

THE PLACE WHERE FRIENDS AND FAMILY MEET



**LAURELWOOD**

PUBLIC HOUSE & BREWERY

**Hooligan**

**Hooligan**

ASK YOUR SERVER ABOUT GIFT CERTIFICATES AND PRIVATE EVENTS



# APPETIZERS

## COCONUT SHRIMP

Served with mango salsa & horseradish marmalade. \$6.95

## MASA COATED CALAMARI

Dusted with spices & served with horseradish marmalade & Tsatsiki. \$8.95

## HOOLIGAN ALE STEAMED CLAMS

With garlic & basil butter. \$8.95

## QUESADILLA

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

## AGEAN BROCHETTA

Diced tomatoes, red onions, olives, feta cheese and Greek oregano served with toasted baguette. \$5.95

## MACHO NACHOS

Layers of cheese, jalapeños, black beans & tomato, topped with sour cream & our homemade salsa. \$8.95  
Add grilled or Tex-Mex chicken \$3.00

## WINGS

Get 'em spicy or tossed in our own Organic Free Range Red BBQ sauce. Served with bleu cheese dressing, celery & carrots. \$8.95

## ARTICHOKE-JALAPENO DIP

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

## HUMMUS FRESCO

Seasonal house-made hummus with feta cheese, cucumber, tomato, kalamata olive, roasted eggplant, artichoke hearts & served with grilled pita bread. \$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

## LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Brewery fries tossed in malt vinegar, chopped garlic, Parmesan & parsley. \$5.95

## BASKET OF FRIES

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

## BEER BATTER & PANKO ONION RINGS

Ask for BBQ, honey mustard or ranch dipping sauce. \$7.95

## CHIPS & SALSA

All house-made. \$3.50

# SALADS & SOUPS

## DRESSINGS:

House-Made Orange Poppy Seed, Caesar, Bleu Cheese, 1000 Island, Ranch, Chipotle, Honey Mustard & Vinaigrette

## 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 bacon, bleu cheese crumbles, tomato & egg. \$10.95

## CRISPY CHICKEN SALAD

Organic mixed greens topped with crispy chicken, bacon, avocado, egg & tomato. Served with the dressing of your choice. \$10.95

## SHRIMP & ANDOUILLE SALAD

Organic mixed greens & tomatoes tossed in balsamic vinaigrette, topped with goat cheese & fennel. \$9.95

## GREEK SALAD

Organic mixed greens, tomatoes, cucumbers, capers & feta cheese tossed in red wine oregano vinaigrette. Served with pita bread. \$8.95  
Add grilled chicken breast or steak \$5.00

## TUNA SALAD

Organic mixed greens, cucumber, egg & capers. Served with pita bread and dressing of your choice. \$8.95

## LAURELWOOD CAESAR SALAD

Our twist on the classic! Chopped romaine tossed in our zesty Caesar dressing with diced apples, bleu cheese crumbles, Parmesan & house-made croutons. \$4.95 \$8.95  
Add grilled chicken breast or steak \$5.00

## LAURELWOOD HOUSE SALAD

Organic mixed greens, tomato, cucumber & our house-made croutons.  
Served with the dressing of your choice. \$3.95 \$5.95  
Add grilled chicken breast or steak \$5.00

## 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

## CHILI & SOUPS

House-made chilies are garnished with shredded cheese, tomatoes, and green onions & served with chips.

## VEGETARIAN BLACK BEAN CHILI

## SPACE STOUT CHILI CON CARNE

## SOUP MADE FRESH DAILY

CUP \$3.00

BOWL \$5.00



## **BURGERS** *Our beef is naturally raised, hormone & antibiotic free.*

*With choice of beer-battered fries, soup or organic mixed greens.*

*Sub garlic fries or hand-battered onion rings for \$1.50*

*On any burger you can substitute Draper Valley Chicken Breast \$2.00*

### **ALL AMERICAN BURGER-The Original**

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

### **BREWERS BURGER**

Our brewer's favorite! Cheddar, bacon & our own Organic Free Range Red BBQ sauce, topped with mayo, lettuce, tomato & red onion. \$10.95

