

APPETIZERS

CRAB ARTICHOKE SPINACH DIP

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

CHICKEN STRIPS

A basket of house-made chicken strips & brewery fries, with Free Range Red BBQ, honey mustard or ranch. \$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, BBQ wings or hot wings. Served with tasty dipping sauces. \$14.95

SALADS

*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

BEET SALAD

Spinach, bleu cheese crumbles, Roma tomato & roasted walnuts, tossed with white balsamic dressing. \$9.95

CHICKEN TACO SALAD

Tortilla chips topped with romaine, Southwest chicken, black beans, jack & cheddar cheese, roasted sweet corn & Roma tomatoes. Served with chipotle-lime sour cream & salsa. \$10.95

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, tomatoes, 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 

ENTREES

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

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. 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 and salsa. \$13.95

SALMON

Alaskan Sockeye salmon, grilled and seasoned to perfection with herb-roasted potatoes & grilled asparagus. Topped with frisée salad with cilantro-lime vinaigrette & fried nopalitos. \$16.95 

PIZZA

Your choice of whole wheat or Laurelwood beer crust. Sub soy cheese \$2.
Sub gluten free crust (no charge). 1/2 & 1/2 pizza will be charged at
the higher price. 14" or 8" (Personal Size)

MEAT LOVERS

Free Range Red marinara, 3-cheese blend, pepperoni, house-made sausage, Canadian bacon, smoked bacon, caramelized onions & dusted with Asiago cheese. \$21.50/\$7.95

BBQ CHICKEN

Free Range Red BBQ sauce, 3-cheese blend, grilled all-natural chicken, smoked bacon, caramelized onions & dusted with Asiago cheese. \$19.95/\$6.95

SPICY 6716

Free Range Red marinara, 3-cheese blend, fresh mozzarella, pepperoni, chili flakes, roasted jalapeños, pineapple & dusted with Asiago cheese. \$16.95/\$6.95

WESTMORELAND CHICKEN

Garlic-ranch sauce, 3-cheese blend, grilled all-natural chicken, artichoke hearts, olives, oven-dried tomatoes & dusted with Asiago cheese. \$19.95/\$6.95

BREWERS HAWAIIAN

Free Range Red marinara, 3-cheese blend, Canadian bacon, pineapple & dusted with Asiago cheese. \$19.95/\$6.95

MARGARITA

Roasted garlic infused olive oil, fresh mozzarella, oven-dried tomatoes, basil-pesto and fresh basil. \$14.50/6.95

LAURELWOOD PEPPERONI

Free Range Red marinara, 3-cheese blend, three kinds of pepperoni & dusted with Asiago cheese. \$17.95/\$6.95

GARDEN DELIGHT

Roasted garlic infused olive oil, grilled Portobello mushrooms, baby spinach, oven-dried tomatoes, caramelized onions, red bell peppers, olives, feta cheese & dusted with Asiago cheese. \$17.95/\$6.95

BREW YOUR OWN PIZZA

\$13.95

Start with your choice of whole wheat or Laurelwood beer crust & sauce, 3-cheese blend & Asiago!

CHOOSE YOUR SAUCE:

***Free Range Red** Marinara *Garlic-Ranch
*Roasted Garlic Infused Olive Oil
*Basil-Pesto ***Free Range Red** BBQ

CHEESES: \$2.00

*Fresh Mozzarella *Feta *3-cheese blend *Asiago

MEATS/PROTEINS \$2.50

*Smoked Bacon *Grilled Chicken *Pepperoni *House-Sausage *Canadian Bacon

VEGGIES \$1.00

*Artichoke Heart *Black Olive *Broccoli
*Green Pepper *Kalamata Olive
*Oven-Dried Tomato *Pepperoncini *Pineapple
*Portobello Mushroom *Roasted Garlic
*Roasted Jalapeño *Spinach

***Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness. Look for the star for our Gluten Free items! **

SANDWICHES

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

FISHWICH

Pacific Northwest cod filet dipped in our house beer-batter & cooked until golden brown. Served with dill-caper tartar sauce, cucumber, tomato & red onion 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

Salmon Sandwich

Alaskan Sockeye salmon seasoned and grilled, with caramelized onions, tomatoes, white-balsamic dressed greens and pesto-mayo on a kaiser bun. \$12.95

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

TURKEY REUBEN

Turkey, coleslaw, 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, romaine, roasted sweet corn, jack & cheddar cheddar, Roma tomatoes, 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



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

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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, Laurelwood sauce & red onions. \$9.50 ★ With GF bun.

*BREWER'S BURGER

Our brewer's favorite! Tillamook cheddar, smoked bacon & our Free Range Red BBQ sauce. Served with lettuce, tomato, Laurelwood sauce & red onions. \$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 our Free Range Red BBQ sauce. Served with lettuce, tomato, Laurelwood sauce & red onions. \$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, Laurelwood sauce & red onions. \$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 and red onion. \$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 onion and pesto-mayo. \$11.50 ★ With GF bun.

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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