



THE PLACE WHERE FRIENDS AND FAMILY MEET



# LAURELWOOD

PUBLIC HOUSE & BREWERY



ASK YOUR SERVER ABOUT GIFT CERTIFICATES AND PRIVATE EVENTS



# APPETIZERS

## CHICKEN STRIPS

A basket of breaded chicken fingers & beer-battered fries.  
Ask for *Organic Free Range Red* BBQ, honey mustard or ranch dipping sauce. \$8.95

## TOTS

A big basket of deep fried, crispy tater tots served with spicy sriracha sauce. \$3.95  
Load 'em up with bacon, garlic, onion & cheddar cheese for \$2.00

## LAURELWOOD GARLIC FRIES

OUR SPECIALTY! Beer-battered fries tossed in malt vinegar, chopped garlic, parmesan & parsley. \$5.95

## BASKET OF FRIES

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

## ONION RINGS

Hand-dipped in *Organic Pale Ale* beer batter. Ask for our own *Organic Free Range Red* BBQ sauce, honey mustard or ranch dipping sauce. \$7.95

## MACHO NACHOS

Layers of cheese & black beans on our house-made tortilla chips topped with jalapeños, tomatoes, green onions & sour cream, served with our house-made salsa. \$9.95  
Add grilled chicken or Tex-Mex chicken \$5.00

## HUMMUS FRESCO

A classic Mediterranean platter of house-made hummus, tsatsiki, tabouli & feta cheese, with cucumbers, tomatoes & kalamata olives drizzled with red wine vinaigrette and served with grilled pita bread. \$7.95 Add falafel balls (3) \$2.25

## PRETZELS & FONDUE

Two Fressen Bakery pretzels served with our own *Tree Hugger Porter* mustard and our *Mother Lode Golden Ale* cheese fondue. \$6.95

## ARTICHOKE-JALAPENO DIP

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

## WINGS

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

## QUESADILLA

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

## CHIPS & SALSA

All house-made. \$3.50

# SALADS & SOUPS

## \*STEAK SALAD

Hanger steak marinated in *Tree Hugger Porter*, grilled and sliced over baby spinach, tossed in balsamic dressing with bleu cheese crumbles, roasted red peppers, portobello mushroom and topped with crispy onions. \$13.95

## FREE RANGE RED BBQ COBB SALAD

Grilled all natural chicken tossed in our own *Organic 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. \$11.95

## CRISPY CHICKEN SALAD

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

## MARKET SALAD

Organic mixed greens, English peas, radishes, asparagus, red onions, croutons and parmesan all tossed in lemon-herb vinaigrette. \$9.95

## GREEK SALAD

Organic mixed greens, tomatoes, cucumbers, kalamata olives & feta cheese tossed in red wine oregano vinaigrette.  
Served with pita bread. \$8.95  
Add grilled chicken breast or grilled shrimp \$5.00  
Add falafel balls (3) \$2.25

## 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 \$7.95  
Add grilled chicken breast or grilled shrimp \$5.00

## LAURELWOOD HOUSE SALAD

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

## LAURELWOOD SPINACH SALAD

Feta cheese, red onion, tomato, candied walnuts, pink grapefruit & bacon tossed in our orange poppy vinaigrette. \$5.95 \$9.95  
Add grilled chicken breast or grilled shrimp \$5.00

## CHILI & SOUP

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 \$3.50

BOWL \$6.00

**DRESSINGS:** House-Made Orange Poppy Seed, \*Caesar, Bleu Cheese, 1000 Island, Ranch, Honey Mustard, Chipotle and Vinaigrette.

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



# BURGERS

*With choice of beer-battered fries, soup or organic mixed greens.  
Sub garlic fries or hand-battered onion rings for \$1.50*

*Our meat is naturally raised, hormone & antibiotic free. On any burger you can substitute a Portobello Mushroom or Turkey-Bacon Patty (no charge) or Draper Valley Chicken Breast for \$2*

## \*ALL AMERICAN BURGER-The Original

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

**Build it bigger for \$1.00 each:** Fried egg, mushrooms, jalapeños, *Space Stout* chili, vegetarian black bean chili, avocado, guacamole, bacon, *Mother Lode Golden* ale cheese fondue, Swiss cheese, pepper jack cheese, cheddar cheese, bleu cheese crumbles or smoked mozzarella cheese.