### **CATHYS SPECIAL**

Bacon, cheddar & a fried egg, topped with mayo, lettuce, tomato & red onion. \$10.95

### **BLACK & BLEU BURGER**

Bleu cheese crumbles & spicy blackening seasoning topped with mayo, lettuce, tomato & red onion. \$9.50

### **WHITE MOUNTAIN BURGER**

Sautéed mushrooms top this Swiss burger along with mayo, lettuce, tomato & red onion. \$9.95

### **SANTE FE BURGER**

Green chilies, guacamole, black beans & pepperjack cheese, topped with mayo, lettuce, tomato & red onion. \$10.95

### **KOBE BEEF BURGER**

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

### **GREEK LAMB BURGER**

Topped with tsatsiki, feta cheese, lettuce, tomato & red onion. \$12.95

### **HOUSE-MADE VEGGIE BURGER**

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

### **PORTOBELLO MUSHROOM**

Marinated, grilled & topped with goat cheese, caramelized red onions, roasted red pepper, spinach & pesto spread. \$10.95

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

## **SANDWICHES**

*With choice of beer-battered fries, soup 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 & golden brown then topped with tartar sauce, lettuce, tomato, red onion on a Kaiser bun. \$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, served on a Kaiser bun. \$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 Focaccia. \$10.95  
Add bacon \$1.00

### **LAURELWOOD PHILLY**

Grilled steak, bell peppers and caramelized red onion all topped with pepperjack cheese on a hoagie. \$10.95

### **MOLTO BENNE**

Beer salami, turkey breast, pepperoncini, smoked mozzarella, lettuce, tomato, red onions & vinaigrette on a hoagie. \$9.95

### **REUBEN**

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

### **ORGANIC FREE RANGE RED BRAISED SAUSAGE**

Chicken apple sausage braised, then grilled & served in a hoagie with sauerkraut & Mother Lode Golden ale mustard. \$9.95

### **TURKEY CLUB**

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

### **GRILLED CHICKEN BLT**

Orange poppy marinated chicken with bacon, lettuce, tomato and basil-tarragon aioli on Focaccia. \$10.95

### **TURKEY CRANBERRY WRAP**

With Swiss cheese, lettuce & tomato in a flour tortilla. \$8.95

### **BUFFALO CRISPY CHICKEN SANDWICH**

Crispy chicken tenders dipped in spicy Louisiana sauce with bleu cheese dressing, lettuce, tomato & red onion on a Kaiser bun. \$9.95

### **ZET SANDWICH**

Grilled zucchini, eggplant & tomato topped with smoked mozzarella, spinach, pepperoncini, red onion & roasted red peppers with basil pesto spread on Focaccia. \$9.95

### **TUNA SANDWICH**

Tuna, Swiss cheese & tomato on your choice of Como, marbled rye or wheat. Served grilled or not grilled. \$8.95

### **CHICKEN CAESAR WRAP**

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



# ENTREES

## SPACE STOUT CHICKEN

Pan seared all natural chicken breast with crimini mushrooms, herb demi-glaze, seasonal veggies & roasted garlic mashers. **\$11.95**

## HALIBUT FISH & CHIPS

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

## CHAD'S CHICKEN

Roasted & dusted with smoked paprika, finished with Hop Monkey IPA pan sauce, roasted veggies & roasted garlic mashers. While this dish takes a little longer to prepare, it is absolutely worth the wait! **\$11.95**

## HOUSE-SMOKED 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 seasonal veggies & house-made mac 'n' cheese. **\$14.95**

## CHICKEN FRIED STEAK

Hooligan ale braised onion gravy, seasonal veggies & roasted garlic mashers. **\$11.95**

## PROCIUTTO WRAPPED ALASKAN HALIBUT

Pan seared and served with polenta, organic braising greens & herb beurre blanc sauce. **\$15.95**

## SUNDRIED TOMATO RADIATORRE

Basil, roasted pine nuts & Parmesan cheese. **\$9.95**

## BLACKENED CHICKEN MAC 'N' CHEESE

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

## HOOLIGAN ALE CLAM FETTUCINI

Tossed with fresh basil, garlic & extra virgin olive oil. Served with crostini. **\$12.95**

