

ENTREES

SPACE STOUT CHICKEN

Pan seared all natural chicken breast with crimini mushrooms, herb demi-glaze, seasonal veggies & roasted garlic mashers. **\$13.95**

CARLTON FARMS PORK CHOP

Oven-roasted and served with potato-Jerusalem artichoke gratin, caramelized leeks and gremolata. **\$14.95**

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**

POTATO CRUSTED CALIFORNIA HALIBUT

California halibut crusted in hash-brown potatoes and served with Manilla clams, braised greens & *Hooligan Brown ale*-cream sauce. **\$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 seasonal veggies & house-made mac 'n' cheese. **\$14.95**

BLACKENED CHICKEN MAC 'N' CHEESE

Blackened free-range chicken, arugula, sweet corn & pepper jack-cheddar cream sauce. **\$10.95**

PAINTED HILLS SMOKED BEEF BRISKET

Slowly braised in our *Space Stout* & served over roasted garlic mashers with sautéed greens and caramelized leek demi glace. **\$15.95**

*PAINTED HILLS 10oz NY STRIP

Grilled and served with truffle oil fries, garlic aioli & demi-glaze dipping sauces. **\$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 DELICATA SQUASH

Half a delicata squash, piled high with wild-rice, farro, sautéed wild mushrooms and topped with crispy onions & herb 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 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 Painted Hills Beef, 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

NEW ENGLAND STYLE CLAM FLATBREAD

With clams steamed in *Hooligan Brown ale* clam sauce, chili flake, parsley & garlic. \$9.95

WILD MUSHROOM FLATBREAD

Sauteed in garlic oil, topped with smoked mozzarella and parsley. \$9.95

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 chicken 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

CHIPS & SALSA

All house-made. \$3.50

SAUSAGE PLATE

See our specials insert for current selections of our house-made sausages. Served with spicy *Tree Hugger porter* mustard and pickled vegetables. \$9.95

ARTICHOKE-JALAPENO DIP

Blended with 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
Add falafel balls (3) \$2.25

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

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

*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

SOUP MADE FRESH DAILY

CUP \$3.50

BOWL \$6.00

DRESSINGS:

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

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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 a Portobello Mushroom (no charge) or 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**

*BLACK AND BLEU BURGER

With blackened seasoning topped with bleu cheese, balsamic onions and bacon. Served with arugula-pesto 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, house-made potato chips, Tillamook sharp cheddar. Served with *Workhorse IPA* mustard, arugula-pesto 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.

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**

TERIYAKI GRILLED CHICKEN BURGER

With pepper jack cheese, grilled pineapple, lettuce, tomato & crispy onions, served on a brioche bun. **\$10.95**

HOUSE-MADE VEGGIE BURGER

Made with pearl barley, roasted garlic, onions, mushrooms, celery & garbanzo beans, topped with roasted red pepper & basil-pesto spread. Served with lettuce and tomato and onion. **\$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**

*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**

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 and 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**

ROASTED VEGETABLE SANDWICH

Roasted tomatoes, smoked mozzarella, arugula, caramelized leeks, red onions & arugula-pesto mayo on focaccia. **\$10.95**

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 focaccia. **\$10.95**
Add bacon **\$1.00**

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