

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 tortilla chips. \$9.50

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

TOTS - Pair with a pint of Free Range Red

Crispy tater tots served with spicy "sriracha" sauce. \$4.25

LOADED TOTS

Same as above but loaded with melted jack & cheddar cheese, bacon, garlic & topped with green onions. \$6.50

LAURELWOOD GARLIC FRIES

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

CBM'S

Crimini mushroom caps layered with bacon, jack & cheddar cheese and more bacon. \$8.50

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 all natural chicken, pulled pork or BBQ chicken. \$5.00

BBQ CHICKEN QUESADILLA

Free Range Red BBQ all natural chicken, caramelized onions, jack and cheddar cheese in a grilled tomato tortilla. Drizzled with chipotle-lime sour cream and served with appleslaw. \$9.50

HUMMUS FRESCO

A classic Mediterranean platter of house-made hummus & tsatsiki with feta cheese and kalamata olives. Served with toasted pita bread & white balsamic vinaigrette drizzled cucumbers & Roma tomatoes. \$9.50

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

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

BEVERAGES

N/A BEVERAGES

SOFT DRINKS, (COKE PRODUCTS) -	\$2.50
HOUSE MADE ROOT BEER -	\$2.50
STRAWBERRY LEMONADE -	\$2.50
ICED TEA -	\$2.00
SAN PELLEGRINO SPARKLING H2O -	\$2.00
SAN PELLEGRINO LIMONATA -	\$2.00
PORTLAND ROASTING COFFEE -	\$2.50
HOT TEA -	\$2.00
HOT CHOCOLATE -	\$2.00
HOT APPLE CIDER -	\$2.00
GROWLER OF ROOT BEER TO GO -	\$10.00

FROM THE BREWERY

LAURELWOOD PINT -	\$4.75
12oz GLASS -	\$3.50
GROUP PITCHER -	\$15.00
SAMPLER TRAY -	\$10.00
<u>BEER TO-GO</u>	
CUSTOM GROWLETTE EMPTY	\$5.00
GROWLETTE FILL (2 PINTS)	\$6.00 (Imperial \$9)
CUSTOM GROWLER EMPTY	\$6.00
GROWLER FILL (4 PINTS)	\$11.00 (Imperial \$15)
STAINLESS HYDRO FLASK	\$49.95
22oz BOTTLE (includes deposit)	\$4.75

Look for the  for our Gluten Free items !

FROM THE GARDEN

DRESSINGS: Caesar, Bleu Cheese, 1000 Island, Ranch, Chipotle-Ranch, Honey Mustard and White Balsamic
Add all natural grilled chicken \$5 Add grilled or blackened

WEDGE SALAD

Crisp iceberg wedge with chopped bacon, bleu cheese crumbles, Roma tomatoes, crispy fried onions and bleu cheese dressing. \$7.95 🌱 GF with no onion

BBQ CHICKEN COBB - Pair with Motherlode Golden Ale

All natural chicken breast grilled on a bed of mixed greens tossed in Free Range Red BBQ-bleu cheese dressing topped with bacon, Roma tomatoes, bleu cheese, cage-free hard boiled egg and crispy fried onions. \$13.95

CRISPY CHICKEN SALAD

Mixed greens topped with house-made breaded all natural chicken, bacon, avocado, cage-free hard boiled egg, Roma tomatoes & dressing of your choice. \$11.95

GRILLED SHRIMP ARUGULA SALAD

Grilled seasoned shrimp on a bed of arugula tossed with feta cheese, grape tomatoes, crisp apples, white balsamic vinaigrette & topped with beer pickled onions. \$14.50 🌱 GF with no onion

TACO SALAD - Pair with a pint of Free Range Red

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

LAURELWOOD CAESAR SALAD Half - \$5.25 / Whole- \$8.50 🌱 GF with no crouton

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

LAURELWOOD HOUSE SALAD Half - \$4.25 / Whole - \$6.25 🌱 GF with no crouton

House mixed greens, grape tomatoes, cucumbers, house-made croutons and dressing of your choice.

