

APPETIZERS

ANAHEIM CHILI RELLENO

Stuffed with goat cheese, mushrooms and roasted corn with black beans & Rojo sauce. **\$7.95**

CHICKEN & SHRIMP SPRING ROLLS

House-made with watercress, pickled onions & carrots with chili-lime dipping sauce. **\$6.95**

MACHO NACHOS

Layers of cheese & black beans on our house-made tortilla chips topped with tomatoes, green onions & sour cream served our homemade salsa. **\$8.95**
Add grilled or Tex-Mex chicken **\$3.00**

QUESADILLA

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

BUFFALO FRIED PACIFIC OYSTERS

Panko breaded with apple-cabbage slaw, bleu cheese crumbles & buffalo hot sauce. **\$8.95**

WINGS

Get 'em spicy, or tossed in our own *Organic Free Range Red* BBQ sauce. Served with bleu cheese dressing, celery & carrots. **\$8.95**

LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Brewery fries tossed in malt vinegar, chopped garlic, parmesan & parsley. Served with a side of malt vinegar aioli. **\$5.95**

SALADS & SOUPS

BBQ COBB SALAD

Organic mixed greens tossed in chipotle dressing & topped with grilled all natural chicken coated in our own *Organic Free Range Red* BBQ sauce & topped with bacon, bleu cheese crumbles, tomatoes and sliced hard boiled egg. **\$10.95**

LEMONGRASS GRILLED CHICKEN & SHRIMP SALAD

Organic mixed greens with bean sprouts, mangos, cucumbers, radishes, carrots, red & yellow bell peppers and peanuts, all tossed in a curry-citrus vinaigrette. **\$10.95**

GREEK SALAD

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

ROASTED RED & GOLD BEET SALAD

Organic mixed greens, carrots, radishes, fennel, hazelnuts & bleu cheese-cROUTONS all tossed in a sherry-walnut vinaigrette. **\$10.95**
Add grilled chicken breast **\$5.00**

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, baba ghanoush, tabouli & a mix of marinated cucumbers, feta cheese, tomatoes & kalamata olives. Served with grilled pita bread. **\$6.95**

CHICKEN STRIPS

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

BASKET OF FRIES

A huge basket of our beer battered fries. **\$3.95**

HOOLIGAN ALE STEAMED PENN COVE MUSSELS

Served with house-made chorizo, oven-dried tomatoes, cilantro-lime butter & garlic bread. **\$10.95**

PRETZELS & SAUSAGE FONDUE

House-made pretzels & garlic sausage with *Hop Monkey IPA*-cheddar fondue, spicy *Space Stout* mustard & apple-cabbage slaw. **\$7.95**

CHIPS & SALSA

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

DRESSINGS:

House-Made Orange Poppy Seed, Caesar, Bleu Cheese, 1000 Island, Ranch, Honey Mustard, chipotle and Red Wine 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 **\$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 **\$5.00**

LAURELWOOD HOUSE

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 **\$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**