

APPETIZERS

COCONUT SHRIMP

Served with mango salsa & horseradish marmalade. **\$6.95**

MASA COATED CALAMARI

Dusted with spices & served with horseradish marmalade & Tsatsiki. **\$8.95**

HOOLIGAN ALE STEAMED CLAMS

With garlic & basil butter. **\$8.95**

QUESADILLA

With Tex-Mex Chicken, cheese, green chilies, tomato, salsa & guacamole. **\$9.95**

RELISH BROCHETTA

Bell peppers, onions & spices on toasted baguette. **\$5.95**

MACHO NACHOS

Layers of cheese, jalapeños, black beans & tomato, topped with sour cream & our homemade salsa. **\$8.95**

Add grilled or Tex-Mex chicken **\$3.00**

WINGS

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

ARTICHOKE-JALAPENO DIP

Blended with four cheeses & served piping hot with house-made tortilla chips. **\$6.95**

HUMMUS FRESCO

A classic Mediterranean platter with fresh hummus, cucumber, tomato, kalamata olive, roasted eggplant, artichoke hearts & served with grilled pita bread. Finished with feta cheese & paprika. **\$6.95**

CHICKEN STRIPS

A basket of breaded chicken fingers & brewery fries. Ask for Organic Free Range Red BBQ, honey mustard or ranch dipping sauce. **\$8.95**

LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Brewery fries tossed in malt vinegar, chopped garlic, Parmesan & parsley. **\$5.95**

BASKET OF FRIES

A huge basket of our beer battered fries. **\$3.95**

BEER BATTER & PANKO ONION RINGS

Ask for BBQ, honey mustard or ranch dipping sauce. **\$7.95**

CHIPS & SALSA

All house-made. **\$3.50**

SALADS & SOUPS

FREE RANGE RED BBQ COBB SALAD

Grilled all natural chicken tossed in our own Free Range Red BBQ sauce, sliced onto a bed of organic mixed greens, tossed in chipotle dressing & topped with bleu cheese crumbles, diced tomato & sliced hard boiled egg. **\$10.95**

GREEK SALAD

Organic mixed greens, tomatoes, cucumbers, capers & feta cheese tossed in red wine oregano vinaigrette. **\$8.95**

SHRIMP & ANDOUILLE SALAD

Organic mixed greens & tomatoes tossed in balsamic vinaigrette, topped with goat cheese & fennel. **\$9.95**

LAURELWOOD SPINACH SALAD

Feta cheese, red onion, tomato, candied walnuts, pink grapefruit & bacon tossed in our orange poppy vinaigrette. **\$5.95 \$8.95**

Add grilled chicken breast or steak **\$5.00**

DRESSINGS:

House-Made Orange Poppy Seed, Caesar, Bleu Cheese, 1000 Island, Ranch, Honey Mustard & Balsamic Vinaigrette

LAURELWOOD CAESAR SALAD

Our twist on the classic! Chopped romaine tossed in our zesty Caesar dressing with diced apples, bleu cheese crumbles, Parmesan & house-made croutons. **\$4.95 \$8.95**
Add grilled chicken breast or steak **\$5.00**

LAURELWOOD HOUSE

Organic mixed greens, tomato, cucumber & our house-made croutons.
Served with the dressing of your choice. **\$3.95 \$5.95**

CHILI & SOUPS

House made chilies are garnished with shredded cheese, tomatoes, and green onions & served with chips.

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI CON CARNE

SOUP MADE FRESH DAILY

CUP **\$3.00**

BOWL **\$5.00**

BURGERS *Our beef is naturally raised, hormone & antibiotic free.*

With choice of beer-battered fries, soup or organic mixed greens.

Sub garlic fries or hand-battered onion rings for \$1.50

Burgers are topped with lettuce, tomato, red onion & mayo.

ALL AMERICAN BURGER–The Original

Served with lettuce, tomato, mayo & red onions. **\$8.95**

BREWER'S BURGER

Our brewer's favorite! Cheddar, bacon & our own Organic Free Range Red BBQ sauce. **\$10.95**

CATHY'S SPECIAL

Bacon, cheddar & a fried egg! **\$10.95**

BLACK & BLEU BURGER

Bleu cheese crumbles & spicy blackening seasoning. **\$9.50**

WHITE MOUNTAIN BURGER

Sautéed mushrooms top this Swiss burger. **\$9.95**

GREEK BURGER

Tsatsiki, feta cheese & spinach. **\$9.95**

SANTE FE BURGER

Green chilies, guacamole, black beans & pepperjack cheese. **\$10.95**

KOBE BEEF BURGER

With garlic aioli, extra sharp cheddar, caramelized onions, mushrooms & charred tomato. **\$14.95**

HOUSE-MADE VEGGIE BURGER

Made with pearl barley, roasted garlic, onions, mushrooms, celery & garbanzo beans, topped with roasted red pepper & basil-pesto spread. **\$10.95**

Build it bigger for \$1.00 each: Mushrooms, jalapeños, Space Stout chili, black bean chili, avocado, guacamole, bacon, Swiss cheese, pepperjack cheese, cheddar cheese, bleu cheese crumbles or smoked mozzarella cheese.

On any burger you can substitute~
Draper Valley Chicken Breast **\$2.00**
or Turkey Patty **\$1.00**

SANDWICHES

With choice of beer-battered fries, soup or organic mixed greens.

