

APPETIZERS

COCONUT SHRIMP

Served with mango salsa & horseradish marmalade. **\$6.95**

MASA COATED CALAMARI

Dusted with spices & served with horseradish marmalade & Tsatsiki. **\$8.95**

HOOLIGAN ALE STEAMED CLAMS

With garlic & basil butter. **\$8.95**

QUESADILLA

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

AEGEAN BRUSCHETTA

Diced tomatoes, red onions, kalamata olives, feta cheese and Greek oregano served with toasted baguette. **\$5.95**

MACHO NACHOS

Layers of cheese, jalapeños, black beans & tomato, topped with sour cream & our homemade salsa. **\$8.95**

Add grilled or Tex-Mex chicken **\$3.00**

WINGS

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

ARTICHOKE-JALAPENO DIP

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

HUMMUS FRESCO

Seasonal house-made hummus with feta cheese, cucumber, tomato, kalamata olive, roasted eggplant, artichoke hearts & served with grilled pita bread. **\$6.95**

CHICKEN STRIPS

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

BEER BATTER & PANKO ONION RINGS

Ask for BBQ, honey mustard or ranch dipping sauce. **\$7.95**

CHIPS & SALSA

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

SALADS & SOUPS

FREE RANGE RED BBQ COBB SALAD

Grilled all natural chicken tossed in our own Free Range Red 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**

SHRIMP & ANDOUILLE SALAD

Organic mixed greens & tomatoes tossed in balsamic vinaigrette, topped with goat cheese & fennel. **\$9.95**

GREEK SALAD

Organic mixed greens, tomatoes, cucumbers, capers & feta cheese tossed in red wine oregano vinaigrette.

Served with pita bread. **\$8.95**

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

TUNA SALAD

Organic mixed greens, cucumber, tomato, egg & capers.

Served with pita bread and dressing of your choice. **\$8.95**

DRESSINGS:

House-Made Orange Poppy Seed, Caesar,
Bleu Cheese, 1000 Island, Ranch, Chipotle,
Mustard & Vinaigrette

Honey

LAURELWOOD SPINACH SALAD

Feta cheese, red onion, tomato, candied walnuts, pink grapefruit & bacon tossed in our orange poppy vinaigrette. **\$5.95 \$8.95**

Add grilled chicken breast or steak **\$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. **\$4.95 \$8.95**

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

LAURELWOOD HOUSE SALAD

Organic mixed greens, tomato, cucumber & our house-made croutons.

Served with the dressing of your choice. **\$3.95 \$5.95**

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

CHILI & SOUPS

House-made chilies are garnished with shredded cheese, tomatoes and green onions, Served with chips.

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI CON CARNE

SOUP MADE FRESH DAILY

CUP **\$3.00**

BOWL **\$5.00**

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

On any burger you can substitute Draper Valley Chicken Breast \$2.00

ALL AMERICAN BURGER–The Original

Served with lettuce, tomato, mayo & red onions. **\$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**

CATHYS SPECIAL

Bacon, cheddar & a fried egg, 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**

WHITE MOUNTAIN BURGER

Sautéed mushrooms top this Swiss burger along with mayo, lettuce, tomato & red onion. **\$9.95**

SANTE FE BURGER

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

KOBE BEEF BURGER

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

GREEK LAMB BURGER

Topped with tsatsiki, feta cheese, lettuce, tomato & red onion. **\$12.95**

HOUSE-MADE VEGGIE BURGER

Made with pearl barley, roasted garlic, onions, mushrooms, celery & garbanzo beans, topped with roasted red pepper & a basil-pesto spread. **\$10.95**

PORTOBELLO MUSHROOM

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

Build it bigger for \$1.00 each: Mushrooms, jalapeños, Space Stout chili, black bean chili, avocado, guacamole, bacon, Swiss cheese, pepperjack cheese, cheddar cheese, bleu cheese crumbles or smoked mozzarella cheese.

SANDWICHES

With choice of beer-battered fries, soup or organic mixed greens.

Sub garlic fries or hand-battered onion rings for \$1.50

HALIBUT FISHWICH

Halibut filet dipped in our Hop Monkey I.P.A. beer batter cooked until crispy & golden brown then topped with tartar sauce, lettuce, tomato, red onion on a Kaiser bun. **\$10.95**

ORGANIC FREE RANGE RED SHREDDED BBQ PORK SANDWICH

Glazed with our own Organic Free Range Red BBQ sauce, melted cheddar & topped with coleslaw, served on a Kaiser bun. **\$9.95**

MEDITERRANEAN SANDWICH

Choose Draper Valley Chicken breast or house-made veggie patty & top with spinach, tomato, smoked mozzarella, red onion, roasted red pepper & basil-pesto spread on Focaccia. **\$10.95**
Add bacon **\$1.00**

