



LAURELWOOD

PUBLIC HOUSE & BREWERY



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. \$8.95

CHICKEN STRIPS

House-made chicken strips & beer-battered fries. Ask for our Free Range Red BBQ, honey mustard or ranch dipping sauce. \$8.95

TOTS - Pair with a pint of Free Range Red

Crispy tater tots served with spicy "sriracha" sauce. \$3.95

LOADED TOTS

Same as above but loaded with melted jack & cheddar cheese, bacon, garlic & topped with green onions. \$5.95

LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Beer-battered fries tossed in garlic infused oil, Asiago cheese, Laurelwood seasoning & parsley. \$5.95

ONION RINGS

Hand-dipped in our house beer batter and served with Free Range Red BBQ-bleu cheese dipping sauce. \$7.95

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. \$9.95

Add Southwest chicken or pulled pork. \$5.00

CHORIZO QUESADILLA

Our house-made chorizo sausage, caramelized onion, jack and cheddar cheese & pico de gallo in a grilled tomato tortilla. Served with chipotle-lime sour cream, guacamole and topped with green onions. \$8.95

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. \$8.95

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

WINGS

Get 'em tossed in spicy Buffalo sauce or our Free Range Red BBQ sauce. Served with bleu cheese dressing, celery & carrots. \$9.95

BEVERAGES

N/A BEVERAGES

SOFT DRINKS, (COKE PRODUCTS) -	\$2.50
HOUSE MADES ROOT BEER -	\$2.50
STRAWBERRY LEMONADE -	\$2.50
COLD ICE TEA -	\$2.00
SAN PELLEGRINO SPARKLING H2O -	\$2.00
SAN PELLEGRINO LIMONATA -	\$2.00
GROWLER OF ROOT BEER TO GO -	\$10.00
PORTLAND ROAST COFFEE -	\$2.00
HOT TEA -	\$2.00
HOT CHOCOLATE -	\$2.00

FROM THE BREWERY

LAURELWOOD PINT -	\$4.75
12oz GLASS -	\$3.50
GROUP PITCHER -	\$15.00
SAMPLER TRAY -	\$10.00

BEER TO-GO

CUSTOM GROWLETTE (2 PINTS)	\$10.00
-REFILL	\$6.00
CUSTOM GROWLER (4 PINTS)	\$15.00
-REFILL	\$12.00
22oz BOTTLE -	\$4.50

Look for the  for our Gluten Free items !

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness.


BURGERS

Choice of beer-battered fries, tater tots, soup, coleslaw or tortilla chips.
Sub garlic fries, loaded tots, hand-battered onion rings or
mixed greens for \$1.50.




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

*ALL AMERICAN BURGER-The Original

Served with Tillamook cheddar, lettuce, Roma tomatoes, red onions & Laurelwood sauce on a Kaiser bun. \$9.50  Sub GF bun

*BATTLE GROUND BURGER

Double patties, Tillamook cheddar, cage free-fried egg, bacon, Laurelwood sauce, lettuce, Roma tomatoes & red onion on a Kaiser bun. \$14.95  Sub GF bun

*STEAK HOUSE BURGER

Hand-formed steak burger with Tillamook cheddar cheese & A-1 sauce. Served with lettuce, Roma tomatoes, crispy onions and pesto-mayo on a Kaiser bun. \$13.95

*CHORIZO BURGER

Hand-formed patty topped with queso sauce, roasted red peppers & pico de gallo. Served with chipotle aioli on a Kaiser bun. \$11.95

*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. \$11.95

*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. \$10.95

*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. \$10.95  Sub GF bun


*PATTY MELT - Pair with a pint of Free Range Red

Topped with Swiss cheese & caramelized onions served on grilled marbled rye. \$9.50

*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. \$11.95

*WHITE MOUNTAIN BURGER

With grilled Portobello mushroom topped with Swiss cheese. Served with lettuce, Roma tomatoes, red onions & Laurelwood sauce on a Kaiser bun. \$10.95  Sub GF bun

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. \$10.95

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 all natural beef, free range chicken, and pork that are hormone and antibiotic free. We are proud to serve Double R Ranch NW Beef, Coleman Farms, Carlton Farms & Hill Farms. We are proud to 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 main 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 star for our Gluten Free items! 

