

APPETIZERS

CHICKEN STRIPS

A basket of house-made all natural chicken strips & beer battered fries. Served with Free Range Red BBQ, honey mustard or ranch. \$9.25

LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Beer-battered fries tossed in garlic infused oil, Asiago cheese, Laurelwood seasoning and parsley. \$6.25

TOTS - Pair with a pint of Free Range Red

A basket of deep fried, crispy tater tots served with spicy "sriracha" sauce. \$4.25

LOADED TOTS

Same as above but loaded with melted jack & cheddar cheese, bacon, garlic & topped with green onions. \$6.50

MACHO NACHOS

Layers of cheese & black beans on our house-made tortilla chips topped with jalapeños, Roma tomatoes, green onions, guacamole & chipotle-lime sour cream. Served with our house-made salsa.

Half - \$7.25 / Whole - \$10.50

Add all natural chicken breast \$5.00

HUMMUS FRESCO

A classic Mediterranean platter of house-made hummus & tsatsiki with feta cheese and kalamata olives. Served with toasted pita bread & balsamic vinaigrette drizzled cucumbers & Roma tomatoes. \$9.50 GF with tortilla chips in place of pita.

WINGS - Pair with a pint of Workhorse IPA

1 lb all natural beer-braised wings, tossed in spicy Buffalo sauce or our Free Range Red BBQ sauce. Served with bleu cheese dressing, celery & carrots. \$10.50

CHICKEN QUESADILLA

All natural chicken breast, jack & cheddar cheese, green onions, Roma tomatoes, jalapeños, chipotle-lime sour cream & guacamole. \$10.50

SANDWICHES

FISHWICH - Pair with a pint of Mother Lode Golden Ale

Pacific Northwest halibut filet dipped in our house beer-batter & cooked until golden brown. Served with dill-caper tartar sauce, cucumber & Roma tomatoes on a Kaiser bun. \$12.50

FRENCH DIP - Pair with a pint of Tree Hugger Porter

Roast beef and melted Tillamook white cheddar on a grilled hoagie roll. Served with au jus. \$11.50
Get it Philly style with caramelized onions & peppers for \$2.00

REUBEN - Pair with a pint of Tree Hugger Porter

Corned beef, sauerkraut, Swiss cheese, Tree Hugger Porter mustard sauce & 1000 Island dressing. Piled high on grilled marbled rye. \$11.50 Sub a Morning Star Garden Patty upon request!

TURKEY CLUB

Triple-decker with bacon and Swiss cheese, lettuce, Roma tomatoes & pesto mayo on grilled sourdough. \$12.95

FRIED CHICKEN SANDWICH

Crispy fried all natural chicken breast, topped with Tillamook white cheddar. Served with lettuce, Roma tomatoes, red onions and Tree Hugger Porter mustard sauce on a Kaiser bun. \$12.50

CALIFORNIA CHICKEN SANDWICH

All natural grilled chicken breast, topped with Tillamook white cheddar, bacon & guacamole. Served with lettuce, Roma tomatoes, red onions and pesto-mayo on a Kaiser bun. \$12.50 GF Sub GF bun

BRATWURST

Free Range Red ale braised with Tree Hugger Porter mustard sauce and topped with sauerkraut on a pub bun. \$9.95

CAESAR WRAP

Grilled all natural chicken breast, Asiago cheese & Romaine lettuce tossed in Caesar dressing in a herb tortilla. \$11.50

CALIFORNIA CHICKEN WRAP

Crispy house-made all natural chicken breast, mixed greens, Roma tomatoes, guacamole in a herb tortilla. \$11.95

From the GARDEN

DRESSINGS: Caesar, Bleu Cheese, 1000 Island, Ranch, Honey Mustard and Balsamic Vinaigrette.

