAURELWOOD BEER CRUST

TREE HUGGER PORTER MULT-GRAIN CRUST

SAUCES

ORGANIC FREE RANGE RED MARINARA

BASIL PESTO

ORGANIC FREE RANGE RED BBQ SAUCE

ROASTED GARLIC INFUSED OLIVE OIL

CHEESE (additional)

12" \$1.50 16" \$2.00

FETA

FRESH MOZZARELLA

GOAT CHEESE

PROVOLONE CHEESE

SOY CHEESE

BLUE CHEESE CRUMBLES

RICOTTA

FONTINA CHEESE

3 CHEESE BLEND (MOZZARELLA, MONTERAY JACK, AND PROVOLONE)

MEAT

12" \$2.25 16" \$2.75

ANCHOVIES

BACON

CANADIAN BACON

ITALIAN SAUSAGE

PROSCIUTTO

GENOA SALAMI

PEPPERONI

SPICY MEATBALLS

DRAPER VALLEY CHICKEN

VEGETABLE

12" \$1.25 16" \$1.75

ARTICHOKE HEARTS

BLACK OLIVES

KALAMATA OLIVES

JALAPENOS

GREEN CHILI

ROASTED EGGPLANT

BUTTON MUSHROOMS

SPORTABELLA MUSHROOMS

PINE NUTS

ROASTED GARLIC

PINEAPPLE

FRESH SPINACH

ROASTED ZUCCHINI

PEPPERONCINI

RED ONION

GREEN PEPPERS

ROMA TOMATO

SUN-DRIED TOMATO

BROCOLLI

RED ROASTED PEPPERS

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!

CALZONES

All calzones come with ricotta cheese, your choice of crust and a side of Organic Free Range Red marinara.

THE 40TH SPECIAL **\$10.95**
We stuff this calzone with our 3-cheese blend, fresh spinach, portabella and button mushrooms, roasted garlic, red onions, and Roma tomatoes.

DAVIDE'S DELIGHT **\$10.95**
Just like being back in the old country-- we pack this with Genoa salami, Italian sausage, pepperoni, roasted garlic and mozzarella cheese.

COLLIN'S CALZONE **\$8.95**
This is about as cheesy as you can get with parmesan, Monterey Jack, cheddar, mozzarella, ricotta and Fontina cheeses. Finished with our fresh herb blend.

GENOA **\$10.95**
We start with our homemade basil-pesto & 3-cheese blend then and add chicken, sun-dried tomatoes, & roasted pine nuts.

SANDWICHES & PANINI'S

All sandwiches are served with your choice of soup or house salad or kettle chips

MEATBALL HERO **\$8.95**
Four spicy meatballs topped with melted provolone and our Organic Free Range Red marinara and served on a fresh Italian hoagie.

ITALIAN SUB **\$8.95**
Fresh Genoa salami, pepperoni, Canadian bacon, tomatoes, spinach, pepperoncini, and Fontina cheese served on a grilled Italian hoagie roll with vinegar and olive oil, salt and pepper.

EGGPLANT PARMAGIANA **\$9.95**
Marinated eggplant medallions smothered in our Organic Free Range Red marinara & topped with portabella mushrooms, melted provolone cheese & fresh herbs. Served open face on a hoagie.

ROASTED VEGETABLE PANINI **\$9.95**
Start with roasted eggplant & red peppers, portabella mushrooms & zucchini. Then top it with melted provolone cheese & basil pesto, served on grilled rustic bread.

MEDITERANIAN CHICKEN PANINI **\$8.95**
Served on focciacia bread, we add roasted Draper Valley chicken breast, roasted red peppers, tomatoes, fresh spinach and olive tapenade topped with provolone cheese.

SICILIANO PANINI **\$8.95**
The chef's favorite! This savory sammy is piled high with salami, prosciutto, pepperoni, fontina, and provolone cheeses. Topped with our house made olive tapenade. Served on rustic bread.

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

ITALIAN SODAS

A cool blend of cream, your choice of flavoring and soda water poured over ice.

\$2.50

Add whipped cream \$.50

BLACKBERRY
CHERRY
CHOCOLATE BIANCO
CRANBERRY
CHOCOLATE MINT
GRAPE
KIWI
LEMON
LIME
MANGO
MELON
PEACH
ORANGE MANDARIN
STRAWBERRY
VANILLA
WATERMELON
BLUEBERRY

DESSERTS

OUR DESSERTS ARE ALWAYS CHANGING. YOU NEVER KNOW WHAT OUR CHEFS WILL MAKE TODAY. ASK YOUR SERVER WHAT SPECIAL TREATS WE MADE TODAY!

ROOT BEER FLOAT	\$3.50
Made with our own Ian's favorite Root Beer & Vanilla Ice Cream!	
For 21 & older kids only.....	
Space Stout Float	\$4.25
Tree Hugger Porter Float	\$4.25

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 you server about our Growler Club, buy 9 and get the 10th for a buck!

KEG SALES ONLY AVAILABLE AT LAURELWOOD PUBLIC HOUSE (NE SANDY AND 51ST)

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!