

APPETIZERS

BACON & CHEDDAR CROQUETTES

Flash-fried & served with a sour cream dipping sauce. **\$6.95**

MACHO NACHOS

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

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

QUESADILLA

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

FISH TACO

Two corn tortillas with Cajun style fish of the day & topped with cabbage, sour cream and salsa. **\$6.95**

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**

ARTICHOKE-JALAPENO DIP

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

HUMMUS FRESCO

A classic Mediterranean platter with fresh hummus, cucumber, tomatoes, kalamata olive, roasted eggplant, artichoke hearts and served with grilled pita bread. Finished with feta cheese and paprika. **\$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**

BASKET OF FRIES

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

BEER BATTER 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 bleu cheese crumbles, diced tomato and sliced hard boiled egg. **\$10.95**

ROSEMARY-PORTER STEAK SALAD

Skirt steak in a marinade of our Tree Hugger Porter, garlic & fresh rosemary, grilled to order & served over organic mixed greens with cucumber, tomato & your choice of dressing served on the side. **\$11.95**

TACO SALAD **\$9.95**

Crisp flour tortilla filled with shredded lettuce and our house black bean chili topped with cheese, fresh salsa, sour cream, guacamole, tomatoes and green onion. **\$9.95**

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

Add Space Stout Chili **\$2.00**

DRESSINGS:

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

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, parmesan and house-made croutons. **\$4.95 \$8.95** Add grilled chicken breast or steak **\$5.00**

LAURELWOOD HOUSE

Organic mixed greens, tomato, cucumber and our house-made croutons. Served with the dressing of your choice. **\$3.95 \$5.95**

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 \$2.50

BOWL \$5.00

BURGERS

Our beef is naturally raised, hormone & antibiotic free.
Served with choice of beer-battered fries, soup of the day or organic mixed greens.

Burgers are topped with lettuce, tomato, red onion & mayo.

ALL AMERICAN BURGER-The Original

Served with lettuce, tomato, mayo & red onions. \$8.95

BREWER'S BURGER

Our brewer's favorite! Cheddar, bacon & our own Organic Free Range Red BBQ sauce. \$10.95

CATHY'S SPECIAL

Bacon, cheddar & a fried egg! \$10.95

BLACK & BLEU BURGER

Bleu cheese crumbles & spicy blackening seasoning \$9.50

WHITE MOUNTAIN BURGER

Sautéed mushrooms top this Swiss burger. \$9.95

SANTE FE BURGER

Green chilis, guacamole, black beans & pepperjack cheese. \$10.95

KOBE BEEF BURGER

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

HOUSE-MADE VEGGIE BURGER

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

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

On any burger you can substitute~

Draper Valley Chicken Breast \$2.00

or Turkey Patty \$1.00

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 I.P.A. beer batter cooked until crispy and golden brown then topped with tartar sauce, lettuce, tomato and sliced red onion. \$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 \$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 Focciacia. \$10.95
Add bacon \$1.00

SW STEAK WRAP

Skirt steak in a marinade of our Tree Hugger Porter, garlic & fresh rosemary, grilled with sautéed onions, red & green bell peppers, fresh avocado, pepper jack cheese, tomatoes & greens with chipotle mayo, all wrapped in a fresh flour tortilla. \$9.95

REUBEN

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

CHICKEN CAESAR WRAP

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

TURKEY CLUB

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

GRILLED CHICKEN BLT

Crispy bacon, lettuce, tomato & mayo served on grilled Focciacia. \$10.95

LAURELWOOD WRAP

Tex-Mex chicken or house-made vegan patty, lettuce, guacamole & tomato wrapped in a flour tortilla. \$8.95

ENTREES

TEX-MEX TAMALES

White corn tamale, topped with Tex-Mex chicken, tomatillo sauce, peas, corn, tortilla strips & charred tomatillo. **\$10.95**

HALIBUT FISH & CHIPS

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

CHAD'S CHICKEN

Roasted chicken breast dusted with smoked paprika, finished with Hop Monkey IPA pan sauce, roasted veggies & roasted garlic mashers. **\$11.95**

ORGANIC 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 roasted garlic mashers and fresh seasonal veggies. **\$13.95**

REVOLVING RAVIOLI

Ask your server what ravioli and delicious sauce our Chefs have prepared this week. **\$10.95**

BLACKENED CHICKEN MAC 'N' CHEESE

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

DESSERTS

OUR DESSERTS ARE ALWAYS CHANGING. YOU NEVER KNOW WHAT OUR CHEFS WILL MAKE TODAY. PLEASE CHECK THE CASE FOR TODAY'S SELECTION.

CAKES & PIES	\$4.95
FRESH COBBLERS	\$4.95
ALAMODE	\$1.00
ROOT BEER FLOAT	\$3.50
Root Beer & Vanilla Ice Cream!	

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.