

APPETIZERS

COCONUT SHRIMP

Served with mango salsa & horseradish marmalade. \$6.95

MASA COATED CALAMARI

Dusted with spices & served with horseradish marmalade & tsatsiki. \$8.95

MUSSELS

Steamed with *Hooligan* ale, house-made chorizo, sun-dried tomatoes, fresh herbs & served with garlic bread. \$8.95

QUESADILLA

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

HOUSE-MADE FLATBREAD

Topped with fresh mozzarella, tomato, basil, kalamata olives & artichoke hearts. \$6.95

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* ale 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 of fresh hummus, tsatsiki, tabouli & a mix of marinated cucumbers, feta cheese, tomatoes & kalamata olives. Served with grilled pita bread. \$6.95

CHICKEN STRIPS

A basket of breaded chicken fingers & brewery fries. Ask for our own *Organic Free Range Red* ale 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 our own *Organic Free Range Red* ale 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 *Organic Free Range Red* ale BBQ sauce, sliced onto a bed of organic mixed greens, tossed in chipotle dressing & topped with bacon, bleu cheese crumbles, tomato & egg. \$10.95

CRISPY CHICKEN SALAD

Organic mixed greens topped with crispy chicken, bacon, avocado, egg & tomato. Served with the dressing of your choice. \$10.95

GRILLED SHRIMP SALAD

Organic mixed greens tossed in spicy avocado-vinaigrette & topped with tomatoes, sweet corn, black beans, crispy tortilla strips & goat cheese. \$10.95

GREEK SALAD

Organic mixed greens, tomatoes, cucumbers, kalamata olives & feta cheese tossed in red wine oregano vinaigrette. Served with pita bread. \$8.95
Add grilled chicken breast or steak \$5.00

TUNA SALAD

Organic mixed greens, tomato, cucumber & hard-boiled egg. Served with pita bread and dressing of your choice. \$8.95

DRESSINGS:

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

Organic mixed greens, tomato, cucumber & our house-made croutons.
Served with the dressing of your choice. \$3.95 \$5.95
Add grilled chicken breast or steak \$5.00

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

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*

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. Topped with mayo, lettuce, tomato & red onion. \$10.95

CATHY'S SPECIAL

Bacon, cheddar & a fried egg, topped with mayo, lettuce, tomato & red onion. \$10.95

BLACK & BLEU BURGER

Bleu cheese crumbles & spicy blackening seasoning topped with mayo, lettuce, tomato & red onion. \$9.50

WHITE MOUNTAIN BURGER

Sautéed mushrooms top this Swiss burger along with mayo, lettuce, tomato & red onion. \$9.95

SANTE FE BURGER

Green chilies, guacamole, black beans & pepperjack cheese. Topped with mayo, lettuce, tomato & red onion. \$10.95

KOBE BEEF BURGER

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

GREEK LAMB BURGER

With tsatiki, feta cheese, lettuce, tomato & red onion. \$12.95

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

PORTOBELLO MUSHROOM

Marinated, grilled & topped with goat cheese, caramelized red onions, roasted red pepper, spinach & 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

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 & red onion on a brioche bun. \$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, served on a brioche bun. \$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 house-made Focaccia. \$10.95
Add bacon \$1.00

LAURELWOOD PHILLY

Grilled steak, red & green bell peppers and caramelized onion topped with pepperjack cheese on a hoagie. \$10.95

LAURELWOOD CUBAN PANINI

Hazelnut finished ham, spice-roasted pork loin, Swiss cheese, sweet pickles with *Mother Lode Golden* ale mustard on house-made Focaccia. \$10.95

REUBEN

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

HOUSE-MADE BRATWURST

Grilled & served in a hoagie with sauerkraut & *Mother Lode Golden* ale mustard. \$10.95

TURKEY CLUB

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

FALAFEL WRAP

Crispy house-made falafel, romaine lettuce, tabouli, hummus, tomatoes, cucumbers, feta cheese topped with tsatsiki sauce wrapped in a flour tortilla. \$8.95
Add grilled chicken breast \$5.00

SOUTHWEST CHICKEN WRAP

Crispy chicken tenders, romaine, corn, cheddar, guacamole, black beans & chipotle in a flour tortilla. \$10.95

ZET SANDWICH

Grilled zucchini, eggplant & tomato topped with smoked mozzarella, spinach, pepperoncini, red onion & roasted red peppers with basil pesto spread on house-made Focaccia. \$9.95

TUNA SANDWICH

Tuna, Swiss cheese & tomato on your choice of sourdough white, marbled rye or sourdough wheat. Served grilled or not grilled. \$8.95

CHICKEN CAESAR WRAP

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

ENTREES

SPACE STOUT CHICKEN

Pan seared all natural chicken breast with crimini mushrooms, herb demi-glaze, seasonal veggies & roasted garlic mashers. \$12.95

CHAD'S CHICKEN

Roasted & dusted with smoked paprika, finished with *Hop Monkey IPA* pan sauce, roasted veggies & roasted garlic mashers. While this dish takes a little longer to prepare, it is absolutely worth the wait! \$13.95

CHICKEN FRIED STEAK

Hooligan ale braised onion gravy, seasonal veggies & 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

PROCIUTTO WRAPPED ALASKAN HALIBUT

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

HOUSE-SMOKED FREE RANGE RED BBQ RIBS

A half rack of St. Louis cut pork ribs smothered in our own *Organic Free Range Red* ale BBQ sauce. Served with seasonal veggies & house-made mac 'n' cheese. \$14.95

BOSS HOG PLATTER

Organic Free Range Red ale BBQ ribs, smoked pork loin, house-made bratwurst & pulled BBQ pork served with roasted garlic masher & seasonal veggies. \$14.95

TOMATO BASIL RADIATORRE

Fresh mozzarella, roasted eggplant, zucchini, portabella & toasted pine nuts. \$9.95

REVOLVING RAVIOLI

Ask your server what special vegetarian ravioli & delicious sauce our Chefs have prepared today. \$10.95

BLACKENED CHICKEN MAC 'N' CHEESE

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

SEAFOOD FETTUCINI

Tossed with shrimp, mussels, tomato, artichoke, baby spinach, fresh basil, garlic, *Mother Lode Golden* ale & extra virgin olive oil. Served with Focaccia. \$13.95

CHIPOLTE HONEY RIBEYE

Organic Free Range Red ale demi-glaze & topped with crispy onion rings served with seasonal veggies & roasted garlic mashers. \$18.95

LAURELWOOD BURRITO

Large tortilla stuffed with black beans, rice & your choice of Tex-Mex chicken, grilled chicken, or grilled tofu. Topped with Rojo sauce & cheddar cheese. Served with sour cream, guacamole & chips. \$10.95

Make it a fish burrito-add halibut \$5.00

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 Painted Hills Beef,
DraperValley 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.