

APPETIZERS

ARTICHOKE SPINACH DIP - Pair with a pint of Mother Lode Golden Ale

Creamy spinach dip with artichokes and Asiago cheese. Served with house-made crostini. \$9.50

HUMMUS FRESCO

A classic Mediterranean platter of house-made hummus & tsatsiki with feta cheese and kalamata olives. Served with toasted pita bread, carrots, cucumbers and grape tomatoes. \$9.50

Add falafel \$2.25  GF with tortilla chips in place of pita.

CHICKEN STRIPS

House-made breaded all natural chicken strips & beer-battered fries. Ask for our Free Range Red BBQ, honey mustard or ranch dipping sauce. \$9.25

MACHO NACHOS - Pair with a pint of Free Range Red

Layers of cheese & black beans on our house-made tortilla chips topped with jalapeños, Roma tomatoes, green onions, guacamole & chipotle-lime sour cream. Served with our house-made salsa. \$10.50

Add Southwest chicken or pulled pork. \$5.00

QUESADILLA ROLL

House-made smoked pulled pork rolled in a tomato tortilla with melted jack & cheddar cheese & pico de gallo, sliced and served on a pool of rojo sauce and drizzled with chipotle sour cream. Garnished with green onions and served with a side of fresh guacamole. \$9.50

TOTS - Pair with a pint of Free Range Red

Crispy tater tots served with spicy sriracha-ranch. \$4.25 Get 'em "Loaded" with melted jack & cheddar cheese, bacon, garlic & topped with green onions for \$6.50

LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Beer-battered fries tossed in garlic infused oil, Asiago cheese, Laurelwood seasoning & parsley. \$6.25

WINGS

1 lb all natural beer-braised wings, tossed in spicy Buffalo sauce or our Free Range Red BBQ sauce. Served with bleu cheese dressing, celery & carrots. \$10.50

FROM THE GARDEN

DRESSINGS: Workhorse IPA Mustard Vinaigrette, Caesar, Bleu Cheese, Ranch, Sriracha-Ranch & Honey Mustard.

BBQ CHICKEN COBB - Pair with Motherlode Golden Ale

Grilled all natural chicken breast on a bed of mixed greens tossed in Free Range Red BBQ-bleu cheese dressing with bacon, Roma tomatoes, bleu cheese, hard boiled egg & crispy fried onions. Served with crostini. \$13.95

CRISPY CHICKEN SALAD

Mixed greens topped with house-made crispy all natural chicken breast, bacon, avocado, hard boiled egg, Roma tomatoes & dressing of your choice. Served with crostini. \$11.95

TACO SALAD - Pair with a pint of Free Range Red

A crisp fried tortilla bowl with black beans, spicy sriracha-ranch tossed Romaine, your choice of Southwest all natural chicken or all natural pulled pork. Topped with jack & cheddar cheese, pico de gallo, guacamole & chipotle-lime sour cream. \$13.75

LAURELWOOD CAESAR SALAD GF with no crouton or crostini

Chopped Romaine tossed in our zesty Caesar dressing with crisp apples, bleu cheese crumbles, Asiago cheese & house-made croutons. Served with crostini. \$8.50

Add all natural grilled chicken breast \$5 Add grilled or blackened salmon \$6*

LAURELWOOD HOUSE SALAD GF with no crouton or crostini

House mixed greens, grape tomatoes, cucumbers, house-made croutons and dressing of your choice. Served with crostini. \$6.25 Add all natural grilled chicken breast \$5 Add grilled or blackened salmon \$6*

SPINACH SALAD - Pair with a pint of Free Range Red

Fresh spinach, roasted golden beets, bleu cheese crumbles & sliced hazelnuts tossed in Workhorse IPA mustard vinaigrette. Served with crostini. \$11.50

Add all natural grilled chicken breast \$5 Add grilled or blackened salmon \$6*

Look for the  for our Gluten Free items !

*Seafood and burgers are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness.

