

APPETIZERS

CRAB ARTICHOKE SPINACH DIP

Creamy spinach dip with artichokes, red crab and Asiago cheese. Served with tortilla chips. \$10.95 

CRISPY SPRING ROLLS

House-made mix of chicken & veggies. Served with sweet chili dipping sauce. \$6.95

CHICKEN STRIPS

A basket of house-made chicken strips & brewery fries. Ask for our **Free Range Red** BBQ, honey mustard or ranch dipping sauce. \$8.95

TOTS

A basket of deep fried, crispy tater tots served with spicy "srirancha" sauce. \$3.95

LOADED TOTS

Same as above but loaded with melted jack & cheddar cheese, bacon, garlic & topped with green onions. \$5.95

LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Brewery fries tossed in malt vinegar, chopped garlic, Asiago cheese & parsley. \$5.95

ONION RINGS

Hand-dipped in our house beer batter and served with **Free Range Red** BBQ-bleu cheese dipping sauce. \$7.95

MACHO NACHOS

Layers of cheese & black beans on our house-made tortilla chips topped with jalapeños, tomatoes, green onions, guacamole & chipotle-lime sour cream. Served with our house-made salsa. \$9.95

Add grilled chicken, Southwest chicken, or pulled pork. \$5.00

FRESH FRIED MOZZARELLA CHEESE

Asiago and panko dusted, served on mixed greens with warm house-made **Free Range Red** marinara. \$8.95

HUMMUS FRESCO

A classic Mediterranean platter of house-made hummus & tsatsiki with feta cheese and kalamata olives. Served with toasted pita bread & white balsamic vinaigrette drizzled cucumbers & Roma tomatoes. \$8.95

Add falafel balls (3) \$2.25  GF with tortilla chips in place of pita.

WINGS

Get 'em spicy or tossed in our **Free Range Red** BBQ sauce. Served with bleu cheese dressing, celery & carrots. \$9.95  GF with spicy sauce.

LAURELWOOD SAMPLER

Your choice of 4 of the following: Onion rings, chicken strips, pulled pork sliders, fried mozzarella cheese, garlic fries, spring rolls, BBQ wings or hot wings. Served with tasty dipping sauces. \$14.95



MOTHER LODE GOLDEN ALE



SPACE STOUT



ORGANIC FREE RANGE RED



WORKHORSE IPA



ORGANIC TREE HUGGER PORTER

**LOOK FOR OUR BREWMASTERS
SUGGESTED BEER PAIRINGS WITH
YOUR MEAL!**

GLASS - \$3.50 / PINT - \$4.75 / PITCHERS \$15.00

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

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

Look for the star for our Gluten Free items ! 

ENTREES

ADD A CUP OF SOUP OR SIDE SALAD FOR \$1.50

SATURDAY \$18.95

*House Prime Rib served with garlic mashers, seasonal veggies and a horseradish sauce.

ST LOUIS RIBS

Slow cooked with Free Range Red BBQ sauce. Served with fresh coleslaw and brewery fries. \$14.95

SPACE STOUT CHICKEN

Pan seared all natural chicken breasts with Portobello mushrooms, caramelized onions, herb demi-glace, seasonal veggies & roasted garlic mashed potatoes. \$15.95

FISH & CHIPS

Pacific Northwest cod, dipped in our house beer batter then fried until crispy and golden brown. Served with fries, coleslaw & caper-dill tartar sauce. \$13.95

BLACKENED CHICKEN MAC 'N' CHEESE

Blackened chicken, red bell pepper, roasted sweet corn & jack-cheddar cream sauce. \$12.95

LAURELWOOD BURRITO

Large tomato tortilla stuffed with black beans, red rice, jack and cheddar cheese & Roma tomatoes. With your choice of grilled chicken, Southwest chicken, pulled pork or grilled veggies. Topped with Rojo sauce & more cheese. Served with chipotle-lime sour cream, guacamole & chips. \$11.50

FISH TACOS

Pacific Northwest cod beer-batter fried and topped with "srirancha" sauce-coleslaw, guacamole and cilantro. Served with black beans & red rice topped with feta cheese and a side of salsa. \$13.95

SIMPLY GRILLED SALMON

Alaskan Sockeye salmon, grilled and seasoned to perfections. Topped with basil-herb butter and served with garlic mashed potatoes and seasonal veggies. \$16.95 

SALADS

DRESSINGS: Orange Poppy Seed, Caesar, Bleu Cheese, 1000 Island, Ranch, Honey Mustard and White Balsamic Vinaigrette.

