

## 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

### MASA COATED CALAMARI

Dusted with spices & served with horseradish marmalade & tsatsiki. \$8.95

### MUSSELS

Steamed with *Hooligan* ale, house-made chorizo, sun-dried tomatoes, fresh herbs & served with garlic bread. \$8.95

### HOUSE-MADE FLATBREAD

Topped with prosciutto, bleu cheese crumbles, *Hooligan* ale poached pears & hazelnut pesto. \$7.95

### MACHO NACHOS

Layers of cheese, jalapeños, black beans & tomato, topped with sour cream & our homemade salsa. \$8.95  
Add grilled 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

## 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

### 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. \$11.95

### 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

### TUNA SALAD

Local albacore on top of organic mixed greens, tomato, cucumber & hard-boiled egg. Served with pita bread and dressing of your choice. \$9.95

### BREWERS CHARCUTERIE PLATTER

House-made sausage & a selection of Zoes charcuterie, prosciutto, sopressata, finochiona, salame de cacao. Served with *Tree Hugger Porter* mustard, pickled vegetables & crostini. \$11.95

### ARTICHOKE-JALAPENO DIP

Blended with four 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. \$6.95

### 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

### BEER BATTER & PANKO ONION RINGS

Ask for our own *Organic Free Range Red* ale BBQ, honey mustard or ranch dipping sauce. \$7.95

### CHIPS & SALSA

All house-made. \$3.50

### DRESSINGS:

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

### 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 \$8.95  
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 & SOUPS

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 \$3.00 BOWL \$5.00

## **BURGERS** *Our beef is naturally raised, hormone & antibiotic free.*

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

### **BRATWURST BURGER**

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

### **BREWER'S BURGER**

Our brewer's favorite! Cheddar, bacon & our own *Organic Free Range Red* BBQ sauce. Topped with mayo, lettuce, tomato & red onion. \$10.95

### **CATHY'S SPECIAL**

Bacon, cheddar & a fried egg, topped with mayo, lettuce, tomato & red onion. \$10.95

### **BLACK & BLEU BURGER**

Bleu cheese crumbles & spicy blackening seasoning topped with mayo, lettuce, tomato & red onion. \$9.50

### **WHITE MOUNTAIN BURGER**

Sautéed mushrooms top this Swiss burger along with mayo, lettuce, tomato & red onion. \$9.95

### **ALL AMERICAN BURGER-The Original**

Served with lettuce, tomato, mayo & red onions. \$8.95

### **KOBE BEEF BURGER**

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

### **HOUSE-MADE VEGGIE BURGER**

Made with pearl barley, roasted garlic, onions, mushrooms, celery & garbanzo beans, topped with roasted red pepper & basil-pesto spread. \$10.95

### **PORTOBELLO MUSHROOM**

Marinated, grilled & topped with goat cheese, caramelized red onions, roasted red pepper, spinach & pesto spread. \$10.95

**Build it bigger for \$1.00 each:** Mushrooms, jalapeños, Space Stout chili, black bean chili, avocado, guacamole, bacon, Swiss cheese, pepperjack cheese, cheddar cheese, bleu cheese crumbles or smoked mozzarella cheese.

On any burger you can substitute~

Draper Valley Chicken Breast \$2.00

## **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 *Hop Monkey I.P.A.* 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* BBQ sauce, melted cheddar & topped with 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, red onion, roasted red pepper & basil-pesto spread on house-made Focaccia. \$10.95  
Add bacon \$1.00

### **LAURELWOOD PHILLY**

Grilled steak, red & green bell peppers and caramelized onion topped with pepperjack cheese on a hoagie. \$10.95

### **LAURELWOOD CUBAN PANINI**

Hazelnut finished ham, spice-roasted pork loin, Swiss cheese, sweet pickles with *Mother Lode Golden* ale mustard on house-made Focaccia. \$10.95

### **REUBEN**

Corned beef, sauerkraut, Swiss cheese, 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

### **TERIYAKI GRILLED CHICKEN**

With pepperjack cheese, grilled pineapple, lettuce, tomato & crispy onions. \$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, 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

### **ZET SANDWICH**

Grilled zucchini, eggplant & tomato topped with smoked mozzarella, spinach, pepperoncini, red onion & roasted red peppers with basil pesto spread on house-made Focaccia. \$9.95

### **TUNA SANDWICH**

Local albacore tuna, Swiss cheese & tomato on your choice of sourdough white, marbled rye or sourdough wheat. Served grilled or not grilled. \$9.95

### **CHICKEN CAESAR WRAP**

Grilled chicken breast, tomato, Parmesan cheese & romaine lettuce tossed in Caesar dressing in a flour tortilla. \$8.95

## ENTREES

### SPACE STOUT CHICKEN

Pan seared all natural chicken breast with crimini mushrooms, herb demi-glaze, seasonal veggies & roasted garlic mashers. \$12.95

### STUFFED CHICKEN BREAST

Pan roasted & stuffed with prosciutto, goat cheese and spinach & finished with a sun-dried tomato *Hop Monkey I.P.A.* pan sauce. Served with roasted garlic mashers and seasonal veggies. \$14.95

### CHICKEN FRIED STEAK

*Hooligan* ale braised onion gravy, seasonal veggies & roasted garlic mashers. \$11.95

### FISH & CHIPS

Pacific Northwest cod, dipped in our *Hop Monkey I.P.A.* beer batter then fried until crispy and golden brown. Served with fries, coleslaw & tartar sauce. \$13.95

### SHRIMP & GRITS

Sautéed shrimp with a ragout of andouille sausage, roasted peppers, mushroom & peas in a spicy tomato *Hop Monkey I.P.A.* sauce. Served over creamy Bobs Red Mill polenta. \$12.95

### 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 seasonal veggies & house-made mac 'n' cheese. \$14.95

### TOMATO BASIL RADIATORRE

Fresh mozzarella, roasted eggplant, zucchini, portabella & toasted pine nuts. \$9.95

### REVOLVING RAVIOLI

Ask your server what special vegetarian ravioli & delicious sauce our Chefs have prepared today. \$10.95

### BLACKENED CHICKEN MAC 'N' CHEESE

Blackened free-range chicken, fresh peas, sweet corn & pepperjack-cheddar cream sauce. \$9.95

### SEAFOOD FETTUCINI

Tossed with shrimp, mussels, tomato, artichoke, baby spinach, fresh basil, garlic, *Mother Lode Golden* ale & extra virgin olive oil. Served with Focaccia. \$13.95

### GRILLED 10oz NY STEAK

Dusted with coffee & chili and topped with *Tree Hugger Porter* mustard demi glaze & crispy onions. Served with roasted garlic mashers & seasonal veggies. \$16.95

### 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

### BOSS HOG PLATTER

*Organic Free Range Red* ale BBQ ribs, smoked pork loin, house-made bratwurst & pulled BBQ pork served with roasted garlic masher & seasonal veggies. \$14.95

## ORGANICS Sustainable Beer Certified by Oregon Tilth



As part of our commitment to our community,  
we're doing our part to help the environment.

We're proud to brew Portland's original Certified Organic Beers.

Our Organic Free Range Red Ale and Organic Tree Hugger Porter are recognized  
not only as world class ales but also as environmentally-friendly brews.

We are proud to serve all natural beef, chicken, 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 partner with Certified Angus Beef Natural,  
DraperValley, Farms, Carlton Farms, Sweet Briar Farms, Reister Farms & Catch of the Sea.

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.