

ENTREES

SPACE STOUT CHICKEN

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

WILD COHO SALMON

Pan seared with lemony fennel-sweet onion salad, roasted red potatoes & herb-brown butter pan sauce. **\$16.95**

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**

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 jalapeño mac 'n' cheese. **\$15.95**

QUINOA BOWL

Topped with black beans, rotating seasonal vegetable, roasted portobello mushrooms, grilled squash, roasted cherry tomatoes and cashew cream sauce. **\$11.95**

BLACKENED CHICKEN MAC 'N' CHEESE

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

COUNTRY NATURAL SMOKED BEEF BRISKET

Slowly braised in our *Space Stout* & served with roasted red potatoes, grilled squash and roasted cherry tomatoes and honey shallot demi-glace. **\$15.95**

*COUNTRY NATURAL 10oz NY STRIP

Grilled and served with truffle oil fries, harissa aioli & horseradish sour cream. **\$17.95**

LAURELWOOD BURRITO

Large tortilla stuffed with black beans, rice, cheese & your choice of Tex-Mex chicken, grilled chicken, blackened chicken, cod or grilled tofu. Topped with Rojo sauce & more cheese. Served with sour cream, guacamole & chips. **\$10.95**

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.

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.



**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 upon request.*

APPETIZERS

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**

TOTS

A basket of deep fried, crispy tater tots served with spicy sriracha sauce. **\$3.95**
Load 'em up with bacon, garlic, onion & cheddar cheese 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 house-made salsa. **\$9.95**
Add grilled chicken or Tex-Mex chicken **\$5.00**

HUMMUS FRESCO

A classic Mediterranean platter of house-made hummus, tsatsiki & tabouli, served with cucumbers, tomatoes, feta cheese and kalamata olives drizzled with red wine vinaigrette and 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 our *Mother Lode Golden Ale* cheese fondue. **\$6.95**

ARTICHOKE-JALAPEÑO DIP

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

QUESADILLA

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

CHIPS & SALSA

All house-made. **\$3.50**

SALADS & SOUPS

*STEAK SALAD

Hanger steak 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. **\$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**

SUMMER SALAD

Organic mixed greens tossed in roasted tomato-basil vinaigrette with cherry tomatoes, grilled Walla Walla onions, croutons, parmesan and topped with marinated mozzarella. **\$8.95**
Add grilled chicken breast or grilled shrimp **\$5.00**
Add grilled hanger steak **\$6.00**

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**
Add grilled hanger steak **\$6.00**

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. **\$4.95 \$7.95**
Add grilled chicken breast or grilled shrimp **\$5.00**
Add grilled hanger steak **\$6.00**

LAURELWOOD HOUSE SALAD

Organic mixed greens, tomato, cucumber & croutons. Served with the dressing of your choice. **\$3.95 \$5.95**
Add grilled chicken breast or grilled shrimp **\$5.00**
Add grilled hanger steak **\$6.00**

LAURELWOOD SPINACH SALAD

Feta cheese, red onion, tomato, candied walnuts, pink grapefruit & bacon, tossed in our orange poppy vinaigrette. **\$5.95 \$9.95**
Add grilled chicken breast or grilled shrimp **\$5.00**
Add grilled hanger steak **\$6.00**

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, tater tots, 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 or TurkeyBacon patty (no charge) or Draper Valley Chicken Breast for \$2.00

***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.

***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**

***RAINSHADOW EL RANCHO 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**

***FIRE BURGER**

Topped with beer battered-pickled jalapeños, sriracha sauce, pepperjack cheese and served with habanero mayo, lettuce, tomato and red onion. **\$10.95**

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. **\$12.95**

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, tater tots, soup or organic mixed greens.

Sub garlic fries or hand-battered onion rings for \$1.50

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**

NY & hanger steak grilled with red & green bell pepper, onions and topped with *Mother Lode Golden Ale* cheese fondue. **\$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**

CURRIED VEGETABLE SANDWICH

Onions, garlic, red & green peppers, carrots & jalapeño all cooked in coconut yellow curry and topped with fresh mozzarella. Served on an open face baguette with fresh basil and limes. **\$9.95**

TURKEY CLUB

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

ABLT

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

THAI CHICKEN WRAP

Peanut & red curry marinated chicken with tomato, cucumber, romaine, sweet and spicy sauce and cilantro, wrapped in a flour tortilla. Feel free to sub curried vegetables in place of the chicken for no charge. **\$9.95**

FALAFEL WRAP

Crispy house-made falafel, romaine lettuce, tabouli, hummus, tomatoes, cucumbers and feta cheese topped with tsatsiki sauce wrapped in a flour tortilla. **\$9.95**
Add grilled chicken breast **\$5.00**

GREEK LAMB GYRO

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

SOUTHWEST CHICKEN WRAP

Crispy chicken tenders, romaine, corn, cheddar, guacamole, black beans & chipotle in a flour tortilla. **\$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 & arugula-pesto mayo on foccacia. **\$11.95**
Add bacon **\$1.00**

REUBEN

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

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