*STEAK COBB

Mixed greens, bleu cheese crumbles, chopped bacon, cage-free hard boiled egg and Roma tomatoes all tossed in white balsamic vinaigrette, topped with seasoned-fried onions & served with tender and grilled to order flat iron steak. \$14.95

SHRIMP LOUIE SALAD

Mixed greens tossed in 1000 island & topped with Roma tomatoes, cucumbers, black olives, cage-free hard boiled eggs, jack & cheddar cheese and Oregon bay shrimp with a dollop of 1000 Island dressing on top. \$13.95 

CRISPY CHICKEN SALAD

Mixed greens topped with house-made crispy chicken, smoked bacon, avocado, cage-free egg, tomato & dressing of your choice. \$11.50

SOUTHWEST CHOPPED SALAD

A bed of chopped romaine lettuce with jack & cheddar cheese, black olives, roasted sweet corn, black beans, Roma tomatoes all tossed in cilantro-lime vinaigrette. Topped with grilled chicken breast drizzled with Free Range Red BBQ sauce and fried tortilla strips. \$13.95

GRILLED ROMAINE CAESAR SALAD \$7.95

Caesar crusted heart of romaine, split and lightly grilled, topped with Asiago cheese & house-made croutons. Add grilled chicken \$5.00, grilled salmon, blackened salmon or Oregon bay shrimp \$6.00  GF with no crouton.

LAURELWOOD HOUSE SALAD Half - \$3.95 / Whole - \$5.95

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

Add grilled chicken \$5.00, grilled salmon, blackened salmon or Oregon bay shrimp \$6.00  GF with no crouton.

LAURELWOOD SPINACH SALAD Half - \$6.95 / Whole- \$10.95

Feta cheese, red onion, roasted walnuts, Granny Smith apples & bacon tossed in our orange poppy vinaigrette.

Add grilled chicken \$5.00, grilled salmon, blackened salmon or Oregon bay shrimp \$6.00 

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BURGERS

With choice of brewery fries, tater tots, soup, cole slaw or tortilla chips.
Sub garlic fries, loaded tots, hand-battered onion rings
or mixed green salad for \$1.50

*ALL AMERICAN BURGER-The Original

Served with Tillamook cheddar, lettuce, tomato, red onions & Laurelwood sauce. \$9.50 ★ With GF bun.

*BATTLE GROUND BURGER

Double patties, Tillamook cheddar, fried egg, bacon, 1000 island dressing, lettuce, tomato & red onion. \$14.95

*BREWER'S BURGER

Our brewer's favorite! Tillamook cheddar, smoked bacon & our Free Range Red BBQ sauce. Served with lettuce, tomato, red onions & Laurelwood sauce. \$10.95

*BLACK AND BLEU BURGER

With blackened seasoning topped with bleu cheese, caramelized onions and bacon. Served with "srirancha" sauce, spinach & tomato. \$11.95

*THE TRAIL BLAZER

Topped with a hand-dipped beer battered onion ring and smothered with our Free Range Red BBQ sauce. Served with lettuce, tomato, red onions & Laurelwood sauce. \$10.50

*LAURELWOOD BURGER

Topped with Tillamook cheddar cheese, a cage-free fried egg & smoked bacon. Served with lettuce, tomato, caramelized onions and Laurelwood sauce. \$10.95 ★ With GF bun.

*FIRE BURGER

Topped with roasted jalapeños and Tillamook white cheddar. Served with lettuce, tomato, "srirancha" sauce & caramelized onions. \$10.95 ★ With GF bun.

*WHITE MOUNTAIN BURGER

With grilled Portobello mushroom topped with Swiss cheese. Served with lettuce, tomato, red onions & Laurelwood sauce. \$10.95 ★ With GF bun.

