

Snacks

Chickpea Fries \$5

With Tsatsiki & Harissa Aioli

Peanuts \$3

Lime Leaf, Dried Chili, Sea Salt

Garlic Fries \$7

Beer Battered & Tossed in Fresh Herbs, Garlic, Malt Vinegar, Parmesan, Parsley, Sea Salt

Brewery Fries \$5

Beer Battered with Sea Salt, Fresh Herbs

Warm Olives \$4

Marinated in Bay Leaf, Lemon, Dried Chili

Griddled Bacon Wrapped Dates \$5

Stuffed with Rouge Blue Cheese, Spiced Honey

Appetizers

Mezza Plate \$5/\$8

Hummus, Quinoa Tabouleh, Tsatsiki, Tomato, Cucumber, Olive Relish, Pita

Poutine \$5/\$8

House-Cut Fries Cheese Curds, Mother Lode Golden Ale Gravy

Wild Mushroom Flatbread \$8

Cherry Tomatoes, Arugula, Tallegio Cheese, Roasted Garlic

Dungeness Crab Dip \$9

Blended with Corn, Spinach, Green Chili, Baguette

Braised Beef Empanadas \$6

Rogue River Blue Cheese, Rojo Sauce

Meat & Cheese Plate \$14

House Pate, Fennel Salami, Linguisa Sausage, Tallegio Cheese, Rogue River Blue, Fruit Chutney, Pickled Vegetable Relish

Grilled Chicken Wings \$9

Chili-Honey -Orange Glaze, Pickled Vegetable Relish

Fried Calamari \$8

Preserved Lemon-Caper Remoulade

Soup & Salad

Soup of the Day \$4/\$6

Simple Field Green Salad \$5/\$9

Shaved Seasonal Vegetables, Cherry Tomatoes, Croutons, Balsamic Vinaigrette

Add Grilled Chicken or Tuna Salad \$5

*Caesar Salad \$6/\$10

Roasted Garlic Crostini, White Anchovies, Shaved Parmesan, Classic Caesar Dressing

Add Grilled Chicken \$5

Tomato & Mozzarella Salad \$7/\$11

Arugula, Grilled Bread, Olive Tapenade, Balsamic Vinaigrette, Pine Nuts

Add Grilled Chicken \$5

Grilled Shrimp Salad \$11

Organic Mixed Greens Tossed in Spicy-Tomato Vinaigrette and Topped with Avocado, Roasted Corn, Tomatoes, Black Beans, Crispy Tortilla Strips

Sandwiches

Served with brewery fries, soup or field greens

Tuna Salad Melt \$10

Local Albacore, Tomato, Gruyere Cheese on Sourdough or Wheat

Turkey & Avocado Panini \$9

Pepper Bacon, Gruyere Cheese, Chipotle Sauce on House-Made Focaccia

Roasted Portabella Panini \$9

Fresh Mozzarella, Arugula, Roasted Peppers & Pesto on House-Made Focaccia

Grilled Linguisa Sausage \$9

Grilled Onions, Roasted Peppers, Pickled Mustard Relish on a Hoagie

BBQ Pork Sliders \$7

Glazed with Organic Free Range Red BBQ Sauce, Pickled Vegetable Relish

*House Ground Burger \$9

With Lettuce, Tomato, Red Onion, Aioli on a Brioche Roll (Sub a Chez Gourmet Oregon Veggie Patty No Charge, Sub Chicken Breast \$2)

Add Organic Free Range Red BBQ, Pepper Bacon & Tillamook Sharp Cheddar \$2

Add Rogue Blue, Caramelized Onions & Chipotle Sauce \$2

Add Portabella & Truffled Arugula, & Tomato Bacon Jam \$4

Entrees

Halibut Fish & Chips \$15

Hop Monkey IPA Beer Battered with Pickled Vegetable Relish & Lemon-Caper Remoulade

Grilled Hanger Steak \$16

Marinated in Tree Hugger Porter, Topped with Bleu Cheese Sauce, Onion Marmalade Served with Potato Gnocchi, Braised Greens

Grilled Paillard Chicken Breast \$14

Creamy Roasted Corn Polenta, Seasonal Veggies, Lemon-Smoked Tomato Jus

Craft Beers

SEE TABLE MENU FOR DESCRIPTIONS:

PINT	\$4.25
GLASS	\$3.25
SAMPLER TRAY	\$10.00
PITCHER	\$14.00
BEER TO GO	
QUART (2 pints)	\$7.50
REFILLS	\$5.50
GROWLER (4 pints)	\$14.00
REFILLS	\$10.00

ASK YOUR SERVER ABOUT OUR GROWLER CLUB, BUY 9 GET THE 10TH FOR A BUCK!!

Beverages

SOFT DRINKS, (COKE PRODUCTS)	\$2.50
PORTLAND ROASTING COFFEE	\$2.00
ICED TEA or HOT TEA	\$2.00
HOT CHOCOLATE	\$2.00
STRAWBERRY LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING H2O	\$2.50
SAN PELLEGRINO LIMONATA	\$2.50

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness. In an effort to help conserve water, Laurelwood Restaurants only serve water upon request.*