

APPETIZERS

CHICKEN & SHRIMP SPRING ROLLS

House-made with marinated cucumber-carrot salad with sweet chili dipping sauce. \$6.95

MACHO NACHOS

Layers of cheese & black beans on our house-made tortilla chips topped with jalapeños, tomatoes, green onions & sour cream, served with our homemade salsa. \$8.95
Add grilled or Tex-Mex chicken \$3.00

QUESADILLA

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

CRISPY CALAMARI

Dusted with spices and served with tartar & chili-lime sauce. \$8.95

WINGS

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

SALADS & SOUPS

BBQ COBB SALAD

Organic mixed greens tossed in chipotle dressing & topped with grilled all natural chicken coated in our own *Organic Free Range Red* BBQ sauce & topped with bacon, bleu cheese crumbles, tomatoes and sliced hard boiled egg. \$10.95

GRILLED SHRIMP SALAD

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

GREEK SALAD

Organic mixed greens tossed in red wine vinaigrette, topped with a mix of marinated cucumbers, feta cheese, tomatoes, kalamata olives, tabouli & falafel croutons. Served with pita bread. \$8.95
Add grilled chicken breast or shrimp \$5.00

TUNA SALAD

Local Albacore tuna mixed with olive oil, balsamic vinegar, tarragon & pickles on top of organic mixed greens with hard-boiled egg, olives, tomatoes & cucumbers. Served with pita bread. \$8.95

HOOLIGAN ALE STEAMED MUSSELS

In a red-curry coconut milk broth and served with mango salsa. \$9.95

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, baba ghanoush, 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 strips & brewery fries. Ask for *Organic Free Range Red* BBQ, honey mustard, or ranch dipping sauce. \$8.95

CHIPS & SALSA

All house-made. \$3.50

DRESSINGS:

House-Made House Orange Poppy Seed, *Caesar, Bleu Cheese, 1000 Island, Ranch, Honey Mustard, Chipotle and Red Wine Vinaigrette.

LAURELWOOD SPINACH SALAD

Feta cheese, red onions, tomatoes, candied walnuts, pink grapefruit & bacon tossed in our orange-poppy vinaigrette. Half \$5.95/Whole \$8.95
Add grilled chicken breast or shrimp \$5.00

*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. Half \$4.95 /Whole \$8.95
Add grilled chicken breast or shrimp \$5.00

LAURELWOOD HOUSE SALAD

Organic mixed greens topped with tomatoes, cucumbers & our house-made croutons. Served with the dressing of your choice. Half \$3.95/Whole \$5.95
Add grilled chicken breast or shrimp \$5.00

CHILI & SOUPS

Home-made chili's are garnished with shredded cheese, tomatoes, green onions & served with chips.

VEGETARIAN BLACK BEAN CHILI
SPACE STOUT CHILI CON CARNE
SOUP MADE FRESH DAILY

CUP \$3.00 BOWL \$5.00

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness.*

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

Served on a brioche bun with choice of beer-battered fries, soup of the day or organic mixed greens.

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

*BATTLE GROUND BURGER

Two patties, Tillamook cheddar, fried farm egg, bacon, 1000 island dressing, lettuce, tomato & red onion. \$12.95

*ALL AMERICAN BURGER

The original, served with lettuce, tomato, mayo & red onion. \$8.95

*BREWERS BURGER

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

*SANTE FE BURGER

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

JAMMIN' LAMB BURGER

Smoked tomato-onion jam, bleu cheese crumbles, chipotle mayo, lettuce & crispy onions. \$11.95

*½ LB KOBE BURGER

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

*CATHYS SPECIAL

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

VEGGIE BURGER

House-made with pearl barley, roasted garlic, onions, mushrooms, carrots, celery & garbanzo beans, topped with marinated peppers, guacamole & chipotle mayo. \$9.95

On any burger you can substitute Draper Valley Chicken Breast for \$2

SANDWICHES

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

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

LAURELWOOD FISHWICH

Pacific Northwest cod filet dipped in our *Hop Monkey IPA* beer batter & cooked until crispy and golden brown, then topped with tartar sauce, lettuce, tomato & red onion on a brioche bun. \$9.95

SHREDDED BBQ PORK SANDWICH

Glazed with our own *Organic Free Range Red* BBQ sauce & topped with melted cheddar and 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, marinated pepper relish & basil-pesto spread on Focaccia. \$10.95
Add bacon \$1.00

TUNA MELT

Local Albacore tuna mixed with olive oil, balsamic vinegar, tarragon & pickles with Swiss cheese on sourdough-wheat. Grilled or not grilled. \$9.95

REUBEN

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

*HOUSE-SMOKED PRIME RIB SANDWICH

Smothered in caramelized onions, aged provolone cheese on a hoagie and served with roasted garlic au jus. \$10.95

TURKEY CLUB

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

*CHICKEN CAESAR WRAP

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

FALAFEL WRAP

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

CUBAN SANDWICH

Hazelnut finished ham, spice roasted pork loin, Swiss cheese, sweet pickles & mustard sauce on a hoagie roll. \$10.95

DELI SANDWICH

Choice of roast beef, turkey, ham or corned beef. Served with mayo, lettuce & tomato. Choose sourdough-wheat, rye or sourdough. \$7.95

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ENTREES

FISH & CHIPS

Pacific Northwest cod dipped in our *Hop Monkey IPA* beer batter and fried until crispy & golden brown. Served with fries, coleslaw & tartar sauce. \$13.95

HOUSE-SMOKE FREE RANGE RED RIBS

A half rack of St. Souis cut pork ribs, smothered in our own *Organic Free Range Red* BBQ sauce. Served with jalapeño mac & cheese and seasonal veggies. \$14.95

WILD SOCKEYE SALMON

Citrus-honey glazed with creamy roasted corn polenta, yellow pepper couli, seasonal veggies & melon salsa. \$15.95

GOAT CHEESE STUFFED RISOTTO CAKES

With portobello mushrooms, baby spinach & topped with tomato-olive-artichoke ragout and basil-oil. \$12.95

*GRILLED HANGER STEAK

Marinated in *Organic Tree Hugger Porter* and topped with onion-marmalade & bleu cheese butter. Served with roasted garlic mashers & seasonal veggies. \$15.95

GOAT CHEESE-RATATOUILLE RAVIOLI

With baby spinach, roasted corn, grape tomatoes & toasted pine nuts in a sweet corn basil sauce. Served with garlic bread. \$12.95

SEAFOOD PUTTANESCA

Fettuccini with shrimp, mussels, calamari & fresh fish with tomatoes, kalamata olives, anchovies in a tomato-caper sauce & topped with parmesan. Served with garlic bread. \$14.95

SAUTEED CHICKEN BREAST

Wrapped with hazelnut finished ham and topped with summer succotash. Served with roasted garlic mashers & seasonal veggies. \$13.95

SMOKED PORK LOIN CHOP

Grilled with creamy roasted corn polenta, peach & onion chutney and seasonal veggies. \$14.95

Saturday - *Prime Rib \$15.95

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 Oregon'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 Certified Angus Beef Natural, Draper Valley Farms, Carlton Farms & Sweet Briar Farms.

Laurelwood is a proud participant in Portland Composts-turning all our food waste into compost. At Battle Ground we will partner with local farmers to take our food waste thus helping to remove food from the waste stream and helping to significantly reduce the global warming impact from landfills, as decomposing food waste is a major source of the greenhouse gas methane.

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness.
All Laurelwood Restaurants support local, sustainable & organic products whenever possible.
In an effort to conserve water, we only serve water on request.*