🌱 SPINACH SALAD - Pair with a pint of Free Range Red Half - \$7.50 / Whole- \$11.50

Tossed with bleu cheese crumbles, grape tomatoes, red onion, bacon & white balsamic vinaigrette with cage-free hard boiled egg.

BURGERS

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

RAINIER ALL
NATURAL BEEF

Our patties are made with 100% all natural beef.

On any burger-sub a chicken breast \$2 or veggie patty (no charge)

LAURELWOOD JUCY LUCY*

1/2lb hand-formed patty with smoked gouda cheese & bacon. Served with arugula, Roma tomatoes, caramelized onions & chipotle aioli on a French roll \$12.95

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

FALAFEL BURGER

Crispy house-made falafel patty with hummus & tsatsiki. Served with spinach, Roma tomatoes and red onions on a Kaiser bun. \$11.50

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 Kaiser 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 Kaiser 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 Kaiser bun. \$11.50

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.**

ENTREES

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



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.

CHICKEN TENDER DINNER

House-made breaded all natural chicken strips served with beer-battered fries & appleslaw. \$12.50

HAZELNUT BREADED HALIBUT

Topped with brown-sugar butter. Served with homestyle mashed potatoes and seasonal veggies. \$16.95

ST LOUIS BBQ RIBS

Slow smoked using our Free Range Red BBQ sauce. Served with jalapeño-mac and appleslaw. \$15.95

FISH & CHIPS

Pacific Northwest halibut, dipped in our house beer batter then fried until crispy and golden brown. Served with beer-battered fries, appleslaw & caper-dill tartar sauce. \$15.95 Sub Pacific Northwest NW cod \$13.95

FISH TACOS - Pair with a pint of Workhorse IPA

Pacific Northwest cod, beer-batter fried, with "sriracha" sauce-coleslaw, guacamole & pico de gallo. Served with red rice & black beans topped with feta cheese. \$13.95 Sub Pacific Northwest halibut \$2.00

BEER BATTERED PRAWNS - Pair with a pint of Workhorse IPA

Fried golden brown and served with beer-battered fries, appleslaw and chipotle cocktail sauce. \$14.95

PRAWN FETTUCINE - Pair with a pint of Mother Lode Golden Ale

Large prawns sautéed with grape tomatoes, spinach, capers & finished with garlic-white wine sauce. Topped with feta cheese. \$15.75

TUSCAN SALMON* - Pair with a pint of Mother Lode Golden Ale

Wild Alaskan Sockeye salmon topped with a white wine-butter sauce with garlic, basil, Roma tomatoes and capers. Served with homestyle mashed potatoes and seasonal veggies. \$15.95

BLACKENED CHICKEN MAC 'N' CHEESE

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

PESTO VEGGIE MAC 'N' CHEESE

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

LAURELWOOD BURRITO

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

PULLED PORK CHIMICHANGA

House-made all natural 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 black beans topped with feta cheese & red rice. \$12.50

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. We are proud to serve Rainier All Natural Beef, Coleman Farms Free Range Chicken, and Pork from Hill Meat Company. All are hormone and antibiotic free. 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!"*

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.**


SANDWICHES

With choice of beer-battered fries, tater tots, soup, appleslaw 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 sourdough. \$13.25  Sub GF bun


PO' BOY SHRIMP SANDWICH - Pair with a pint of Free Range Red

Beer battered shrimp with "sriracha" coleslaw, Roma tomatoes & dill-caper tartar sauce, topped with beer pickled onions on a French roll. Toss your shrimp in buffalo sauce on request! \$12.95

BBQ SANDWICH - Pair with a pint of Free Range Red

Choice of all natural chicken or pulled pork, glazed with our Free Range Red BBQ sauce. Served with melted Tillamook cheddar, appleslaw and seasoned fried onions on a Kaiser bun. \$11.50

