

APPETIZERS

CHICKEN STRIPS

A basket of breaded chicken strips & beer-battered 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! Beer-battered fries tossed in malt vinegar, chopped garlic, parmesan & parsley. \$5.95

BASKET OF FRIES

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

ONION RINGS

Hand-dipped in *Organic Pale Ale* beer batter. Ask for our own *Organic Free Range Red* 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 homemade salsa. \$9.95
Add grilled chicken or shredded BBQ pork \$5.00

HOUSE-MADE FLATBREAD

See our insert for current selection for the day. \$8.95

CHIPS & SALSA

All house-made. \$3.50

THE WOOD PLATTER

Two chicken & shrimp spring rolls with marinated cucumber-carrot salad and sweet chili dipping sauce, artichoke-jalapeno dip and two BBQ pork sliders that are topped with coleslaw. Served carrots, celery & chips. \$12.95

HUMMUS FRESCO

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

ARTICHOKE-JALAPENO DIP

Blended with cheeses & served piping hot with house-made tortilla chips. \$6.95

CRISPY FISH TACOS

Dusted with spices, served in two soft corn tortillas & topped with cabbage, chipotle remoulade & salsa. \$6.95

CHICKEN & SHRIMP SPRING ROLLS

House-made with marinated cucumber-carrot salad and sweet chili dipping sauce. \$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

SALADS & SOUPS

*STEAK SALAD

Hanger steak marinated in *Tree Hugger Porter*, grilled and sliced over baby spinach, tossed in balsamic vinaigrette 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

MARKET SALAD

Organic mixed greens, English peas, radishes, asparagus, red onions, croutons and parmesan all tossed in lemon-herb vinaigrette. \$9.95

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

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 or grilled *steak \$6.00

LAURELWOOD SPINACH SALAD

Feta cheese, red onions, tomatoes, candied walnuts, pink grapefruit & bacon tossed in our orange-poppy vinaigrette.

Half \$5.95/Whole \$9.95

Add grilled chicken breast or shrimp \$5.00 or grilled *steak \$6.00

CHILI & SOUP

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

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI CON CARNE

SOUP DU JOUR MADE FRESH DAILY

CUP \$3.50

BOWL \$6.00

DESSERTS:

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

**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.*

BURGERS

Served on a brioche bun with choice of beer-battered fries, 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 Turkey-Bacon Patty (no charge) or Draper Valley Chicken Breast for \$2

*ALL AMERICAN BURGER

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

Build it bigger for \$1.00 each: Fried egg, mushrooms, jalapeños, *Space Stout* chili, vegetarian 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. Add an extra burger patty for **\$3.00**

*BATTLE GROUND BURGER

Two patties, Tillamook cheddar, fried farm egg, bacon, 1000 island dressing, lettuce, tomato & red onion. **\$13.95**

*BREWERS BURGER

Our brewer's favorite! Cheddar, bacon & our own *Organic Free Range Red* ale BBQ sauce, topped 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 house-dill pickles and served with habanero mayo, lettuce, tomato & red onion. **\$14.95**

TURKEY BACON BURGER

All natural and house-made turkey & bacon patty topped with pepperjack cheese & house-dill pickles. Served with habanero mayo, lettuce, tomato & red onion. **\$9.95**

BRATWURST BURGER

House-made bratwurst patty, grilled and served with *Mother Lode Golden Ale* fondue, sauerkraut, *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 onion. **\$10.95**

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 *Organic Pale Ale* 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* ale BBQ sauce & topped with melted cheddar and coleslaw. Served on a brioche bun. **\$9.95**

*HOUSE-SMOKED PRIME RIB SANDWICH

Smothered in caramelized onions & aged provolone cheese on a Philly roll and served with roasted garlic au jus. **\$10.95**

HOT HAM & SWISS

Hazelnut finished ham, house-smoked pork loin & Swiss cheese on hand sliced brioche bread. Topped with *Workhorse IPA* mustard and fresh arugula. **\$10.95**

TURKEY CLUB

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

THAI CHICKEN WRAP

Peanut & red curry marinated chicken with tomato, cucumber, romaine, sweet and spicy sauce and cilantro, wrapped in a flour tortilla. **\$9.95**

GREEK LAMB GYRO

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

FALAFEL WRAP

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

Add grilled chicken breast **\$5.00**

MEDITERRANEAN SANDWICH

Choose Draper Valley Chicken breast or house-made veggie patty and top with spinach, tomato, smoked mozzarella, balsamic onion, marinated pepper relish & arugula-pesto mayo on focaccia. **\$11.95**
Add bacon **\$1.00**

REUBEN

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

ABLT

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

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ENTREES

SPACE STOUT CHICKEN

Pan seared free-range chicken breast with crimini mushrooms, herb demi-glaze, seasonal veggies & roasted garlic mashers. \$13.95

BOSS HOG PLATTER

Organic Free Range Red ale BBQ ribs, smoked pork loin, house-made sausage & pulled BBQ pork served with roasted garlic mashers & seasonal veggie. \$15.95

FISH & CHIPS

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

SEARED ALASKAN SOCKEYE SALMON

With a mixed berry hollandaise, red potatoes and grilled asparagus. \$16.95

TRUFFLED BARLEY RISOTTO

With English peas, asparagus, onion, garlic, cream and parmesan. \$12.95

HOUSE-SMOKED FREE RANGE RED RIBS

A half rack of St. Louis cut pork ribs, smothered in our own *Organic Free Range Red* ale BBQ sauce. Served with jalapeño mac & cheese and seasonal veggie. \$15.95

BLACKENED CHICKEN MAC 'N' CHEESE

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

PASTA OF THE DAY

See menu insert for current selection for the day. \$13.95

*RIBEYE STEAK FRITES

10oz grilled and served with truffle oil fries, harissa aioli & horseradish-sour cream. \$17.95

-Saturday-

**House Prime Rib served with garlic mashers, seasonal veggies and horseradish sauce.*

\$17.95

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 sourced 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. 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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