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SANDWICHES

-With choice of beer-battered fries, tater tots, soup, coleslaw or tortilla chips.

-Sub garlic fries, loaded tots, hand-battered onion rings or mixed greens for \$1.50.

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. \$10.95

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. \$12.95

SMOKED BBQ PORK SANDWICH - Pair with a pint of Free Range Red

Glazed with our Free Range Red BBQ sauce. Served with melted Tillamook cheddar, coleslaw and seasoned fried onions on a kaiser bun. \$10.95

ITALIAN SUB SANDWICH

Roast beef, salami & ham piled high and served with Tillamook white cheddar cheese, Roma tomatoes, red onion & chopped romaine lettuce, drizzled with white balsamic vinaigrette. \$10.95

CALIFORNIA CHICKEN SANDWICH Sub GF bun

All natural grilled chicken breast, topped with Tillamook white cheddar, bacon & guacamole. Served with lettuce, Roma tomatoes, red onions and pesto-mayo. \$11.95

TURKEY CLUB

Triple-decker with turkey, bacon, Swiss cheese, lettuce, Roma tomatoes & pesto-mayo on grilled sourdough. \$12.50

GREEK LAMB GYRO

Grilled spiced ground lamb on chopped romaine lettuce and Roma tomatoes. Topped with tsatsiki, feta cheese & red onions on grilled pita. \$10.95

FRENCH DIP - Pair with a pint of Tree Hugger Porter

Roast beef and Tillamook white cheddar on a grilled hoagie roll. Served with roasted garlic au jus. \$10.95 Add caramelized onions & portobello mushrooms for \$2.00

REUBEN - Pair with a pint of Tree Hugger Porter

Corned beef, sauerkraut, Swiss cheese, spicy Tree Hugger Porter mustard sauce & 1000 Island dressing. Piled high on grilled marbled rye. Sub a house-made garden patty if you'd like. \$10.95

SOUTHWEST CHICKEN WRAP - Pair with a pint of Workhorse IPA

Grilled Southwest chicken, romaine lettuce, roasted sweet corn, jack & cheddar cheese, pico de gallo, guacamole, black beans, cilantro-lime dressing & chipotle aioli in a tomato tortilla. \$11.95

FALAFEL WRAP

Crispy house-made falafel, romaine lettuce, hummus, Roma tomatoes and feta cheese topped with tsatsiki sauce wrapped in a herb tortilla. \$9.95 Add chicken \$5.00

HOUSE SOUPS

LAURELWOOD CHILI CON CARNE - CUP \$3.95 / BOWL \$5.95 / BREAD BOWL \$7.95

VEGETARIAN BLACK BEAN CHILI  - CUP \$3.95 / BOWL \$5.95 / BREAD BOWL \$7.95

LAURELWOOD BEER CHEESE - CUP \$3.95 / BOWL \$5.95 / BREAD BOWL \$7.95

LAURELWOOD SOUP OF THE DAY - CUP \$3.95 / BOWL \$5.95 / BREAD BOWL \$7.95

SOUP AND SALAD COMBO

Choose Caesar or House Salad with a cup soup of your choice. \$7.50 Add bread bowl for \$2.00

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FROM THE GARDEN

DRESSINGS: Caesar, Bleu Cheese, 1000 Island, Ranch, Honey Mustard and White Balsamic Vinaigrette.

***STEAK COBB** - Pair with a pint of Organic Tree Hugger Porter


Flat iron steak grilled to your liking, with mixed greens, bleu cheese crumbles, bacon, cage-free hard boiled egg and Roma tomatoes all tossed in white balsamic vinaigrette, topped with seasoned-fried onions. \$14.95

CRISPY CHICKEN SALAD

Mixed greens topped with house-made crispy chicken, bacon, avocado, cage-free hard boiled egg, Roma tomatoes & dressing of your choice. \$11.50

SOUTHWEST CHOPPED SALAD - Pair with a pint of Free Range Red

A bed of chopped romaine lettuce with jack & cheddar cheese, roasted sweet corn, black beans, pico de gallo, all tossed in cilantro-lime vinaigrette. Topped with grilled chicken breast drizzled with Free Range Red BBQ sauce and fried tortilla strips. \$13.95 Sub steak for \$2.00

CAESAR SALAD Half - \$4.95 / Whole- \$7.95  GF with no crouton

Chopped romaine tossed in our zesty Caesar dressing with asiago cheese & house-made croutons.