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

FRIED CHICKEN SANDWICH

Crispy fried all natural chicken breast, topped with Tillamook white cheddar. Served with arugula, Roma tomatoes, red onions and Tree Hugger Porter mustard sauce on a ciabatta bun. \$12.50

TURKEY CLUB

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

ABLT

Candied bacon & crisp apples. Served with arugula, Roma tomatoes & pesto-mayo on ciabatta. \$10.50  Sub GF bun

GREEK LAMB GYRO

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

FRENCH DIP - Pair with a pint of Tree Hugger Porter

Roast beef and Tillamook white cheddar on a grilled hoagie roll. Served with roasted au jus. \$11.50
Get it Philly style with caramelized onions & peppers for \$2.00

REUBEN - Pair with a pint of Tree Hugger Porter

Corned beef, sauerkraut, Swiss cheese, Tree Hugger Porter mustard sauce & 1000 Island dressing. Piled high on grilled marbled rye. Sub a house-made veggie patty if you'd like. \$11.50

SOUTHWEST CHICKEN WRAP - Pair with a pint of Workhorse IPA

Southwest all natural chicken, Romaine lettuce, jack & cheddar cheese, pico de gallo, guacamole, black beans & chipotle aioli in a tomato tortilla. \$11.95

FALAFEL WRAP

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

HOUSE SOUPS

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

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


LAURELWOOD BEER CHEESE - CUP \$3.95 / BOWL \$5.95

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

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

SOUP AND SALAD COMBO

Choose Caesar or House Salad with a cup soup of your choice. \$7.95

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.

DAILY HAPPY HOUR

3:00-6:00 & 9:00-CLOSE

(Not available for To-Go orders)

PINTS OF LAURELWOOD BEER \$3.50
GLASS OF HOUSE RED OR WHITE WINE \$5.00



The PDXSeafood 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.

HAPPY WINGS \$5.75

1/2lb all natural beer braised wings, tossed in spicy Buffalo sauce or our Free Range Red BBQ sauce. Served with bleu cheese dressing, celery & carrots.

HAPPY CAJUN MAC 'N' CHEESE \$5.25

Spicy Cajun seasoning, red bell pepper and jack-cheddar cream sauce.



HAPPY NACHOS \$5.25

Smaller version of our Macho Nachos.

Add Southwest all natural chicken or pulled pork for \$3



HAPPY SPINACH SALAD \$4.25

Tossed with bleu cheese, bacon, grape tomatoes, red onions & white balsamic dressing with cage free hard boiled egg. Add all natural chicken for \$3

HAPPY BBQ SLIDERS \$5.25

Choice of all natural chicken or pork tossed in our Free Range Red BBQ sauce and served with appleslaw & seasoned fried onions.

HAPPY CHICKEN STRIPS \$5.25

House-made breaded all natural chicken strips and beer-battered fries.

Choice of dipping sauce.

HAPPY NW FISH & CHIPS **\$5.25**

Beer battered cod served with caper-dill tartar sauce & lemon.

HAPPY NW FISH TACOS **\$6.25**

2 corn tortillas with fried NW cod, with "srirancha" sauce-coleslaw, guacamole & pico de gallo.



HAPPY SPRING SALAD \$4.25

Arugula, crisp apples, grape tomatoes & feta cheese all tossed in white balsamic vinaigrette and topped with beer pickled onions.

HAPPY LAURELWOOD JUCY LUCY SLIDERS* \$6.25

Hand-formed patty with smoked gouda cheese & bacon. Served with arugula, Roma tomatoes, caramelized onions and chipotle aioli.

HAPPY BURGER* \$6.25

All natural 1/4 lb. beef patty with Tillamook cheddar cheese, Laurelwood sauce, lettuce, Roma tomatoes, red onion & fries. *Sub a Veggie Patty no charge!

HAPPY HUMMUS FRESCO \$5.25

Hummus, tsatsiki, cucumber, Roma tomatoes, feta cheese & kalamata olives with pita.



GF with tortilla chips in place of pita

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.