

APPETIZERS

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 **\$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-celery 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. **\$5.95**

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**

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

HOOLIGAN ALE STEAMED

PENN COVE MUSSELS

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

CHIPS & SALSA

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

DRESSINGS:

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

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, carrots radishes, cucumbers, 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 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, olives, tomatoes & cucumbers. Served with pita bread. **\$8.95**

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.*

*Served on a brioche bun with choice of beer-battered fries,
soup of the day 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**

ALL AMERICAN BURGER

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

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**

SANTE FE BURGER

Green chilies, guacamole, black beans & pepperjack cheese,
topped with mayo, lettuce, tomato & red onion. **\$10.95**

JAMMIN' LAMB BURGER

Smoked tomato-onion jam, bleu cheese crumbles,
chipotle mayo, lettuce & crispy onions. **\$11.95**

***½ LB KOBE BURGER**

With Swiss cheese, caramelized onions, mushrooms,
truffle mayo, lettuce, tomato
& red onion. **\$12.95**

CATHYS SPECIAL

Bacon, cheddar & a fried farm egg, topped with mayo,
lettuce, tomato & red onion. **\$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 of the day or organic mixed greens.
Sub garlic fries or hand-battered onion rings for \$1.50*

HALIBUT FISHWICH

Halibut 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. **\$10.95**

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 MELT

Local Albacore tuna mixed with olive oil, balsamic
vinegar, tarragon & pickles with Swiss cheese
on wheat. **\$9.95**

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 Como. **\$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, baba ghanoush,
hummus, tomatoes, cucumbers & feta cheese topped with
tsatsiki sauce wrapped in a flour tortilla. **\$8.95**
Add grilled chicken breast **\$5.00**

CRISPY OYSTER CLUB

Swiss cheese, bacon, lettuce, tomato, red onion with chipotle
mayo on a hoagie roll. **\$10.95**

All Laurelwood Restaurants support local, sustainable & organic products whenever possible.

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

ENTREES

HALIBUT FISH & CHIPS

Dipped in our *Hop Monkey IPA* beer batter and fried until crispy & golden brown. Served with fries, coleslaw & tartar sauce. **\$14.95**

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**

HAZELNUT CRUSTED PACIFIC ROCKFISH

With herb roasted potatoes, seasonal veggies, beet-citrus relish & basil-oil. **\$12.95**

GOAT CHEESE STUFFED RISOTTO CAKES

With portobello mushrooms, baby spinach & topped with tomato-olive-artichoke ragout and basil-oil. **\$12.95**

GRILLED 12oz CHIPOLTE-HONEY RIBEYE

With jalapeño mac & cheese, seasonal veggies, and crispy onions. **\$16.95**

BUTTERNUT SQUASH RAVIOLI

With baby spinach, apples, delicata squash & crispy onions in a sage-brown butter sauce with dried cherries. Served with garlic bread. **\$10.95**

SEAFOOD FETTUCINI

Shrimp, rockfish & mussels with fennel and baby spinach in a tomato saffron cream sauce. Served with garlic bread. **\$13.95**

PAN-ROASTED CHICKEN BREAST

Marinated in lemon and fresh herbs, finished with a fresh mushroom *Hop Monkey IPA* pan sauce & served with roasted garlic mashers & seasonal veggies. While this dish takes a little longer to prepare, it is absolutely worth the wait! **\$12.95**

MAPLE CURED PORK CHOP

With dried cherry *Tree Hugger Porter* sauce, roasted garlic mashers & seasonal veggies. **\$14.95**

Friday- *Fresh Fish Special* Market Price
Saturday- *Prime Rib* **\$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 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 Painted Hills Beef, Draper Valley Farms and Carlton 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.

All Laurelwood Restaurants support local, sustainable & organic products whenever possible.

In an effort to conserve water, Laurelwood Restaurants serves water on request.