CRISPY CHICKEN SALAD

Mixed greens topped with house-made breaded all natural chicken breast, bacon, avocado, cage-free hard boiled egg, Roma tomatoes & dressing of your choice. \$11.95

BBQ CHICKEN COBB - Pair with Motherlode Golden Ale

All natural chicken breast grilled on a bed of mixed greens tossed in Free Range Red BBQ-bleu cheese dressing topped with bacon, Roma tomatoes, bleu cheese, cage-free hard boiled egg and crispy fried onions. \$13.95

TACO SALAD - Pair with a pint of Free Range Red

A crisp fried tortilla bowl with black beans, "sriracha" tossed Romaine, your choice of all natural chicken breast or ground beef. Topped with jack & cheddar cheese, Roma tomatoes, salsa, guacamole & chipotle-lime sour cream. \$13.75

CAESAR SALAD

Chopped romaine tossed in our zesty Caesar dressing with Asiago cheese & house-made croutons.

Half - \$5.25 / Whole - \$8.50

Add all natural grilled chicken breast \$5.00

GF with no crouton

LAURELWOOD HOUSE SALAD

House mixed greens, Roma tomatoes, cucumbers & house-made croutons. Served with the dressing of your choice.

Half \$4.25 / Whole \$6.25

Add all natural grilled chicken breast \$5.00

GF with no crouton

SPINACH SALAD - Pair with a pint of Free Range Red

Tossed with bleu cheese crumbles, Roma tomatoes, red onion, bacon & balsamic vinaigrette with cage-free hard boiled egg. Half - \$7.50 / Whole - \$11.50

Add all natural grilled chicken breast \$5.00

GF with no crouton.

With choice of beer-battered fries, tots, soup, cole slaw or tortilla chips. Sub garlic fries, loaded tots or a

mixed green salad for \$1.95.

Sub a Gluten Free bun upon request.

BURGERS

All Burgers come with a choice of beer battered fries, tots, soup, cole slaw or tortilla chips. Sub garlic fries, loaded tots or mixed green salad for \$1.95.

**Our patties are made with 100% all natural beef.
On any burger-sub a chicken breast \$2 or veggie patty (no charge)**

LAURELWOOD BURGER* - Pair with a pint of Tree Hugger Porter

Topped with Tillamook cheddar cheese, a cage-free fried egg & bacon. Served with lettuce, Roma tomatoes, caramelized onions and Laurelwood sauce on a Kaiser bun. \$11.50

FIRE BURGER* - Pair with a pint of Workhorse IPA

Topped with roasted jalapeños and Tillamook white cheddar. Served with lettuce, Roma tomatoes, red onions & chipotle aioli on a Kaiser bun. \$11.50  Sub GF bun

ALL AMERICAN BURGER-The Original *

With Tillamook cheddar, lettuce, Roma tomatoes, red onions & Laurelwood sauce on a Kaiser bun. \$9.95  Sub GF bun

BREWER'S BURGER* - Pair with a pint of Free Range Red

Our brewer's favorite! Tillamook cheddar, bacon & our Free Range Red BBQ sauce. Served with lettuce, Roma tomatoes, crispy onions & Laurelwood sauce on a Kaiser bun. \$11.50

BLACK AND BLEU BURGER*

With blackened seasoning topped with bleu cheese, caramelized onions and bacon. Served with spinach, Roma tomatoes and Laurelwood sauce on a Kaiser bun. \$12.50

GARDEN BURGER - Pair with a pint of Workhorse IPA

Morning Star veggie patty with cucumbers, spinach, Roma tomatoes, red onions & pesto-mayo on a Kaiser bun. \$11.50

ENTREES

ADD A CUP OF SOUP OR SIDE SALAD FOR \$1.95

CHICKEN TENDER DINNER

House-made breaded all natural chicken breast strips served with beer-battered fries & coleslaw. \$12.50

CHICKEN CHIMICHANGA

All natural grilled chicken breast, jack and cheddar cheese wrapped in a herb tortilla and fried until crispy and golden brown. Topped with chipotle lime sour cream, Roma tomatoes & guacamole. Served with black beans topped with feta cheese, red rice & salsa. \$12.50

LAURELWOOD BURRITO

Herb tortilla stuffed with black beans, red rice, jack and cheddar cheese & Roma tomatoes. With your choice of grilled all natural chicken breast or ground beef. Topped with Rojo sauce & more cheese. Served with chipotle-lime sour cream, salsa, guacamole & chips. \$12.50.