## \*BREWER'S BURGER

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

## \*BLACK AND BLEU BURGER

With blackened seasoning topped with bleu cheese, balsamic onions and bacon. Served with arugula-pesto mayo, spinach & tomato. \$11.95

## \*RAINSHADOW EL RANCHO BISON BURGER

Topped with house-dill pickles and served with habanero mayo, lettuce, tomato & red onion. \$14.95

## TURKEY BACON BURGER

All natural and house-made turkey & bacon patty topped with pepperjack cheese & house-dill pickles. Served with habanero mayo, lettuce, tomato & red onion. \$9.95

## \*MOLE BURGER

Topped with fresh mozzarella, mole sauce and crispy onions. Served with mayo, lettuce & tomato. \$11.95

## BRATWURST BURGER

House-made bratwurst patty, grilled and served with *Mother Lode Golden* ale fondue, sauerkraut, spicy *Tree Hugger Porter* mustard sauce on a fresh Fressen Bakery pretzel bun. \$12.95

## HOUSE-MADE VEGGIE BURGER

Made with pearl barley, roasted garlic, onions, mushrooms, celery & garbanzo beans, topped with roasted red pepper & arugula-pesto mayo. Served with lettuce, tomato & red onion. \$10.95

# SANDWICHES

*With choice of beer-battered fries, soup or organic mixed greens.  
Sub garlic fries or hand-battered onion rings for \$1.50*

## FISHWICH

Pacific Northwest cod filet dipped in our *Organic Pale Ale* beer batter cooked until crispy & golden brown then topped with tartar sauce, lettuce, tomato & red onion on a brioche bun. \$9.95

## ORGANIC FREE RANGE RED SHREDDED BBQ PORK SANDWICH

Glazed with our own *Organic Free Range Red* ale BBQ sauce, melted cheddar & topped with coleslaw. Served on a brioche bun. \$9.95

## \*LAURELWOOD PHILLY

NY & hanger steak grilled with red & green bell peppers, onions and topped with *Mother Lode Golden Ale* cheese fondue. \$11.95

## HOT HAM & SWISS

Hazelnut finished ham, house-smoked pork loin & Swiss cheese on hand sliced brioche bread. Topped with *Workhorse IPA* mustard and fresh arugula. \$10.95

## CURRIED VEGETABLE SANDWICH

Onions, garlic, red & green peppers, carrots & jalapeño all cooked in coconut yellow curry and topped with fresh mozzarella. Served on an open face baguette with fresh basil and limes. \$9.95

## TURKEY CLUB

Triple-decker with bacon, Swiss cheese, lettuce, tomato & mayo on grilled sourdough white. \$11.50

## ABL T

Fresh apple, candied bacon, lettuce, tomato and *Workhorse IPA* mustard aioli on grilled sourdough-wheat. \$8.95

## THAI CHICKEN WRAP

Peanut & red curry marinated chicken with tomato, cucumber, romaine, sweet and spicy sauce and cilantro, wrapped in a flour tortilla. Feel free to sub curried vegetables in place of the chicken for no charge. \$9.95

## FALAFEL WRAP

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

## GREEK LAMB GYRO

Spiced ground lamb, grilled and topped with tsatsiki sauce, feta cheese, lettuce, tomato & red onions on grilled pita. \$10.95

## SOUTHWEST CHICKEN WRAP

Crispy chicken tenders, romaine, corn, cheddar, guacamole, black beans & chipotle dressing in a flour tortilla. \$10.95

## MEDITERRANEAN SANDWICH

Choose Draper Valley Chicken breast or house-made veggie patty & top with spinach, tomato, smoked mozzarella, balsamic onions, roasted red pepper & arugula-pesto mayo on foccacia. \$11.95  
Add bacon \$1.00

## REUBEN

Corned beef, sauerkraut, Swiss cheese, spicy *Tree Hugger Porter* mustard sauce & 1000 Island dressing piled high on marbled rye. \$10.50

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# ENTREES

## SPACE STOUT CHICKEN

Pan seared free-range chicken breast with crimini mushrooms, herb demi-glaze, seasonal veggies & roasted garlic mashers. \$13.95

## CARLTON FARMS PORK CHOP

Oven-roasted and topped with mole sauce. Served with Mexican red rice, black beans and seasonal vegetables. \$14.95

## FISH & CHIPS

Pacific Northwest cod, dipped in our *Organic Pale Ale* beer batter then fried until crispy and golden brown. Served with fries, coleslaw & tartar sauce. \$13.95

