

APPETIZERS

CHICKEN STRIPS

A basket of breaded chicken strips & brewery fries. Ask for *Organic Free Range Red* ale BBQ, honey mustard or ranch dipping sauce. \$8.95

TOTS

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

Load 'em up with bacon, garlic, onion & cheddar for \$2.00

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

WALLA WALLA ONION RINGS

Hand-dipped in *Organic Pale Ale* beer batter. Ask for our own *Organic Free Range Red* ale BBQ sauce, honey mustard or ranch dipping sauce. \$7.95

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. \$9.95

Add grilled chicken, Tex-Mex or shredded BBQ pork \$5.00

CHIPS & SALSA

All house-made. \$3.50

QUESADILLA

With Tex-Mex Chicken, cheddar cheese, green chilies, tomato, salsa & guacamole. \$9.95

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

PRETZELS & FONDUE

Two Fressen Bakery pretzels served with our own *Tree Hugger Porter* mustard and a *Mother Lode Golden Ale* cheese fondue. \$6.95

ARTICHOKE-JALAPENO DIP

Blended with four cheeses & served piping hot with house-made tortilla chips. \$6.95

CHICKEN & SHRIMP SPRING ROLLS

House-made with marinated cucumber-carrot salad and sweet chili dipping sauce. \$6.95

CRISPY FISH TACOS

Dusted with spices, served in two soft corn tortillas & topped with cabbage, chipotle remoulade & salsa. \$6.95

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

HOUSE-MADE FLATBREAD

See our insert for current selection for the day. \$8.95

SALADS & SOUPS

DRESSINGS:

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

*STEAK SALAD

Hanger steak marinated in *Tree Hugger Porter*, grilled and sliced over baby spinach, tossed in balsamic vinaigrette with bleu cheese crumbles, roasted red peppers & portobello mushroom and topped with crispy onions. \$13.95

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. \$11.95

CRISPY CHICKEN SALAD

Organic mixed greens topped with crispy chicken, bacon, avocado, egg & tomato. Served with the dressing of your choice. \$10.95

CHOP SALAD

Romaine, diced salami, provolone, turkey, roma tomatoes, garbanzo beans, parmesan, basil and balsamic vinaigrette. \$9.95

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 shrimp \$5.00 or grilled *steak \$6.00

LAURELWOOD HOUSE SALAD

Organic mixed greens topped with tomatoes, cucumbers & our house-made croutons. Served with the dressing of your choice.

Half \$3.95/Whole \$5.95

Add grilled chicken breast or shrimp \$5.00 or grilled *steak \$6.00

LAURELWOOD SPINACH SALAD

Feta cheese, red onions, tomatoes, candied walnuts, pink grapefruit & bacon tossed in our orange-poppy vinaigrette.

Half \$5.95/Whole \$9.95

Add grilled chicken breast or shrimp \$5.00 or grilled *steak \$6.00

CHILI & SOUP

Home-made chilies are garnished with shredded cheese, tomatoes, green onions & served with chips.

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI CON CARNE

SOUP DU JOUR MADE FRESH DAILY

CUP \$3.50 BOWL \$6.00

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

BURGERS

*Served on a brioche bun with choice of beer-battered fries, tots, soup or organic mixed greens.
Sub garlic fries, loaded tots 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 or Turkey-Bacon Patty (no charge)
or a Draper Valley Chicken Breast for \$2*

*ALL AMERICAN BURGER

The original, served with lettuce, tomato, mayo & red onion. **\$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. Add an extra burger patty for **\$3.00**

*BATTLE GROUND BURGER

Two patties, Tillamook cheddar, fried farm egg, bacon, 1000 island dressing, lettuce, tomato & red onion. **\$13.95**

*BREWERS BURGER

Our brewer's favorite! Cheddar, bacon & our own *Organic Free Range Red* ale BBQ sauce, topped 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**

*RAINSHADOW EL RANCH BISON BURGER

Topped with cheddar cheese and crispy onions and served with habanero mayo, lettuce, tomato & red onion. **\$14.95**

TURKEY BACON BURGER

House-made turkey & bacon patty topped with pepperjack cheese & house-dill pickles. Served with habanero mayo, lettuce, tomato & red onion. **\$9.95**