FISH & CHIPS

Pacific Northwest halibut, dipped in our house beer batter then fried until crispy and golden brown. Served with beer battered fries, coleslaw & dill-caper tartar sauce. \$15.95

FISH TACOS - Pair with a pint of Workhorse IPA

Pacific Northwest halibut, beer-batter fried with "sriracha" sauce-coleslaw & guacamole. Served with red rice & black beans topped with feta cheese. \$15.95

HOUSE SOUPS

LAURELWOOD CHILI CON CARNE CUP \$4.25 / BOWL \$6.25

VEGETARIAN BLACK BEAN CHILI CUP \$4.25 / BOWL \$6.25

LAURELWOOD SOUP OF THE DAY CUP \$3.95 / BOWL \$5.95

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 Northwest malts and regionally sourced grown hops. Our Portland brewery is certified organic by the Oregon Tilth and all of its 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. Laurelwood is a proud participant in Portland Composts-turning all our food waste into compost.

We hope you enjoy your time at Laurelwood Public House and Brewery. "The Place Where Friends & Family Meet!"

Look for the  for our Gluten Free items !

*Seafood and burgers are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness.

LAURELWOOD BREWING CO.

In addition to these we are always brewing something new and it is always unpredictable! Ask your server what's new on tap.



MOTHER LODGE GOLDEN ALE

Mother Lode Golden is a light bodied ale that is crisp, dry, refreshing and is a great intro to the world of craft beer. 5.1% ABV / 12° Plato OG / 2.5° Plato TG / 24 IBU

GOLD MEDAL WORLD BEER CUP 2002 / SILVER MEDAL 2004 & BRONZE MEDAL 2003 GREAT AMERICAN BEER FESTIVAL / SILVER MEDAL WORLD BEER CUP 2004 / BRONZE MEDAL GREAT AMERICAN BEER FESTIVAL 2012



THE PORTLAND PALE PROJECT

These brews are a constantly changing line of Pale Ales we are calling the Portland Pale Project. In an effort to highlight the variety within this style and the creativity of our brewers each one will be ever more unique than the last. Ask Your server what is on tap today.



FREE RANGE RED

Free Range Red is a rich copper colored ale with loads of hop flavor. Medium in body, the caramel sweetness blends with the smooth hop flavor, creating a balanced, super drinkable beer.

6.1% ABV / 14° Plato OG / 2.5° Plato TG / 60 IBU

GOLD MEDAL WORLD BEER CUP 2004 / GOLD MEDAL NORTH AMERICAN BEER AWARDS 2003



WORKHORSE IPA

Workhorse is an extremely well balanced IPA that has an over-the-top aroma that comes from a heavy handed dose of hops in the kettle, hop back and 2 separate dry-hop additions. A slightly sweet finish helps balance the hop bitterness and creates an ale that is big on flavor yet remains quite drinkable. 7.5% ABV / 17° Plato OG / 3° Plato TG / 80 IBU

NATIONAL IPA CHAMPION 2009 / GOLD MEDAL WORLD BEER CHAMPIONSHIPS 2011



Organic TREE HUGGER PORTER

Tree Hugger Porter has a rich chocolate flavor with a dry and roasty finish. We use 100% organically grown barley malts to fuel this environmentally friendly fermentation.

5.6% ABV / 13.5° Plato OG / 3° Plato TG / 30 IBU

SILVER MEDAL WORLD BEER CUP 2004



SEASONAL

Always delicious and always changing. Please ask your server what is on tap today.

LAURELWOOD BEER N/A BEVERAGES

BEER FOR HERE

20oz IMPERIAL PINT-	\$6.25
16oz PINT -	\$4.75
12oz GLASS -	\$3.50
PITCHER -	\$15.00
SAMPLER TRAY -	\$10.00
BEER TO-GO	
GROWLETTE (32oz)	\$10.00
GROWLER (64oz)	\$15.00

SOFT DRINKS, COKE PRODUCTS

PORTLAND ROASTING COFFEE	\$2.50
ICED TEA	\$2.00
HOT TEA	\$2.00
HOT CHOCOLATE	\$2.00
HOT APPLE CIDER	\$2.00
STRAWBERRY LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING H2O	\$3.50
SAN PELLEGRINO LIMONATA	\$2.50