## HOUSE-SMOKED FREE RANGE RED BBQ RIBS

A half rack of St. Louis cut pork ribs smothered in our own *Organic Free Range Red* ale BBQ sauce. Served with sauteed seasonal veggies & house-made jalapeño mac 'n' cheese. \$15.95

## TRUFFLED BARLEY RISOTTO

With English peas, asparagus, onion, garlic, cream and parmesan. \$12.95

## BLACKENED CHICKEN MAC 'N' CHEESE

Blackened free-range chicken, arugula, sweet corn & pepper jack-cheddar cream sauce. \$11.95

## COUNTRY NATURAL SMOKED BEEF BRISKET

Slowly braised in our *Space Stout* & served over roasted garlic mashers with grilled asparagus and honey shallot demi glace. \$15.95

## \*COUNTRY NATURAL 10oz NY STRIP

Grilled and served with truffle oil fries, harissa aioli & horseradish sour cream. \$17.95

## LAURELWOOD BURRITO

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

## Laurelwood's Commitment To Sustainability

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 Pacific NW organic malt and regionally grown hops. The brewery is certified organic by the Oregon Tilth and all of our 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. Our Organic Free Range Red, Organic Pale Ale and Organic Tree Hugger Porter are recognized not only as world class ales but also as environmentally-friendly brews.

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, chicken, and pork that are hormone, antibiotic free and are fed natural diets that have no genetically modified grains, or animal by-products.

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.



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## CRAFT BEERS

### CHECK OUT OUR BEER LIST FOR DESCRIPTIONS:

PINT	\$4.50
GLASS	\$3.50
SAMPLER TRAY	\$10.00
PITCHER	\$14.00

BEER TO GO	
GROWLETTE (2 pints)	\$10.00
REFILLS	\$5.50
GROWLER (4 pints)	\$14.00
REFILLS	\$10.00

**ASK YOUR SERVER ABOUT OUR GROWLER & QUART CLUBS, BUY 9 GET THE 10<sup>TH</sup> FOR A BUCK!!**

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

## WINES

### WHITE WINES

	GLASS	BOTTLE
<b>2009 MARYHILL CHARDONNAY</b> Columbia Valley, Washington	\$6.50	\$22.95
<b>2009 MARYHILL ROSE OF SANGIOVESE</b> Columbia Valley, Washington	\$6.50	\$22.95
<b>2009 EOLA HILLS PINOT GRIS</b> Willamette Valley, Oregon	\$6.50	\$22.95
<b>2009 ARCANE PINOT GRIS</b> Willamette Valley, Oregon	\$7.50	\$26.95
<b>2009 ARCANE REISLING</b> Willamette Valley, Oregon	\$7.50	\$26.95

### RED WINES

<b>2010 MARYHILL WINEMAKER'S RED</b> Columbia Valley, Washington	\$6.75	\$23.95
<b>2009 EOLA HILLS MERLOT</b> Willamette Valley, Oregon	\$7.00	\$24.95
<b>2010 SHARECROPPER'S CABERNET</b> Columbia Valley, Oregon	\$7.75	\$27.95
<b>2007 GAVIN SYRAH</b> Columbia Valley, Washington	\$7.75	\$27.95
<b>2008 SILVER FALLS PINOT NOIR</b> Willamette Valley, Oregon	\$7.75	\$27.95

## BEVERAGES

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

## SPECIALTY COCKTAILS

### THE TRAILRIDER

Blaze the trail with our signature *Tree Hugger Porter* mixed with Kahlua and Stoli Vanilla. \$7.00

### 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 tall on the rocks, with or without salt. \$7.75

### THE BETTER BLOODY MARY

Like yours spicy? Crater Lake 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! \$7.50

### SOREN'S SIGNATURE HOT APPLE PIE

After a day of picking your own apples in the orchard, sit down on a cold evening with this warm drink. Just as it sounds, it's a delight that makes you feel all warm and fuzzy. Captain Morgans, Goldschlager and Hot Apple Cider. \$8.00

### THE DIPLOMAT

Bringing back an old favorite. We flame Bacardi 151, add Frangelico, Bailey's, Kahlua, coffee and top with whipped cream. \$7.75

### BOURBON FURNACE

A fiery winter warmer, this drink combines Maker's Mark Kentucky bourbon and hot apple cider. Topped with whipped cream. \$6.75

### HOT TURTLE

Buttershots & hot chocolate topped with whipped cream & chopped pecans. Chocolate turtles are a holiday favorite and can now be enjoyed without even trying to open that darn candy box. \$6.50