Sub garlic fries or hand-battered onion rings for \$1.50

HALIBUT FISHWICH

Halibut filet dipped in our Hop Monkey I.P.A. beer batter cooked until crispy & golden brown then topped with tartar sauce, lettuce, tomato & sliced red onion. **\$10.95**

ORGANIC FREE RANGE RED SHREDDED BBQ PORK SANDWICH

Glazed with our own Organic Free Range Red BBQ sauce, melted cheddar & topped with coleslaw. **\$9.95**

MEDITERRANEAN SANDWICH

Choose Draper Valley Chicken breast or house-made veggie patty & top with spinach, tomato, smoked mozzarella, red onion, roasted red pepper & basil-pesto spread on ciabatta. **\$10.95**
Add bacon \$1.00

LAURELWOOD PHILLY

Organic Tree Hugger Porter marinated steak grilled with bell peppers & red onion, topped with pepperjack cheese on Ciabatta. **\$10.95**

MOLTO BENNE

Beer salami, turkey breast, pepperoncinis, smoked mozzarella, lettuce tomato, red onions and vinaigrette on Ciabatta. **\$8.95**

REUBEN

Corned beef, sauerkraut, Swiss cheese, mustard sauce, & 1000 Island dressing piled high on marbled rye. **\$9.50**

CHICKEN CAESAR WRAP

Grilled chicken breast, tomato, Parmesan cheese & romaine lettuce tossed in Caesar dressing in a flour tortilla. **\$8.95**

TURKEY CLUB

Triple-decker with bacon, Swiss cheese, lettuce, tomato & mayo on grilled Como. **\$10.95**

ULTIMATE BLT

House-made pancetta, smoked mozzarella, spinach, tomato & pesto aioli served on grilled Como. **\$10.95**

LAURELWOOD WRAP

Tex-Mex chicken or house-made veggie patty, lettuce, guacamole & tomato wrapped in a flour tortilla. **\$8.95**

MARINATED EGGPLANT

Chilled & topped with feta cheese, roasted bell peppers and mixed greens on ciabatta. **\$8.95**

TUNA MELT

Swiss cheese & grilled tomato on your choice of Como, marbled rye or wheat. **\$8.95**

ENTREES

SPACE STOUT CHICKEN

Pan seared all natural chicken breast with crimini mushrooms, herb demi-glaze & roasted garlic mashers. **\$11.95**

HALIBUT FISH & CHIPS

Dipped in our Hop Monkey I.P.A. beer batter then fried until crispy and golden brown. Served with fries & coleslaw. **\$14.95**

CHAD'S CHICKEN

Roasted & dusted with smoked paprika, finished with Hop Monkey IPA pan sauce, roasted veggies & roasted garlic mashers. **\$11.95**

HOUSE-SMOKED FREE RANGE RED BBQ RIBS

A half rack of St. Louis cut pork ribs smothered in our own Organic Free Range Red BBQ sauce. Served with roasted garlic mashers & fresh seasonal veggies. **\$14.95**

CHICKEN FRIED STEAK

Hooligan ale braised onion gravy, roasted garlic mashers & summer greens. **\$11.95**

PROCIUTTO WRAPPED ALASKAN HALIBUT

Pan seared and served with polenta, organic braising greens & herb beurre blanc sauce. **15.95**

SUNDRIED TOMATO RADIATORRE

Basil, roasted pine nuts & Parmesan cheese. **\$9.95**

BLACKENED CHICKEN MAC 'N' CHEESE

Blackened free-range chicken, fresh peas, sweet corn & pepperjack-cheddar cream sauce. **\$9.95**

HOUSE MADE PANCETTA WRAPPED SHRIMP

Marinated in our Hop Monkey IPA, served with polenta, herb beurre blanc & micro greens. **\$14.95**

JERK CHICKEN BURRITO

Stuffed with black beans, rice & cheddar cheese, topped with grilled pineapple & sour cream. Served with chips. **\$9.95**

HOOLIGAN PORK LOIN

Grilled & glazed with our house-made Free Range Red BBQ sauce. Served with chimmichuri, sautéed green beans & roasted garlic mashers. **\$11.95**

NORTHWEST SEAFOOD CHOWDER

Fresh seafood of the day with shrimp, bacon, leeks, corn, potatoes & tarragon. **\$10.95**

BREWERS SAUSAGE PLATTER

Grilled chicken-apple, Italian & bratwurst, served with grilled veggies, onions, sauerkraut & Mother Lode Golden ale mustard. **\$13.95**

ORGANICS Sustainable Beer Certified by Oregon Tilth



As part of our commitment to our community,
we're doing our part to help the environment.

We're proud to brew Portland's original Certified Organic Beers.
Our Organic Free Range Red Ale and Organic Tree Hugger Porter are recognized
not only as world class ales but also as environmentally-friendly brews.

We are proud to serve all natural beef, chicken, and pork that are hormone, antibiotic
free and are fed natural diets that have no genetically modified grains,
or animal by products. We are proud to partner with Cascade Natural Beef, Draper
Valley Farms, and Carlton Farms.

Laurelwood is a proud participant in Portland Composts—turning all our food waste into
compost. Removing food from the waste stream significantly reduces the global
warming impact from landfills, as decomposing food waste is a major source
of the greenhouse gas methane.