

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, tomato, salsa, & guacamole!
Add Grilled Chicken Breast \$3.00
Add Tex-Mex Chicken \$3.00

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

BRUSCHETTA \$5.25
Fresh basil, diced tomatoes & cheese seasoned with vinaigrette served with grilled slices of our fresh baguettes.

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 BBQ, honey mustard or ranch dipping sauce.

CAJUN STEAMED CLAMS \$8.95
Manila clams steamed in our Mother Lode Golden Ale beer broth with Cajun spices and fresh lemon. Served with grilled garlic bread.

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, green onions and served with tortilla chips!

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI CON CARNE

CUP \$2.50 BOWL \$5.00

SALADS

SERVED WITH FRESH BAGUETTE SLICES!

DRESSINGS:

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

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

FREE RANGE RED BBQ COBB SALAD \$11.95
Grilled BBQ chicken sliced onto a salad of mixed greens, bleu cheese crumbles, diced tomato and sliced hard boiled egg. Served with chipotle buttermilk dressing.

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.

CHICKEN TENDERLOIN SALAD \$8.95
Crispy chicken tenders, plain or tossed in our spicy buffalo sauce, sliced over a bed of mixed greens with tomatoes, cucumbers and 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, parmesan and house-made croutons!		
Add Grilled Chicken Breast	\$3.00	\$5.00

ROSEMARY-PORTER 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!

TACO SALAD \$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
LAURELWOOD HOUSE SALAD	\$3.95	\$6.00
Mixed greens, tomato, cucumber and our house-made croutons. Served with the dressing of your choice!		

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 Rosemary 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

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

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

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

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

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

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

CHIPOTLE BACON TURKEY MELT	\$8.95
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.	

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

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

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

BLACKENED ROCKFISH MELT	\$8.95
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
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
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 CAESER WRAP	\$8.95
A giant tomato basil wrap stuffed with grilled chicken breast, Caesar dressed romaine lettuce, tomatoes & parmesan cheese.	

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

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

REUBEN	\$8.95
Corned beef & sauerkraut, Swiss cheese & a spicy jalapeno thousand island dressing served on rye!	

JICAMA VEGGIE WRAP	\$9.95
Julienne sliced jicama, tofu, carrots, sliced radishes, cucumber, and diced tomatoes all tossed with a sweet 'n' spicy rice wine vinaigrette. Stuffed in a tomato basil tortilla with our house made hummus and mixed greens.	

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

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

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 and 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!

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.

SEAFOOD BOUILLABAISSSE \$12.95
Fresh wild rockfish, halibut, cod, manila clams and mussels, steamed to order in a saffron, tomato and fennel broth. Served with grilled 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 and shredded cabbage. Topped with sour cream & guacamole, with chips and salsa on the side.
Add Halibut \$5.00

CAJUN NEW YORK STEAK \$15.95
10oz choice New York steak dusted with house Cajun spices and topped with home-style crispy fried onions. Served with whipped potatoes and fresh seasonal vegetables.

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

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 fresh seasonal veggies.

CINNAMON SPICED PORK CHOPS \$12.95
Grilled Carlton Farms pork chops marinated with cinnamon, cloves & garlic. Topped with a sweet Marionberry port demi-glace. Served with mashed potatoes & seasonal vegetables.

CHICKEN PENNE CARBONARA \$12.95
Penne pasta tossed in a rich garlic cream sauce with prosciutto, sweet peas & grilled Draper Valley chicken breast. Served with garlic bread.

SHEPHERD'S PIE \$8.95
A hearty comfort food dish! Beef stewed with potatoes, carrots, onions, celery & sweet peas, topped with mashed potatoes & cheddar cheese.

DESSERTS

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

CAKES & PIES \$4.95
FRESH COBBLERS \$4.95
ALAMODE \$1.00
ROOT BEER FLOAT \$3.50
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.

PEAR TODDY \$8.00
Clear Creek Pear Brandy, a splash of Makers Mark Bourbon, fresh lemon, honey, and hot water will warm you from the inside.

MVP \$6.75
Stoli Peachik, Peach Schnapps and hot apple cider served with whipped cream and a cinnamon stick is simply superb.

*Fresh squeezed orange and grapefruit juices available for cocktails for \$1.50

BEVERAGES

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
FRESH SQUEEZED ORANGE JUICE	\$2.75
FRESH SQUEEZED GRAPEFRUIT JUICE	\$2.75

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 10th 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