

APPETIZERS

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 or Tex-Mex chicken \$5.00

QUESADILLA

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

WINGS

Get 'em spicy, or tossed in our own *Organic Free Range Red* 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

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

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 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

TUNA SALAD

Local Albacore tuna mixed with olive oil, balsamic vinegar, tarragon & pickles on top of organic mixed greens with hard-boiled egg, tomatoes & cucumbers. Served with pita bread. \$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

BEER BATTER & PANKO ONION RINGS

Ask for our own *Organic Free Range Red* ale BBQ, 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 prosciutto, bleu cheese crumbles, *Hooligan* ale poached pears & hazelnut pesto. \$7.95

CHICKEN STRIPS

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

CHIPS & SALSA

All house-made. \$3.50

DRESSINGS:

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

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 & SOUPS

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

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI CON CARNE

SOUP MADE FRESH DAILY

CUP \$3.00 BOWL \$5.00

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

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*

*BATTLE GROUND BURGER

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

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

*BREWERS BURGER

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

*ALL AMERICAN BURGER

The original, served with lettuce, tomato, mayo & red onion. \$8.95

*½ LB KOBE BURGER

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

*CATHYS SPECIAL

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

PORTOBELLO MUSHROOM

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

VEGGIE BURGER

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

*On any burger you can substitute
Draper Valley Chicken Breast for \$2*

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 IPA* beer batter & cooked until crispy and golden brown, then topped with tartar sauce, lettuce, tomato & red onion on a brioche bun. \$9.95

SHREDDED BBQ PORK SANDWICH

Glazed with our own *Organic Free Range Red* 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, red onion, marinated pepper relish & basil-pesto spread on focaccia. \$10.95
Add bacon \$1.00

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

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

*HOUSE-SMOKED PRIME RIB SANDWICH

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

TURKEY CLUB

Triple-decker with bacon, Swiss cheese, lettuce, tomato & mayo on grilled sourdough-wheat. \$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, cucumbers, feta cheese topped with tsatsiki sauce wrapped in a flour tortilla. \$8.95
Add grilled chicken breast \$5.00

CUBAN SANDWICH

Hazelnut finished ham, spice roasted pork loin, Swiss cheese, sweet pickles & mustard sauce on a hoagie roll. \$10.95

DELI SANDWICH

Choice of roast beef, turkey, ham or corned beef. Served with mayo, lettuce & tomato. Choose sourdough-wheat, rye or sourdough. \$7.95

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ENTREES

FISH & CHIPS

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

HOUSE-SMOKE FREE RANGE RED RIBS

A half rack of St. Louis cut pork ribs, smothered in our own *Organic Free Range Red* BBQ sauce. Served with jalapeño mac & cheese and seasonal veggies. \$14.95

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 Bob's Red Mill polenta. \$12.95

PAPARDELLE & MEATBALLS

Fresh papardelle pasta, tossed in *Organic Free Range Red* ale tomato sauce with olives, artichoke, caper, parmesan & topped with lamb-pork-ricotta meatballs. Served with garlic bread. \$13.95

*GRILLED 10oz NY STEAK

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

WILD MUSHROOM RAVIOLI

With baby spinach, peas, red onion, sun dried tomato & hazelnut pesto cream sauce. \$12.95

BLACKENED CHICKEN MAC 'N' CHEESE

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

ROASTED BUTTERNUT SQUASH LASAGNA

Layered with goat cheese, spinach caramelized onion & finished with walnut cream sauce. \$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

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

Saturday - *Prime Rib \$16.95

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 Oregon'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, 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 partner with Certified Angus Beef Natural, Draper Valley 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. 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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All Laurelwood Restaurants support local, sustainable & organic products whenever possible.

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