

ORGANICS

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. Free Range Red Ale and Tree Hugger Porter are recognized not only as world class ales but also as environmentally friendly brews.

We're also proud to serve all natural beef, chicken, and pork that are hormone and antibiotic free, and are fed natural diets that have no genetically modified grains, or animal by-products. We are proud to partner with Country Natural Beef, Piedmontese Beef, Draper Valley Farms, and Carlton Farms.

Laurelwood is happy to participate in Portland Composts by 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.



Laurelwood is a proud member of Oregon Tilth.
This brochure is printed on recycled paper.

LOCATIONS



Laurelwood Public House & Brewery
5115 NE Sandy Blvd, Portland OR, 97213
(503) 282-0622



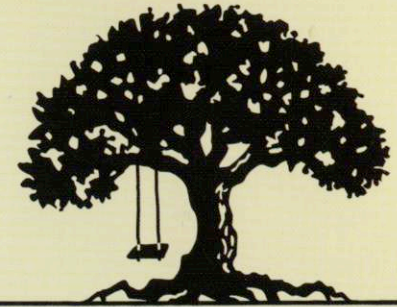
Laurelwood NW Public House
2327 NW Kearney St, Portland OR, 97210
(503) 282-5553



Laurelwood Pizza Company
1728 NE 40th Ave, Portland, OR 97212
(503) 943-6157



WWW.LAURELWOODBREW PUB.COM



LAURELWOOD

PUBLIC HOUSE & BREWERY

At Laurelwood Public House & Brewery, we believe great beer, excellent food and good friends go hand in hand.

Our restaurants are non-smoking and family-friendly. The beer is world class and our staff is outstanding.

Brewing Oregon's original certified organic beers - and a host of other tasty brews - we've garnered lots of awards, including Champion Brewery at the 2004 World Beer Cup.

Stop by one of our public houses for a pint or ask for Laurelwood beer at your favorite Portland pub.

Cheers!

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BREW 101

Brewing beer requires four basic processes: Mashing, Boiling, Fermenting and Conditioning

MASHING

During the mash, crushed malt and hot water are mixed into a dough and allowed to rest at between 148° - 158° for a period of one hour. This stage is responsible for the conversion of malt starch into fermentable sugar. The resulting sweet water, or wort, is washed from the husk on its way to the kettle.

BOILING

The wort is then collected in the kettle and boiled for one and a half hours. Hops are added during the boil, for bitterness, flavor and aroma. Hops balance the sweet "malty" flavors in the wort. After the boil, the hopped wort is separated from the hops and chilled to fermentation temperature.

FERMENTING

Yeast is added to the wort in the fermenter. Over the next week (ales) to two weeks (lagers), the yeast converts the fermentable sugars to alcohol & carbon dioxide. Following fermentation, the beer is chilled to 35°F and transferred to the cellar for conditioning.

CONDITIONING

Beer in the cellar is carbonated and allowed to condition until our brewers deem it ready to be served. Properly conditioned beer simply tastes better.

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OUR BEERS



MOTHER LODE GOLDEN ALE
Our lightest ale is crisp, dry, and refreshing - eliminating the need for training wheels.



PISTON PALE ALE
Our NW interpretation of this classic British style is flavored with generous additions of Cascade hops in both the kettle and the hop back.



ORGANIC FREE RANGE RED
Our flagship ale blends 100% Organically grown barley malt with loads of fresh Cascade hops. The result is a medium-bodied ale with outstanding aroma and flavor.



BOSS IPA
Boss beautifully balances a strong hop presence with a light malt background. This beer is rich golden in color. Loads of fresh hops in the kettle and in the hop back give this beer a classic citrusy, Northwest hop character.



ORGANIC TREE HUGGER PORTER
Our robust Porter has a rich chocolate flavor and a dry roasty finish. We use 100% Organically grown barley malt for this environmentally friendly fermentation.



SPACE STOUT
Rich coffee and chocolate flavors dominate this opaque working class ale. Stout's extreme popularity among the British factory workers of the 1800s may qualify it as the fuel for the Industrial Revolution.



HOOLOGAN
This brown ale features imported Marris Otter malt which makes this beer smooth and easy drinking. Slightly sweet, with just a hint of hops, this beer was brewed in the Southern English tradition with an American twist.



SEASONALS
Our brewers are always brewing up something new and tasty -- ask your server or check our website to see what's new.

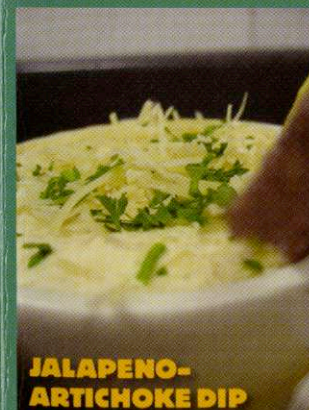
OUR FOOD



GARLIC FRIES



STEAK SALAD



JALAPENO-ARTICHOKE DIP

...and lots more! See our full menu online for more fresh, local food.

Along with our organic beer, we are pleased to be serving Oregon Country Beef, Piedmontese Beef, Draper Valley Chicken, and Carlton Farms Pork. We utilize fresh, local, and seasonal ingredients as much as possible. We are happy to support our local farmers as well as feed our family, friends and community something wholesome!