

ENTREES

SPACE STOUT CHICKEN

Pan seared all natural chicken breast with crimini mushrooms, herb demi-glaze, sautéed green beans & roasted garlic mashers. **\$12.95**

CARLTON FARMS PORK CHOP

Roasted and stuffed with Hazelnut Finished Ham & brie. Served with potato gratin, sautéed greens, spicy *Tree Hugger Porter* mustard demi glaze and peach chutney. **\$16.95**

FISH & CHIPS

Pacific Northwest cod, dipped in our *Organic Pale Ale* beer batter then fried until crispy and golden brown. Served with fries, coleslaw & tartar sauce. **\$13.95**

SHRIMP & GRITS

Sautéed shrimp with a ragout of andouille sausage, roasted peppers, mushroom & peas in a spicy tomato *Organic Pale Ale* sauce. Served over creamy Bobs Red Mill polenta. **\$12.95**

GRILLED ALASKAN SOCKEYE SALMON

Glazed with lavender honey and topped with cherry tomato-roasted corn salsa. Served with Bobs Red Mill polenta and asparagus. **\$16.95**

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 sautéed green beans & house-made mac 'n' cheese. **\$14.95**

BLACKENED CHICKEN MAC 'N' CHEESE

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

PAINTED HILLS SMOKED BEEF BRISKET

Slowly braised in our *Space Stout* & served over roasted garlic mashers with sautéed greens and Walla Walla onion demi glaze. **\$15.95**

*PAINTED HILLS 10oz NY STRIP

Grilled and topped with cherry tomato-roasted corn salsa. Served with potato gratin, grilled summer squash & Walla Walla onions and chimichurri sauce. **\$17.95**

LAURELWOOD BURRITO

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

ROASTED LOCAL SQUASH

Stuffed with ratatouille & topped with fresh mozzarella. Served over smoked paprika-braised lentils. Topped with fresh marinated tomato & basil and served with smoked tomato & Walla Walla onion vinaigrette. **\$12.95**

Laurelwood's Commitment To Sustainability

As part of our commitment to our community, we're doing our part to help the environment. Since our opening in 2001 Laurelwood Public House and Brewery has been committed to sustainability. Brewing Portland's first certified organic beers, all of which are made with Pacific NW organic malt and regionally sourced grown hops. The brewery is certified organic by the Oregon Tilth and all of our water use is offset by credits from the Bonneville Environmental Foundation. The breweries spent grain and yeast are used as animal feed while the spent hops are composted. Our Organic Free Range Red, Organic Pale Ale and Organic Tree Hugger Porter are recognized not only as world class ales but also as environmentally-friendly brews.

As native Pacific Northwesterners, our pubs are committed to using local farmers, purveyors & to support the sustainability and organic movement. 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 serve Certified Angus Beef Natural, DraperValley Farms, Carlton Farms & Reister 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.



In an effort to conserve water, we only serve water on request.

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

APPETIZERS

PRETZELS & FONDUE

Two Fressen Bakery pretzels served with our own *Tree Hugger Porter* mustard and a *Mother Lode Golden Ale* cheese fondue. \$6.95

FRITTO MISTO

Crispy shrimp, calamari, artichoke hearts & summer squash served with smoked tomato & Walla Walla onion vinaigrette and tartar sauce. \$9.95

MUSSELS

Steamed in a cast iron pot with *Organic Pale Ale*, smoked chili-cilantro lime butter, served with grilled bread topped with fresh marinated tomato & basil. \$10.95

HOUSE-MADE FLATBREAD

Topped with pesto, chorizo, shrimp, fresh mozzarella, marinated tomatoes & basil. \$8.95

MACHO NACHOS

Layers of cheese, jalapeños, black beans & tomato, topped with sour cream & our homemade salsa. \$8.95
Add grilled or Tex-Mex chicken \$5.00

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

QUESADILLA

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

BREWERS CHARCUTERIE PLATTER

House-made sausage, Hazelnut Finished Ham and a trio of artisan salami. Served with spicy *Tree Hugger Porter* mustard, pickled vegetables & crostini. \$11.95

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. \$7.95

CHICKEN STRIPS

A basket of breaded chicken fingers & brewery fries. Ask for *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