HOUSE-MADE VEGGIE BURGER

Made with pearl barley, roasted garlic, onions, mushrooms, celery & garbanzo beans, topped with roasted red pepper & arugula-pesto mayo. Served with lettuce and tomato and red onion. **\$10.95**

SANDWICHES

*With choice of beer-battered fries, tots, soup or organic mixed greens.
Sub garlic fries, loaded tots or hand-battered onion rings for \$1.50*

LAURELWOOD FISHWICH

Pacific Northwest cod filet dipped in our *Organic Pale Ale* beer batter & cooked until crispy and 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**

*PHILLY SANDWICH

Grilled steak smothered in caramelized onions, red & green peppers & *Mother Lode Golden Ale* cheese sauce. Served on a hoagie roll. **\$11.95**

HOT HAM & SWISS

Hazelnut finished ham, house-smoked pork loin & Swiss cheese on hand sliced brioche bread. Topped with *Workhorse IPA* mustard sauce and fresh arugula. **\$10.95**

TURKEY CLUB

Triple-decker with bacon, Swiss cheese, lettuce, tomato & mayo on grilled sourdough white. **\$11.50**

GREEK LAMB GYRO

Spiced ground lamb, grilled and topped with tsatsiki sauce, feta cheese, lettuce, tomato & red onions on grilled pita. **\$10.95**

FALAFEL WRAP

Crispy house-made falafel, romaine lettuce, tabouli, hummus, tomatoes and feta cheese topped with tsatsiki sauce wrapped in a flour tortilla. **\$9.95**

Add grilled chicken breast **\$5.00**

MEDITERRANEAN SANDWICH

Choose Draper Valley Chicken breast or house-made veggie patty & top with spinach, tomato, smoked mozzarella, balsamic onion, roasted red peppers & arugula-pesto mayo on focaccia. **\$11.95**
Add bacon **\$1.00**

REUBEN

Corned beef, sauerkraut, Swiss cheese, *Tree Hugger Porter* mustard sauce & 1000 Island dressing piled high on marbled rye. **\$10.50**

ABLT

Fresh apple, candied bacon, lettuce, tomato and *Workhorse IPA* mustard aioli on grilled sourdough-wheat. **\$8.95**

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ENTREES

SPACE STOUT CHICKEN

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

BOSS HOG PLATTER

Organic Free Range Red ale BBQ ribs, smoked pork loin, house-made sausage & pulled BBQ pork served with roasted garlic mashers & seasonal veggie. \$15.95

FISH & CHIPS

Pacific Northwest cod dipped in our *Organic Pale Ale* beer batter and fried until crispy & golden brown. Served with fries, coleslaw & tartar sauce. \$13.95

WILD COHO SALMON

Pan seared with grilled zucchini, yellow squash, cherry tomatoes and roasted red potatoes with herbed brown butter. \$16.95

ROASTED TOMATO RISOTTO

With roasted cherry tomatoes, grilled squash, roasted portobello mushroom and parmesan. \$16.95
Add grilled shrimp \$5.00

HOUSE-SMOKED FREE RANGE RED RIBS

A half rack of St. Louis cut pork ribs, smothered in our own *Organic Free Range Red* ale BBQ sauce. Served with jalapeño mac & cheese and seasonal veggie. \$15.95

BLACKENED CHICKEN MAC 'N' CHEESE

Blackened free-range chicken, arugula, sweet corn & pepperjack-cheddar cream sauce. \$11.95

PASTA OF THE DAY

See menu insert for current selection for the day. \$13.95

*COUNTRY NATURAL 10oz NY STEAK

Grilled and served with *Mother Lode Golden Ale* cheese sauce, garlic mashers and seasonal veggie. \$17.95

-Saturday-

**House Prime Rib served with garlic mashers, seasonal veggies and a horseradish sauce.
\$17.95*

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 sourced 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.

Laurelwood is a proud participant in Portland Composts-turning all our food waste into compost. At Battle Ground we will partner with local farmers to take our food waste thus helping to remove food from the waste stream and helping to significantly reduce the global-warming impact from landfills, as decomposing food waste is a major source of the greenhouse gas methane.



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