### SPIKED TEA

Yo Ho Ho, the holidays aren't complete without a hot orange spiced tea (spiked with Captain Morgan's) to warm yer matey's toes. \$6.75

### HOT BLUEBERRY TEA

The name of this tea is deceiving; there are no blueberries involved at all. Instead it is simply a good warm drink that is very blueberry-aromatic. Earl Grey tea combined with Grand Marnier & Amaretto. \$7.50

### ALMOND JOY

Chocolate and coconut, it has long been a favorite indulgence and this hot drink mimics one of the most famous candy bars with that mix. Malibu, Frangelico & coffee topped with whipped cream and milk chocolate shavings. \$7.00

### SKI LIFT

This Ski Lift takes you to the tropics while still enjoying a warming drink. This recipe takes hot chocolate and goes fruity with a blend of Peach Schnapps, Coconut rum and topped with whipped cream and coconut flakes. \$7.00

### PEPPERMINT FROTH

What is it about cold, minty cocktails that draw us in on cold winter days? Whatever it is, this combination of Grey Goose, Peppermint Schnapps, simple syrup and cream, shaken and strained over ice, gives us a cozy feeling that begins at the scent and ends with cooling thaw of the blood. \$8.00

### YAZI MARTINI

Yazi, Kahlua and cream, always shaken, never stirred \$7.50



# LAURELWOOD BREWING CO.

HANDCRAFTED SINCE 2001



## MOTHER LODE GOLDEN ALE

This light bodied ale is crisp, dry, refreshing and is a great intro to the world of craft beer.

5.1% ABV / 12° Plato OG / 2.5° Plato TG / 20 IBU

**GOLD MEDAL WORLD BEER CUP 2002 / SILVER MEDAL 2004 & BRONZE MEDAL 2003 GREAT AMERICAN BEER FESTIVAL / SILVER MEDAL WORLD BEER CUP 2004**



## Organic PALE ALE

Brewed with all organic ingredients, this sessionable pale ale is easy drinking. The crisp finish and floral aroma keeps you coming back for more.

5.1% ABV / 12.5° Plato OG / 3° Plato TG / 32 IBU



## Organic FREE RANGE RED

Our Red ale blends 100% organically grown barley malts with loads of fresh Cascade hops. The result is a medium bodied beer with outstanding aroma and flavor.

6.1% ABV / 14° Plato OG / 2.5° Plato TG / 60 IBU

**GOLD MEDAL WORLD BEER CUP 2004 / Gold MEDAL NORTH AMERICAN BEER AWARDS 2003**



## WORKHORSE IPA

Workhorse is an extremely well balanced yet super flavorful IPA brewed in the West Coast style. The over-the-top aroma comes from a heavy handed dose of hops in the kettle, hop back and 2 separate dry-hop additions. A slightly sweet finish helps balance the hop bitterness and creates an ale that is big on flavor yet remains quite drinkable.

7.5% ABV / 17° Plato OG / 3° Plato TG / 80 IBU

**NATIONAL IPA CHAMPION 2009 / GOLD MEDAL WORLD BEER CHAMPIONSHIPS 2011**



## GEARHEAD IPA

Gearhead IPA is brewed in the Northwest tradition of generous amounts of aroma hops, creating layers of citrus and piney aromatics and flavors, while managing to strike a balance with moderate malt body. This crisp and refreshing beer will provide you with complex and resinous aromas.

6.5% ABV / 15° Plato OG / 3° Plato TG / 60 IBU



## HOOOLIGAN BROWN ALE

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% ABV / 13° Plato OG / 3° Plato TG / 31 IBU

**SILVER MEDAL NORTH AMERICAN BEER AWARDS 2008**



## 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% ABV / 13.5° Plato OG / 3° Plato TG / 30 IBU

**SILVER MEDAL WORLD BEER CUP 2004**



## SPACE STOUT

Space Stout is dominated by rich coffee and chocolate malt flavors. Nearly opaque, this is a creamy full-bodied ale. Our stout finishes dry and roasty.

6.1% ABV / 16° Plato OG / 4.5° Plato TG / 40 IBU

**BRONZE MEDAL GREAT AMERICAN BEER FESTIVAL 2001 / GOLD MEDAL WORLD BEER CUP 2004 / SILVER MEDAL NORTH AMERICAN BREWERS ASSOCIATION 2009 / GOLD MEDAL GREAT AMERICAN BEER FESTIVAL 2009**

Brewing Portland's first certified organic beer. Ask your server about our seasonal beers on tap!