

Snacks

House Made Farmers Cheese \$4

Fresh Herbs, Lemon, Garlic Served with
Sliced Baguette

Peanuts \$3

Lime Leaf, Dried Chili, Sea Salt

Garlic Fries \$7

Beer Battered & tossed in fresh herbs, garlic, malt
vinegar, parmesan, parsley, sea salt

Brewery Fries \$5

Beer Battered with Sea Salt, Fresh Herbs

Warm Olives \$4

Marinated in Bay Leaf, Lemon, Dried Chili

Appetizers

Mezza Plate \$5/\$8

Hummus, Quinoa Tabouleh, Baba Ganoush,
Tomato, Cucumber, Olive Relish, Pita

Poutine \$5/\$8

House-Cut Fries, Cheese Curds,
Mother Lode Golden Ale Gravy

Dungeness Crab Dip \$9

Blended with Corn, Spinach, Green Chili,
Sliced Baguette

Braised Beef Empanadas \$6

Rogue River Blue Cheese , Rojo Sauce

Meat & Cheese Plate \$14

House Pate, Fennel Salami, Linguisa Sausage,
Manchego, Rogue River Blue, Fruit Chutney,
Pickled Vegetable Relish

Mac & Cheese Sticks \$6

Smoked Tomato-Shallot Ragu

Grilled Chicken Wings \$9

Chili-Honey -Orange Glaze,
Pickled Vegetable Relish

Fried Calamari \$8

Preserved lemon-caper remoulade

Soup & Salad

Soup of the Day \$4/\$6

Simple Field Green Salad \$5/\$9

Shaved Seasonal Vegetables, Cherry Tomatoes,
Croutons, Balsamic Vinaigrette

Add Grilled Chicken or Tuna Salad \$5

*Caesar Salad \$6/\$10

Roasted Garlic Crostini, White Anchovies,
Shaved Parmesan , Classic Caesar Dressing

Add Grilled Chicken \$5

Baby Arugula Salad \$7/\$11

Hazelnut Finished Ham, Olives, Roasted
Peppers, Manchego, Sherry Vinaigrette

Grilled Shrimp Salad \$11

Organic Mixed Greens Tossed in Spicy-Tomato
Vinaigrette and Topped with Avocado, Roasted Corn,
Tomatoes, Black Beans , Crispy Tortilla Strips

Sandwiches

Served with brewery fries, soup or field greens

Tuna Salad Melt \$10

Local Albacore, Tomato, Gruyere Cheese on
Sourdough or Wheat

Turkey & Avocado Panini \$9

Pepper Bacon, Gruyere Cheese, Chipotle Sauce
on Ciabatta

Roasted Eggplant Parmesan Panini \$8

Fresh Mozzarella, Arugula, Marinara
on Ciabatta

Grilled Linguisa Sausage \$9

Grilled Onions, Roasted Peppers, Pickled Mustard
Relish on a Hoagie

BBQ Pork Sliders \$7

Glazed with **Organic Free Range** Red BBQ Sauce,
Pickled Vegetable Relish

*Sweet Briar Farms Burger \$9

House Ground Beef with Lettuce, Tomato, Red
Onion, Aioli on a Brioche Roll
(Or Sub a Chez Gourmet Oregon Veggie Patty)

Add Organic Free Range Red BBQ, Pepper Bacon
& Tillamook Sharp Cheddar \$2

Add Rogue River Blue, Caramelized Onions
& Chipotle Sauce \$2

Add Hazelnut Finished Ham, Roasted Peppers, Manchego \$

Entrees

Halibut Fish & Chips \$15

Hop Monkey IPA Beer Battered with Pickled
Vegetable Relish & Lemon-Caper Remoulade

Grilled Hanger Steak \$16

Marinated in **Tree Hugger Porter**, Topped with
Bleu Cheese Butter, Onion Marmalade Served with
Potato Gnocchi, Braised Greens

Grilled Paillard Chicken Breast \$14

Creamy Roasted Corn Polenta, Season Veggies,
Lemon-Smoked Tomato Jus

Craft Beers

SEE TABLE MENU FOR DESCRIPTIONS:

PINT	\$4.25
GLASS	\$3.25
SAMPLER TRAY	\$10.00
PITCHER	\$14.00
BEER TO GO	
QUART (2 pints)	\$7.50
REFILLS	\$5.50
GROWLER (4 pints)	\$14.00
REFILLS	\$10.00

ASK YOUR SERVER ABOUT OUR GROWLER CLUB,
BUY 9 GET THE 10TH FOR A BUCK!!

Beverages

SOFT DRINKS, (COKE PRODUCTS)	\$2.50
PORTLAND ROASTING COFFEE	\$2.00
ICED TEA or HOT TEA	\$2.00
HOT CHOCOLATE	\$2.00
STRAWBERRY LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING H2O	\$2.50
SAN PELLEGRINO LIMONATA	\$2.50

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness.
In an effort to help conserve water, Laurelwood Restaurants only serve water upon request.*