Add grilled chicken \$5.00 Add grilled salmon or blackened salmon \$6.00

LAURELWOOD HOUSE SALAD Half - \$3.95 / Whole - \$5.95  GF with no crouton.

House mixed greens, grape tomatoes, cucumbers & house-made croutons. Served with the dressing of your choice. Add grilled chicken \$5.00 Add grilled salmon or blackened salmon \$6.00

 **WARM SPINACH SALAD** - Pair with a pint of Free Range Red Half - \$6.95 / Whole- \$10.95

Tossed with smoked bleu cheese, grape tomatoes & warm bacon dressing, topped with a hard boiled cage-free egg. Add grilled chicken \$5.00 Add grilled salmon or blackened salmon \$6.00

ENTREES



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.

ADD A CUP OF SOUP OR SIDE SALAD FOR \$1.50

ST LOUIS RIBS

Slow cooked with **Free Range Red** BBQ sauce. Served with fresh coleslaw and beer-battered fries. \$14.95

SPACE STOUT CHICKEN

Pan seared all natural chicken breast with portobello mushrooms, herb demi-glace, seasonal veggies & herb-roasted potatoes. \$12.95

FISH & CHIPS 

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

BLACKENED WILD ALASKAN SALMON  - Pair with a pint of Mother Lode Golden Ale

Blackened to perfection and served with mango salsa, herb-roasted potatoes and seasonal veggies. \$15.95

FISH TACOS  - Pair with a pint of Workhorse IPA

Pacific Northwest cod beer-batter fried with "srirancha" sauce-coleslaw, guacamole & pico de gallo.

Served with red rice & black beans topped with feta cheese. \$13.95

SPACE STOUT SIMMERED BEEF STEW

Homestyle beef stew served in a bread bowl. \$9.95

BLACKENED CHICKEN MAC 'N' CHEESE

Spicy Cajun seasoning, chicken, red bell pepper, roasted sweet corn & jack-cheddar cream sauce. \$12.95

LAURELWOOD BURRITO

Large tomato tortilla stuffed with black beans, red rice, jack and cheddar cheese & Roma tomatoes. With your choice of Southwest chicken, pulled pork or grilled veggies. Topped with Rojo sauce & more cheese. Served with chipotle-lime sour cream, guacamole & chips. \$11.50

SMOKED WILD ALASKAN SALMON FETTUCINI

Served on a bed of fettucini with Asiago-garlic cream sauce. Topped with capers and shaved red onions. \$13.95

MEATLOAF

Topped with homestyle brown gravy. Served with herb-roasted potatoes and seasonal veggies. \$10.95

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DAILY HAPPY HOUR

3:00-6:00 & 9:00-CL

(Not available for To-Go orders)

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

HAPPY QUESO-CHORIZO DIP \$4

A delicious spicy dip of blended cheeses and house-made chorizo. Served piping hot with tortilla chips.

HAPPY BACON MAC 'N' CHEESE \$5

Pretty much what it sounds like, house-made and delicious with bacon, bread crumbs and green onions.

HAPPY NACHOS \$5

Smaller version of our Macho Nachos. Add Southwest chicken or pulled pork for \$3

HAPPY PORK SLIDERS \$5

Two house-smoked pulled pork sliders with coleslaw & seasoned fried onions. Served with beer-battered fries.

HAPPY CHICKEN FINGERS \$5

All natural, house-made and served with beer-battered fries. Choice of dipping sauce.

HAPPY FISH & CHIPS \$5

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

HAPPY WARM SPINACH SALAD \$4

Tossed with smoked bleu cheese, grape tomatoes, hard boiled cage free egg & warm bacon dressing. Add chicken for \$3

HAPPY STEAK HOUSE BURGER SLIDERS \$6

Hand-formed steak burger with Tillamook cheddar cheese & A-1 sauce. Served with lettuce, Roma tomatoes, crispy onions and pesto-mayo.

HAPPY BURGER \$6

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

HAPPY CHICKEN CAESAR SALAD \$5

Classic Caesar salad topped with all natural chicken.

HAPPY HUMMUS FRESCO \$5

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

HAPPY FISH TACOS \$6

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



IN AN EFFORT TO CONSERVE, WE ONLY SERVE WATER UPON REQUEST