HOUSE-MADE VEGGIE BURGER

Made with pearl barley, lentils, roasted garlic, onions, mushrooms & garbanzo beans. Served with cucumbers, spring mix, tomato, red onions & pesto-mayo. \$10.95

VEGGIE DELIGHT

Grilled Portobello mushroom served with cucumbers & spinach. Served with tomatoes, caramelized onions and pesto-mayo. \$10.95 ★ With GF bun.

LAURELWOOD TURKEY BURGER

House made turkey-bacon patty topped with Tillamook white cheddar. Served with spinach, tomato, red onions and Laurelwood sauce. \$10.95 ★ With GF bun.

NW LAMB BURGER

Local natural ground lamb patty, topped with Tillamook white cheddar. Served with cucumber, tomato, red onions and Laurelwood sauce. \$11.95

CALIFORNIA CHICKEN BURGER

All natural grilled chicken breast, topped with Tillamook white cheddar & guacamole. Served with lettuce, tomato, red onions and pesto-mayo. \$11.50 ★ With GF bun.

Laurelwood strives to use as much local and sustainable product whenever possible. We are happy to feed our friends and family wholesome food.



DOUBLE R RANCH®

Northwest Beef

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SANDWICHES

With choice of beer-battered fries, tater tots,

soup, cole slaw or tortilla chips.

Sub garlic fries, loaded tots, hand-battered onion rings or mixed green salad for \$1.50

FISHWICH

Pacific Northwest cod filet dipped in our house beer-batter & cooked until golden brown. Served with dill-caper tartar sauce, cucumber & tomato on a kaiser bun. \$10.95

SMOKED BBQ PORK SANDWICH

Glazed with our **Free Range Red** BBQ sauce. Served with melted Tillamook cheddar, coleslaw and seasoned fried onions on a kaiser bun. \$10.95

LAURELWOOD BLAST

Smoked bacon, Laurelwood sauce, avocado spread, spring mix & tomato on grilled sourdough. \$10.95

TURKEY CLUB

Triple-decker with turkey, smoked bacon, Swiss cheese, lettuce, tomato & mayo on grilled sourdough. \$12.50

GREEK LAMB GYRO

Grilled spiced ground lamb on chopped Romaine lettuce and tomato. Topped with tsatsiki, feta cheese & red onions on grilled pita. \$10.95

FRENCH DIP

With house roast beef and Tillamook white cheddar on a grilled hoagie roll. Served with roasted garlic au jus. \$10.95 Make it a Philly with caramelized onions & Portobello mushrooms for \$2.00

REUBEN

Corned beef, sauerkraut, Swiss cheese, spicy **Tree Hugger Porter** mustard sauce & 1000 Island dressing. Piled high on grilled marbled rye. \$10.95

GARDEN REUBEN

House made veggie patty, sauerkraut, Swiss cheese, spicy **Tree Hugger Porter** mustard sauce & 1000 Island dressing on grilled marbled rye. \$9.95

SOUTHWEST CHICKEN WRAP

Grilled Southwest chicken, mixed greens, roasted sweet corn, jack & cheddar cheese, Roma tomatoes, black olives, guacamole, black beans and cilantro-lime dressing in a tomato tortilla. \$11.95

FALAFEL WRAP

Crispy house-made falafel, spring mix, hummus, Roma tomatoes and feta cheese topped with tsatsiki sauce wrapped in a herb tortilla. \$9.95 Add chicken \$5.00

HOUSE SOUPS

SPACE STOUT CHILI CON CARNE

Savory beef medley, a careful blend of spices & peppers and a healthy dose of **Space Stout**. Garnished with shredded jack & cheddar cheese and green onions & served with tortilla chips. CUP \$3.95 / BOWL \$5.95

VEGETARIAN BLACK BEAN CHILI

House-made black bean chili with southwestern spices and fire roasted tomatoes. Garnished with shredded jack & cheddar cheese and green onions & served with tortilla chips. CUP \$3.95 / BOWL \$5.95 

LAURELWOOD TREE HUGGER PORTER BEER CHEESE SOUP CUP \$3.95 / BOWL \$5.95

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

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