

APPETIZERS

BREWERS CHARCUTERIE PLATTER

House-made sausage, Hazelnut Finished Ham and a trio of artisan salami. Served with spicy *Tree Hugger Porter* mustard, pickled vegetables & crostini. \$11.95

WALLA WALLA 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

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

ARTICHOKE-JALAPENO DIP

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

HOUSE-MADE FLATBREAD

Topped with cilantro pesto, chorizo, chevre, salsa cruda and grilled cactus. \$7.95

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

CHIPS & SALSA

All house-made. \$3.50

CRISPY FISH TACOS

Dusted with spices, served in two soft corn tortillas & topped with cabbage, chipotle remoulade & salsa. \$5.95

CHICKEN & SHRIMP SPRING ROLLS

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

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 shredded BBQ pork \$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

PRETZELS & FONDUE

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

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

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

GRILLED STEAK SALAD

Hanger steak marinated in *Tree Hugger Porter*, sliced onto a bed of organic baby greens tossed with pickled Walla Walla onions, bleu cheese & red wine vinaigrette. Topped with cherry tomato-roasted corn salsa. \$11.95

GREEK SALAD

Organic mixed greens tossed in red wine vinaigrette, topped with a mix of marinated cucumbers, feta cheese, tomatoes, kalamata olives, tabouli & falafel. Served with pita bread. \$8.95
Add grilled chicken breast or shrimp \$5.00

LAURELWOOD SPINACH SALAD

Feta cheese, red onions, tomatoes, candied walnuts, pink grapefruit & bacon tossed in our orange-poppy vinaigrette. Half \$5.95/Whole \$8.95

Add grilled chicken breast or shrimp \$5.00

*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.

Half \$4.95 /Whole \$8.95

Add grilled chicken breast or shrimp \$5.00

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

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

DRESSINGS:

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

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

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 Draper Valley Chicken Breast for \$2

*BATTLE GROUND BURGER

Two patties, Tillamook cheddar, fried farm egg, bacon, 1000 island dressing, lettuce, tomato & red onion. **\$12.95**

*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**

*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**

*STUFFED BLACK AND BLEU BURGER

Blackened seasoning on the outside and filled with bleu cheese. Topped with bacon & balsamic onions and served with mayo, spinach & tomato. **\$11.95**

*NW NATIVE BURGER

Topped with Hazelnut Finished Ham, roasted Walla Walla onions, Tillamook sharp cheddar. Served with *Workhorse IPA* mustard, mayo, lettuce & tomato. **\$12.95**

*½ LB KOBE BURGER

With garlic aioli, extra sharp cheddar, caramelized onions, mushrooms & charred tomato. **\$14.95**

BRATWURST BURGER

House-made bratwurst patty, grilled and served with *Mother Lode Golden Ale* fondue, sauerkraut, *Tree Hugger Porter* mustard sauce on a fresh Fressen Bakery pretzel bun. **\$11.95**

PORTOBELLO MUSHROOM SANDWICH

Marinated, grilled & topped with goat cheese, balsamic onions, roasted red pepper, spinach & pesto spread. Served on a brioche bun. **\$10.95**

Make it a burger-add a *beef patty for **\$3.00**

VEGGIE BURGER

House-made with pearl barley, roasted garlic, onions, mushrooms, carrots, celery & garbanzo beans, topped with marinated peppers, guacamole & chipotle mayo. **\$9.95**

SANDWICHES

With choice of beer-battered fries, soup or organic mixed greens.

Sub garlic fries 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**

ALBACORE TUNA STEAK SANDWICH

Grilled with teriyaki sauce and topped with grilled pineapple, lettuce, red onion and wasabi mayo on ciabatta. **\$9.95**

SHREDDED BBQ PORK SANDWICH

Glazed with our own *Organic Free Range Red* ale BBQ sauce & topped with melted cheddar and coleslaw. Served on a brioche bun. **\$9.95**

MEDITERRANEAN SANDWICH

Choose Draper Valley Chicken breast or house-made veggie patty & top with spinach, tomato, smoked mozzarella, balsamic onion, marinated pepper relish & basil-pesto spread on ciabatta. **\$10.95**

Add bacon **\$1.00**

REUBEN

Corned beef, sauerkraut, Swiss cheese, *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**

*HOUSE-SMOKED PRIME RIB SANDWICH

Smothered in caramelized onions, aged provolone cheese on a philly roll and served with roasted garlic au jus. **\$10.95**

CUBAN SANDWICH

Hazelnut Finished Ham, spice roasted pork loin, Swiss cheese, sweet pickles & *Tree Hugger Porter* mustard sauce on a pressed philly roll. **\$10.95**

TURKEY CLUB

Triple-decker with bacon, Swiss cheese, lettuce, tomato & mayo on grilled sourdough white. **\$10.95**

*CHICKEN CAESAR WRAP

Grilled chicken breast & romaine lettuce tossed in Caesar dressing with tomatoes & parmesan cheese in a flour tortilla. **\$8.95**

FALAFEL WRAP

Crispy house-made falafel, romaine lettuce, tabouli, hummus, tomatoes and feta cheese topped with tsatsiki sauce wrapped in a flour tortilla. **\$8.95**

Add grilled chicken breast **\$5.00**

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ENTREES

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**

GRILLED ALASKAN SOCKEYE SALMON

Topped with cherry tomato-roasted corn salsa and served over pine nut-parmesan orzo risotto with sautéed greens, in a summer tomato gazpacho sauce. **\$16.95**

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 sautéed green beans. **\$14.95**

REISTER FARMS LAMB SHOULDER

Slowly braised in our *Hooligan* ale and served over fresh papardelle pasta with roasted eggplant, tomatoes, kalamata olives & topped with baby arugula and parmesan. **\$15.95**

BOSS HOG PLATTER

Organic Free Range Red ale BBQ ribs, smoked pork loin, house-made sausage & pulled BBQ pork served with roasted garlic mashers & sautéed greens. **\$14.95**

ROASTED TOMATO MARSCARPONE CHEESE RAVIOLI

Served with grilled summer squash and eggplant, kalamata olives, lemon-basil butter sauce & topped with crispy prosciutto. **\$13.95**

ROASTED POBLANO PEPPERS

Stuffed with creamy sweet corn risotto and served with sautéed green beans, tabouli salad and a roasted tomato-New Mexico chile sauce. **\$12.95**

GRILLED HANGER STEAK

Marinated in *Tree Hugger Porter* and topped with cherry tomato-roasted corn salsa. Served with herb-roasted fingerling potatoes, sautéed green beans, baby arugula and chimichuri sauce. **\$15.95**

BLACKENED CHICKEN MAC 'N' CHEESE

Blackened free-range chicken, fresh peas, sweet corn & pepperjack-cheddar cream sauce. **\$10.95**

SAUTEED CHICKEN SCALLOPINI

Served with roasted garlic mashers, sautéed green beans and finished with a sauce of *Organic Pale Ale*, artichokes, roasted peppers, kalamata olives, lemon and fresh herbs. **\$13.95**

-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. 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. 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.



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

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