LAURELWOOD PHILLY

Grilled steak, bell peppers and caramelized red onion all topped with pepperjack cheese on a hoagie. **\$10.95**

MOLTO BENNE

Beer salami, turkey breast, pepperoncini, smoked mozzarella, lettuce, tomato, red onions & vinaigrette on a hoagie. **\$9.95**

REUBEN

Corned beef, sauerkraut, Swiss cheese, mustard sauce, & 1000 Island dressing piled high on marbled rye. **\$9.50**

ORGANIC FREE RANGE RED BRAISED SAUSAGE

Chicken apple sausage braised, then grilled & served in a hoagie with sauerkraut & Mother Lode Golden ale mustard. **\$9.95**

TURKEY CLUB

Triple-decker with bacon, Swiss cheese, lettuce, tomato & mayo on grilled Como. **\$10.95**

GRILLED CHICKEN BLT

Orange poppy marinated chicken with bacon, lettuce, tomato and basil-tarragon aioli on Focaccia. **\$10.95**

TURKEY CRANBERRY WRAP

With Swiss cheese, lettuce & tomato in a flour tortilla. **\$8.95**

BUFFALO CRISPY CHICKEN SANDWICH

Crispy chicken tenders dipped in spicy Louisiana sauce with bleu cheese dressing, lettuce, tomato & red onion on a Kaiser bun. **\$9.95**

ZET SANDWICH

Grilled zucchini, eggplant & tomato topped with smoked mozzarella, spinach, pepperoncini, red onion & roasted red peppers with basil pesto spread on Focaccia. **\$9.95**

TUNA SANDWICH

Tuna, Swiss cheese & tomato on your choice of Como, marbled rye or wheat. Served grilled or not grilled. **\$8.95**

CHICKEN CAESAR WRAP

Grilled chicken breast, tomato, Parmesan cheese & romaine lettuce tossed in Caesar dressing in a flour tortilla. **\$8.95**

ENTREES

SPACE STOUT CHICKEN

Pan seared all natural chicken breast with crimini mushrooms, herb demi-glaze, seasonal veggies & roasted garlic mashers. **\$11.95**

HALIBUT FISH & CHIPS

Dipped in our Hop Monkey I.P.A. beer batter then fried until crispy and golden brown. Served with fries & coleslaw. **\$14.95**

CHADS CHICKEN

Roasted & dusted with smoked paprika, finished with Hop Monkey IPA pan sauce, roasted veggies & roasted garlic mashers. While this dish takes a little longer to prepare, it is absolutely worth the wait! **\$11.95**

HOUSE-SMOKED FREE RANGE RED BBQ RIBS

A half rack of St. Louis cut pork ribs smothered in our own Organic Free Range Red BBQ sauce. Served with seasonal veggies & house-made mac 'n' cheese. **\$14.95**

CHICKEN FRIED STEAK

Hooligan ale braised onion gravy, seasonal veggies & roasted garlic mashers. **\$11.95**

PROSCIUTTO WRAPPED ALASKAN HALIBUT

Pan seared and served with polenta, organic braising greens & herb beurre blanc sauce. **15.95**

SUNDRIED TOMATO RADIATORRE

Basil, roasted pine nuts & Parmesan cheese. **\$9.95**

BLACKENED CHICKEN MAC 'N' CHEESE

Blackened free-range chicken, fresh peas, sweet corn & pepperjack-cheddar cream sauce. **\$9.95**

HOOLIGAN ALE CLAM FETTUCCINI

Tossed with fresh basil, garlic & extra virgin olive oil. Served with crostini. **\$12.95**

REVOLVING RAVIOLI

Ask your server what special vegetarian ravioli & delicious sauce our Chef has prepared today. **\$10.95**

NY STEAK

Cascade Farms all natural beef, grilled to order with Organic Free Range Red ale demi glaze. Served with seasonal veggies & roasted garlic mashers. **\$15.95**

LAURELWOOD BURRITO

Large tortilla stuffed with black beans, rice & your choice of Tex-Mex chicken, grilled chicken or grilled tofu. Topped with Rojo sauce & cheddar cheese. Served with sour cream, guacamole & chips. **\$10.95**

Make it a halibut burrito add \$5.00

HOOLIGAN ALE MARINATED PORK LOIN

Grilled & glazed with our house-made Free Range Red BBQ sauce. Served with chimichuri, seasonal veggies & roasted garlic mashers. **\$11.95**

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'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 Cascade Natural Beef, Draper
Valley Farms, and Carlton Farms.

Laurelwood is a proud participant in Portland Composts—turning all our food waste into
compost. Removing food from the waste stream significantly reduces the global
warming impact from landfills, as decomposing food waste is a major source
of the greenhouse gas methane.