WALLA WALLA ONION RINGS

Beer battered and panko dusted. Ask for our own *Organic Free Range Red* ale BBQ sauce, honey mustard or ranch dipping sauce. \$7.95

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

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 grilled shrimp \$5.00

ASPARAGUS SALAD

With Hazelnut Finished Ham, Swiss cheese, romaine lettuce, roasted Walla Walla onion, Kalamata olives, tomato & parmesan, tossed in a roasted garlic vinaigrette.. \$10.95

*NY STEAK SALAD

Marinated in *Tree Hugger Porter*, grilled and sliced over baby spinach, tossed in balsamic dressing with bleu cheese crumbles, roasted red peppers, portobello mushroom and topped with crispy onions. \$12.95

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 \$7.95
Add grilled chicken breast or grilled shrimp \$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 grilled shrimp \$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 grilled shrimp \$5.00

CHILI & SOUP

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

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI CON CARNE

CUP \$3.50 BOWL \$6.00

SOUP MADE FRESH DAILY

CUP \$3.50 BOWL \$6.00

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BURGERS

*With choice of beer-battered fries, soup or organic mixed greens.
Sub garlic fries or hand-battered onion rings for \$1.50*

*Our meat is naturally raised, hormone & antibiotic free.
On any burger you can substitute Draper Valley Chicken Breast for \$2*

*BREWER'S BURGER

Our brewer's favorite! Cheddar, bacon & our own *Organic Free Range Red ale* BBQ sauce. With mayo, lettuce, tomato & red onion. **\$10.95**

*STUFFED BLACK AND BLEU BURGER

Blackened seasoning on the outside and filled with bleu cheese. Topped with bacon & balsamic onions and served with mayo, spinach & tomato. **\$11.95**

*TEXAS BBQ BURGER

Topped with smoked beef brisket, coleslaw, crispy onions & *Organic Free Range Red ale* BBQ sauce. Served with mayo, lettuce & tomato. **\$12.95**

*NW NATIVE BURGER

Topped with Hazelnut Finished Ham, roasted Walla Walla onions, Tillamook sharp cheddar. Served with *Workhorse IPA* mustard, mayo, lettuce & tomato. **\$12.95**

*ALL AMERICAN BURGER-The Original

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

Build it bigger for \$1.00 each: Fried egg, mushrooms, jalapeños, *Space Stout* chili, black bean chili, avocado, guacamole, bacon, *Mother Lode Golden Ale* cheese fondue, Swiss cheese, pepper jack cheese, cheddar cheese, bleu cheese crumbles or smoked mozzarella cheese.

*KOBE BEEF BURGER

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

BRATWURST BURGER

House-made bratwurst patty, grilled and served with *Mother Lode Golden Ale* fondue, sauerkraut, spicy *Tree Hugger Porter* mustard sauce on a fresh Fressen Bakery pretzel bun. **\$11.95**

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**

SANDWICHES

*With choice of beer-battered fries, soup or organic mixed greens.
Sub garlic fries or hand-battered onion rings for \$1.50*

CHICKEN CAESAR WRAP

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

FISHWICH

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

ORGANIC FREE RANGE RED

SHREDDED BBQ PORK SANDWICH

Glazed with our own *Organic Free Range Red ale* 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, balsamic onions, roasted red pepper & basil-pesto spread on ciabatta. **\$10.95**
Add bacon \$1.00

*LAURELWOOD PHILLY

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

LAURELWOOD CUBAN PANINI

Hazelnut Finished Ham, spice-roasted pork loin, Swiss cheese, sweet pickles with *Tree Hugger Porter* mustard sauce on a pressed hoagie. **\$10.95**

REUBEN

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

GREEK LAMB GYRO

Spiced ground lamb, grilled and topped with tsatsiki sauce, feta cheese, lettuce, tomato & red onions on grilled pita. **\$10.95**

TERIYAKI GRILLED CHICKEN

With pepper jack cheese, grilled pineapple, lettuce, tomato & crispy onions, served on a brioche bun. **\$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 ciabatta. **\$9.95**

PORTOBELLO MUSHROOM SANDWICH

Marinated, grilled & topped with goat cheese, balsamic onions, roasted red pepper, spinach & pesto spread. Served on a brioche bun. **\$10.95**

Make it a burger-add a beef patty for **\$3.00**

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