

Snacks

Chickpea Fries \$5

*With Tsatsiki & Harissa Aioli*

Peanuts \$3

*Lime Leaf, Dried Chili, Sea Salt*

Garlic Fries \$7

*Beer Battered & Tossed in Fresh Herbs, Garlic, Malt Vinegar, Parmesan, Parsley, Sea Salt*

Brewery Fries \$5

*Beer Battered with Sea Salt, Fresh Herbs*

Warm Olives \$4

*Marinated in Bay Leaf, Lemon, Dried Chili*

Griddled Bacon Wrapped Dates \$5

*Stuffed with Rouge Blue Cheese, Spiced Honey*

Appetizers

Mezza Plate \$5/\$8

*Hummus, Quinoa Tabouleh, Tsatsiki, Tomato, Cucumber, Olive Relish, Pita*

Poutine \$5/\$8

*House-Cut Fries Cheese Curds, Mother Lode Golden Ale Gravy*

Wild Mushroom Flatbread \$8

*Cherry Tomatoes, Arugula, Tallegio Cheese, Roasted Garlic*

Dungeness Crab Dip \$9

*Blended with Corn, Spinach, Green Chili, Baguette*

Braised Beef Empanadas \$6

*Rogue River Blue Cheese , Rojo Sauce*

Meat & Cheese Plate \$14

*House Pate, Fennel Salami, Linguisa Sausage, Tallegio Cheese, Rogue River Blue, Fruit Chutney, Pickled Vegetable Relish*

Grilled Chicken Wings \$9

*Chili-Honey -Orange Glaze ,Pickled Vegetable Relish*

Fried Calamari \$8

*Preserved Lemon-Caper Remoulade*

Soup & Salad

Soup of the Day \$4/\$6

Simple Field Green Salad \$5/\$9

*Shaved Seasonal Vegetables, Cherry Tomatoes, Croutons, Balsamic Vinaigrette*

*Add Grilled Chicken or Tuna Salad \$5*

\*Caesar Salad \$6/\$10

*Roasted Garlic Crostini, White Anchovies, Shaved Parmesan , Classic Caesar Dressing*

*Add Grilled Chicken \$5*

Tomato & Mozzarella Salad \$7/\$11

*Arugula, Grilled Bread, Olive Tapenade, Balsamic Vinaigrette, Pine Nuts*

*Add Grilled Chicken \$5*

Grilled Shrimp Salad \$11

*Organic Mixed Greens Tossed in Spicy-Tomato Vinaigrette and Topped with Avocado, Roasted Corn, Tomatoes, Black Beans , Crispy Tortilla Strips*

Sandwiches

Served with brewery fries, soup or field greens

Tuna Salad Melt \$10

*Local Albacore, Tomato, Gruyere Cheese on Sourdough or Wheat*

Turkey & Avocado Panini \$9

*Pepper Bacon, Gruyere Cheese, Chipotle Sauce on House-Made Foccacia*

Roasted Portabella Panini \$9

*Fresh Mozzarella, Arugula, Roasted Peppers & Pesto on House-Made Foccacia*

Grilled Linguisa Sausage \$9

*Grilled Onions, Roasted Peppers, Pickled Mustard Relish on a Hoagie*

BBQ Pork Sliders \$7

*Glazed with Organic Free Range Red BBQ Sauce, Pickled Vegetable Relish*

\*House Ground Burger \$9

*With Lettuce, Tomato, Red Onion, Aioli on a Brioche Roll (Sub a Chez Gourmet Oregon Veggie Patty No Charge, Sub Chicken Breast \$2 )*

*Add Organic Free Range Red BBQ, Pepper Bacon & Tillamook Sharp Cheddar \$2*

*Add Rogue Blue, Caramelized Onions & Chipotle Sauce \$2*

*Add Portabella & Truffled Arugula, & Tomato Bacon Jam \$4*

Entrees

Halibut Fish & Chips \$15

*Hop Monkey IPA Beer Battered with Pickled Vegetable Relish & Lemon-Caper Remoulade*

Grilled Hanger Steak \$16

*Marinated in Tree Hugger Porter, Topped with Bleu Cheese Sauce, Onion Marmalade Served with Potato Gnocchi, Braised Greens*

Grilled Paillard Chicken Breast \$14

*Creamy Roasted Corn Polenta, Seasonal Veggies, Lemon-Smoked Tomato Jus*

Craft Beers

SEE TABLE MENU FOR DESCRIPTIONS:

PINT	\$4.25
GLASS	\$3.25
SAMPLER TRAY	\$10.00
PITCHER	\$14.00
BEER TO GO	
QUART (2 pints)	\$7.50
REFILLS	\$5.50
GROWLER (4 pints)	\$14.00
REFILLS	\$10.00

ASK YOUR SERVER ABOUT OUR GROWLER CLUB, BUY 9 GET THE 10<sup>TH</sup> FOR A BUCK!!

Beverages

SOFT DRINKS, (COKE PRODUCTS)	\$2.50
PORTLAND ROASTING COFFEE	\$2.00
ICED TEA or HOT TEA	\$2.00
HOT CHOCOLATE	\$2.00
STRAWBERRY LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING H2O	\$2.50
SAN PELLEGRINO LIMONATA	\$2.50

*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness. In an effort to help conserve water, Laurelwood Restaurants only serve water upon request.*