HOUSE SOUPS & CHILI'S

LAURELWOOD CHILI CON CARNE - CUP \$4.25 / BOWL \$6.25

 **VEGETARIAN BLACK BEAN CHILI** - CUP \$4.25 / BOWL \$6.25

LAURELWOOD BEER CHEESE or SOUP OF THE DAY - CUP \$3.95 / BOWL \$5.95

CHOWDER (Friday only) - CUP \$4.25 / BOWL \$6.25

SPECIALTIES

ADD A CUP OF SOUP OR SIDE SALAD FOR \$1.95

FISH & CHIPS

Pacific Northwest fish, dipped in our house beer batter then fried until crispy and golden brown. Served with beer-battered fries, apple slaw & caper-dill tartar sauce. Halibut \$15.95 Cod \$13.95

FISH TACOS

- Pair with a pint of Workhorse IPA
Pacific Northwest fish served with sriracha-ranch sauce-coleslaw, guacamole & pico de gallo.
Served with basmati rice & black beans topped with feta cheese.
Beer-battered Halibut \$15.95 Blackened Salmon \$14.95 Beer-battered Cod \$13.95

SALMON PICATTA*

- Pair with a pint of Mother Lode Golden Ale
Wild Alaskan Sockeye salmon grilled and topped with lemon caper cream sauce. Served with basmati rice and seasonal veggies. \$15.95

PULLED PORK CHIMICHANGA

House-made pulled pork, jack and cheddar cheese wrapped in a herb tortilla and fried until crispy and golden brown. Topped with chipotle lime sour cream, pico de gallo & guacamole. Served with basmati rice & black beans topped with feta cheese. \$12.50

LAURELWOOD BURRITO

Your choice of Southwest chicken, pulled pork or sautéed veggies in a large tomato tortilla stuffed with black beans, basmati rice, jack and cheddar cheese & Roma tomatoes. Topped with Rojo sauce & more cheese.
Served with chipotle-lime sour cream, guacamole & chips. \$12.50



The PDX Seafood logo indicates items that are considered 'Best Choices' by the Monterey Bay Aquarium Seafood Watch Program® because they are harvested in sustainable and environmentally responsible ways.

MACS

ADD A CUP OF SOUP OR SIDE SALAD FOR \$1.95

BLACKENED CHICKEN MAC

Spicy Cajun seasoning, Southwest chicken, red bell pepper & jack-cheddar cream sauce. \$13.75

BLEU CHEESE AND BACON MAC - Pair with a pint of Mother Lode Golden Ale

Crisp bacon with bleu cheese crumbles & red bell pepper, tossed in jack-cheddar cream sauce and topped with Asiago cheese and herbed bread crumbs. \$12.75

JALAPEÑO SAUSAGE MAC - Pair with a pint of Mother Lode Golden Ale

Spicy diced jalapeño & smoked sausage tossed in jack-cheddar cream sauce and topped with Asiago cheese & herbed bread crumbs. \$13.75

PESTO VEGGIE MAC

Tossed with spinach, Roma tomatoes, onions, red bell peppers, jack-cheddar cream sauce & topped with Asiago cheese & herbed bread crumbs. \$12.75

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BURGERS

On any burger, sub a veggie patty for no charge.

With choice of beer-battered fries, tater tots, soup, apple coleslaw or tortilla chips. Sub garlic fries, loaded tots, seasonal veggies or mixed greens for \$1.95.

ALL AMERICAN BURGER*-The Original

Served with Tillamook cheddar, lettuce, Roma tomatoes, red onions & Laurelwood sauce on a Kaiser bun. \$9.95  Sub GF bun

BURGER OF THE MONTH

See your server for this months special burger!

BREWERS BURGER* - Pair with a pint of Free Range Red

Topped with bacon, Tillamook cheddar cheese & Free Range Red BBQ sauce. Served with lettuce, Roma tomatoes, crispy onions and Laurelwood sauce on a Kaiser bun. \$11.50

LAURELWOOD BURGER* - Pair with a pint of Organic Tree Hugger Porter

Topped with Tillamook cheddar cheese, a cage-free fried egg & bacon. Served with lettuce, Roma tomatoes, caramelized onions and Laurelwood sauce on a Kaiser bun. \$11.50

FIRE BURGER* - Pair with a pint of Workhorse IPA

Topped with roasted jalapeños and Tillamook white cheddar. Served with lettuce, Roma tomatoes, red onions & chipotle aioli on a jalapeño-cheese bun. \$11.50  Sub GF bun