## REVOLVING RAVIOLI

Ask your server what special vegetarian ravioli & delicious sauce our Chefs have prepared today. **\$10.95**

## NY STEAK

Cascade Farms all natural beef, grilled to order with Organic Free Range Red ale demi glaze. Served with seasonal veggies & roasted garlic mashers. **\$15.95**

## LAURELWOOD BURRITO

Large tortilla stuffed with black beans, rice & your choice of Tex-Mex chicken, grilled chicken, or grilled tofu. Topped with Rojo sauce & cheddar cheese. Served with sour cream, guacamole & chips. **\$10.95**

**Make it a fish burrito-add halibut \$5.00**

## HOOLIGAN ALE MARINATED PORK LOIN

Grilled & glazed with our house-made Free Range Red BBQ sauce. Served with chimmichuri, seasonal veggies & roasted garlic mashers. **\$11.95**

### 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.



# CRAFT BEERS

## CHECK OUT OUR BEER LIST 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 10<sup>TH</sup> FOR A BUCK!!**

**KEGS AVAILABLE ONLY AT OUR LOCATION ON 51<sup>ST</sup> AND SANDY BLVD. CALL AHEAD AND RESERVE A KEG TODAY!!**

# WINES

## WHITE WINES

	GLASS	BOTTLE
NV "BOTA" PINOT GRIS	\$5.00	N/A
2008 "MARYHILL" CHARDONNAY Columbia Valley, Washington	\$6.00	\$22.95
2008 "KING FISH" CHARDONNAY Monterey, California	\$5.50	\$19.95
2008 "EOLA HILLS" PINOT GRIS Willamette Valley, Oregon	\$6.00	\$21.95
2008 "ARCANE" REISLING Willamette Valley, Salem, Oregon	\$6.50	\$23.95
2009 "CLIFFORD BAY" SAUVIGNON BLANC New Zealand	\$6.00	\$21.95
2008 "LOREDONA" VIOGNIER Lodi, California	\$6.00	\$21.95
2008 "MARYHILL" ROSE OF SANGIOVESE Columbia Valley, Washington	\$5.50	\$19.95

## RED WINES

ORGANIC PURE RED No sulfites added	\$5.00	N/A
2007 ORGANIC "REDHAWK" RED (Cab, Merlot) Salem, Oregon	\$6.50	\$22.95
2007 "RUSTY GRAPE" PINOT NOIR Battleground, Washington	\$7.50	\$26.95
2008 "RUSTY GRAPE" Red Special Ask your server for varietal.	\$6.50	\$22.95
2007 "SHARECROPPER'S CAB Owen Roe, Sunnyside, Washington	\$7.00	\$24.95
2008 ORGANIC "GIRASOLE" PINOT NOIR Mendocino, California (Vegan)	\$8.00	\$27.95
2006 "EOLA HILLS" MERLOT Willamette Valley, Oregon	\$6.50	\$22.95
2007 "IRONY" CABERNET Napa Valley, California	\$7.00	\$24.95
2008 "SEVERED HAND" BLEND (Grenache, Syrah, Mourvedre) Owen Roe, Sunnyside, Washington	\$8.00	\$27.95

# COCKTAILS

## MIKE'S FAVORITE MARGARITA

Start with Jose Cuervo, add Grand Marnier then add a splash of cranberry to this refreshing version of the margarita. Served in a pint glass on the rocks, with or without salt. \$7.50

## THE BETTER BLOODY MARY

Like yours spicy? Oregon Mazama Pepper Vodka has a deep red pepper flavor and a kick of habanero on the back end. Mix it up and Sunday morning never looked so good! Not for the faint of heart! \$7.00

## THE SEERSUCKER

The staple of summer drinks! It contains Mango Malibu Rum, fresh muddled limes and cranberry juice. \$6.50

## KEY LIME PIE MARTINI

Liquid dessert in itself. This drink contains Stoli Vanilla fresh lime and pineapple juice. Finished off with a sugar rim. \$7.00

## SMOKING GUN

Local Bulleit Bourbon muddled with fresh oranges, mint and topped with soda water. \$7.50