BLACK AND BLEU BURGER *

With blackened seasoning topped with bleu cheese, caramelized onions and bacon. Served with spinach, Roma tomatoes and Laurelwood sauce on a jalapeño cheese bun. \$12.50

HOUSE-MADE VEGGIE BURGER - Pair with a pint of Workhorse IPA

Served with cucumbers, spinach, Roma tomatoes, red onions & pesto-mayo on a whole wheat bun. \$11.50

Laurelwood's Commitment To All Our Friends And Families

As native Pacific Northwesterners, our pubs are committed to using local farmers, purveyors & to support the sustainability and organic movement whenever possible. We participate in the PDX Seafood collaborative project which works with the Monterey Bay Aquarium Seafood Watch Program to inform consumers about sustainable seafood choices.

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 Northwest malts and regionally sourced grown hops. Our Portland brewery is certified organic by the Oregon Tilth and all of its 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. Laurelwood is a proud participant in Portland Composts-turning all our food waste into compost. We hope you enjoy your time at Laurelwood Public House and Brewery. *"The Place Where Friends & Family Meet!"*

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SANDWICHES

With choice of beer-battered fries, tater tots, soup, apple coleslaw or tortilla chips.
Sub garlic fries, loaded tots, seasonal veggies or mixed greens for \$1.95.

FISHWICH

- Pair with a pint of Mother Lode Golden Ale
Pacific Northwest cod filet dipped in our house beer-batter & cooked until golden brown. Served with dill-caper tartar sauce, cucumber & Roma tomatoes on a Kaiser bun. \$11.50

SALMON BLT*

- Pair with a pint of Mother Lode Golden Ale
Grilled wild Alaskan Sockeye salmon drizzled with maple syrup and served with bacon, lettuce, Roma tomatoes and pesto-mayo on grilled focaccia. \$13.25  Sub GF bun

BBQ PORK SANDWICH

- Pair with a pint of Free Range Red
House-made pulled pork, glazed with our Free Range Red BBQ sauce. Served with melted Tillamook cheddar, apple coleslaw and seasoned fried onions on a Kaiser bun. \$11.50

TURKEY CLUB

Triple-decker with turkey, bacon & Swiss cheese. Served with lettuce, Roma tomatoes & pesto-mayo on grilled sourdough. \$12.95

CALIFORNIA CHICKEN SANDWICH

All natural grilled chicken breast, topped with Tillamook white cheddar, bacon & guacamole. Served with lettuce, Roma tomatoes, red onions & pesto-mayo on a Kaiser bun. \$12.50  Sub GF bun

FRENCH DIP

- Pair with a pint of Tree Hugger Porter
Roast beef and Tillamook white cheddar on a grilled hoagie roll. Served with au jus. \$11.50

REUBEN

- Pair with a pint of Tree Hugger Porter
Corned beef, sauerkraut, Swiss cheese, Tree Hugger Porter mustard sauce & Laurelwood sauce. Piled high on grilled marbled rye. Sub a house-made veggie patty if you'd like. \$11.50

GREEK LAMB GYRO

Seasoned ground lamb with tsatsiki, feta cheese, red onions, chopped Romaine lettuce and Roma tomatoes on grilled pita. \$11.50

FRESH WRAPS

With choice of beer-battered fries, tater tots, soup, apple coleslaw or tortilla chips.

Sub garlic fries, loaded tots, seasonal veggies or mixed greens for \$1.95.

SOUTHWEST CHICKEN WRAP

- Pair with a pint of Workhorse IPA
Southwest chicken, Romaine lettuce, jack & cheddar cheese, pico de gallo, guacamole, black beans & chipotle aioli in a tomato tortilla. \$11.95

BUFFALO WRAP

Crispy all natural chicken breast, bleu cheese crumbles, Romaine lettuce, Roma tomatoes all tossed in buffalo sauce and wrapped in a tomato tortilla. \$11.95

CHICKEN CEASAR WRAP

All natural grilled chicken breast, Ceasar dressing, Roma tomatoes, Romaine lettuce and Asiago cheese wrapped in a herb tortilla. \$11.95

FALAFEL WRAP

Crispy house-made falafel, hummus, Romaine lettuce, Roma tomatoes and feta cheese topped with tsatsiki sauce wrapped in a herb tortilla. \$10.50 Add all natural chicken breast \$5.00

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