## LAURELWOOD DROP

Ruby Red Absolut and local Organic COGO grapefruit juice truly make this citrus drop! Served up with a sugar rim. \$7.00

## OREGON BULLDOG

This drink combines Lovejoy Hazelnut Vodka, Kahlua, coke and cream to create this nutty cocktail. \$6.50

## ESPRESSO TINI

Portland Roasting coffee, Lovejoy Hazelnut Vodka, cream de cocoa and cream. Shaken and served up with a sugar rim. Sure to wake you up! \$7.00

## SWEET TEA PALMER

Sweet Tea vodka, iced tea and fresh lemon create this savory summertime favorite with a kick Arnold himself would love. \$7.00

## FRESH FRUIT MOJITO

This drink contains Bacardi Light Rum, fresh mint and lime all muddled to perfection with seasonal fruit to create this truly thirst quenching drink. \$7.50

## AVIATOR

Oregon made Aviation Gin combined with Chambord, fresh lemons and limes, served in a martini glass. \$7.00

## YAZI ALE

Oregon made Yazi Ginger Vodka is the perfect base for this fizzy refresher. Combined with fresh ginger and bitters this house made ginger ale is delicious. \$7.00

# BEVERAGES

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



# LAURELWOOD BEERS

*Portland's Original Certified Organic Brewery!*

Led by Head Brewer Chad Kennedy, our brewers create all our house beers using only the finest ingredients. We hope you'll enjoy them.



**MOTHER LODGE GOLDEN ALE** Our lightest ale is crisp, dry, and refreshing – eliminating the need for training wheels. 5.1% ALC. By volume. 12° Plato O.G. 2.5° Plato T.G. 20 IBU.  
**GOLD MEDAL WORLD BEER CUP 2002, SILVER MEDAL 2004 & BRONZE MEDAL 2003 GREAT AMERICAN BEER FESTIVAL**



**Hooligan** Hooligan features imported Marris Otter malt which makes this beer super 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.  
5.3% ALC. by Volume. 13° Plato O.G. 3° Plato T.G. 31 IBU.



**Organic FREE RANGE RED** This Red Beer blends 100% Organically grown barley malts with loads of fresh Cascade Hops. The result is a medium bodied ale with outstanding aroma and flavor. 6.1% ALC. by volume. 14° Plato O.G. 2.5° Plato T.G. 60 IBU.  
**GOLD MEDAL WORLD BEER CUP 2004**



**HOP MONKEY IPA** Hop Monkey is a balanced, assertively hopped IPA for the discerning beer drinker. Brewed with Northwest grown barley and hops, this beer features a citrusy hop aroma that's complemented by a full, rounded hop flavor.  
6.4% ALC. by volume. 14.5° Plato O.G. 2.5° Plato T.G. 60 IBU.



**WORKHORSE I.P.A.** Workhorse is a true West Coast IPA, featuring over-the-top hop flavor and aroma. Three separate dry hop additions in the fermenter make this one of our hoppiest beers to date. 7.5% ALC. by Volume. 17° Plato O.G. 3° Plato T.G. 80 IBU.



**Organic TREE HUGGER PORTER** Our robust Porter has a rich chocolate flavor, and a dry roasty finish. We use 100% Organically grown barley malts to fuel this environmentally friendly fermentation. 5.6% ALC. by volume. 13.5° Plato O.G. 3.0° Plato T.G. 30 IBU.  
**SILVER MEDAL WORLD BEER CUP 2004**



**SPACE STOUT** Rich Coffee and chocolate flavors dominate this opaque working class Ale. Stout's extreme popularity among the British factory workers of the 1800's may qualify it as the fuel for the Industrial Revolution. "By the time you get it, you're too far out."  
6.1% ALC. by volume. 16° Plato O.G. 4.5° Plato T.G. 40 IBU.  
**BRONZE MEDAL GREAT AMERICAN BEER FESTIVAL 2001,  
GOLD MEDAL WORLD BEER CUP 2004**



**SEASONALS – "The Spice of Life"**  
Always on, and always unpredictable! Ask your server or check the board for more details.

**Organic** Ales feature 100% organic barley malts grown without the use of synthetic fertilizers or pesticides.

**2004 World Beer Cup® Champion Brewery**