

THE PLACE WHERE FRIENDS AND FAMILY MEET



OPEN DAILY 11:00 AM TO 10:00 PM



**LAURELWOOD**

PUBLIC HOUSE & BREWERY

Ask your server about gift certificates and catering.

[www.laurelwoodbrewpub.com](http://www.laurelwoodbrewpub.com)





## STARTERS

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

**JALAPENO ARTICHOKE DIP** \$6.95  
A perfect blend of melted cheeses, artichoke hearts, jalapeños and spices. Served piping hot and dipped with sliced baked focciacia.

**HERB GARLIC BREAD** \$3.95  
Your choice of the Laurelwood Beer crust or Tree Hugger Porter multi-grain wheat crust topped with our roasted garlic infused olive oil and our fresh herb blend. Served with Organic Free Range Red marinara or ranch for your dipping pleasure.

**CHEESY HERB GARLIC BREAD** \$4.95  
Same as the Herb Garlic Bread but with our 3- cheese blend. Mmmm..cheesy!

**BRUSCHETTA** \$5.25  
Fresh basil, diced tomatoes & parmesan seasoned with vinaigrette served with grilled slices of our Focciacia.

**STROMBOLI** \$5.95  
This traditional favorite combines our Tree Hugger Porter multi-grain wheat dough topped with our Organic Free Range Red marinara, pepperoni, fresh parmesan and garlic. We then roll it up and bake it in the oven. Served sliced up with a side of our beer mustard for dipping.

**HUMMUS FRESCO** \$6.95  
A classic Mediterranean platter with fresh hummus, cucumber, tomatoes, kalamata olive, roasted eggplant, artichoke hearts and served with grilled pita bread. Finished with feta cheese and paprika.

## HOMEMADE SOUPS

Made fresh daily and served with our hand-made bread!  
Ask your server for the soup of the day!

CUP \$2.50

BOWL \$5.00

## FRESH SALADS

**DRESSINGS:** Hand-Made House Orange Poppy Seed, Caesar, & Ranch. Store bought Blue Cheese, 1000 Island, Honey Mustard, and Balsamic Vinaigrette.

**LAURELWOOD GREEK SALAD** \$9.95  
House greens tossed with artichoke hearts, kalamata olives, sun dried tomatoes, cucumbers, red onion, feta cheese all tossed in balsamic vinaigrette & topped with hummus. Served with pita bread.  
Add Roasted Chicken Breast \$5.00

**CAPRESE SALAD** \$7.95  
Layered fresh mozzarella and basil with sliced marinated tomatoes. Drizzled with a balsamic vinaigrette reduction & served with fresh bread.

**ORGANIC FREE RANGE RED  
BBQ CHICKEN SALAD** \$13.95  
Fresh tomatoes, cucumbers, red onion, bacon and blue cheese tossed in mixed greens, all topped with roasted Draper Valley Chicken tossed in Free Range Red BBQ sauce on a bed of mixed greens. Your choice of dressing.

	Half	Whole
<b>LAURELWOOD CAESAR SALAD</b>	\$4.95	\$8.95
Our twist on the classic! Chopped romaine tossed in our zesty Caesar dressing with diced apples, bleu cheese crumbles, parmesan and house-made croutons!		
Add Roasted Chicken Breast	\$3.00	\$5.00

	Half	Whole
<b>LAURELWOOD SPINACH SALAD</b>	\$5.95	\$8.95
Feta cheese, red onion, tomato, spicy walnuts, pink grapefruit & bacon tossed in fresh spinach leaves with our house-made orange poppy vinaigrette.		
Add Roasted Chicken Breast	\$3.00	\$5.00

	Half	Whole
<b>LAURELWOOD HOUSE SALAD</b>	\$3.95	\$6.00
Mixed greens, tomato, cucumber and our house-made croutons. Served with the dressing of your choice!		
Add Roasted Chicken Breast	\$3.00	\$5.00

## LUNCH SLICE COMBO \$5.95

Served 11am to 2pm  
Monday-Friday

Choose a slice from our daily slice menu and pair it with a house salad or cup of soup!



## CRAFT YOUR OWN!

Craft Pizza's include your choice of crust, sauce and choice of one cheese! The rest is up to your imagination & taste buds.

**12" PIZZA \$13.25**

**16" PIZZA \$18.50**

Laurelwood is dedicated to using as much local, sustainable and organic products as we can in all we create to ensure that we provide you and your families with the utmost quality food and drink.

Our Free Range Red marinara is created with organic tomatoes & our Organic Free Range Red beer.

Both of our crusts are made with sustainable grown Shepherds Grain Flour. We use our brewer's grain to craft our Tree Hugger Porter multi-grain crust. Delicious and sustainable!

### CRUST

LAURELWOOD BEER CRUST

TREE HUGGER PORTER MULT-GRAIN CRUST

### SAUCES

ORGANIC FREE RANGE RED MARINARA

BASIL PESTO

ORGANIC FREE RANGE RED BBQ SAUCE

ROASTED GARLIC INFUSED OLIVE OIL

### CHEESE (additional)

12" \$1.50 16" \$2.00

FETA

GOAT CHEESE

SOY CHEESE

RICOTTA

3 CHEESE BLEND (MOZZARELLA, MONTERAY JACK, AND PROVOLONE)

FRESH MOZZARELLA

PROVOLONE CHEESE

BLUE CHEESE CRUMBLES

FONTINA CHEESE

### MEAT

12" \$2.25 16" \$2.75

ANCHOVIES

CANADIAN BACON

PROSCIUTTO

PEPPERONI

DRAPER VALLEY CHICKEN

BACON

ITALIAN SAUSAGE

GENOA SALAMI

SPICY MEATBALLS

### VEGETABLE

12" \$1.25 16" \$1.75

ARTICHOKE HEARTS

KALAMATA OLIVES

GREEN CHILI

BUTTON MUSHROOMS

PINE NUTS

PINEAPPLE

ROASTED ZUCCHINI

RED ONION

ROMA TOMATO

BROCCOLI

BLACK OLIVES

JALAPENOS

ROASTED EGGPLANT

PORTABELLA MUSHROOMS

ROASTED GARLIC

FRESH SPINACH

PEPPERONCINI

GREEN PEPPERS

SUN-DRIED TOMATO

RED ROASTED PEPPERS

## SPECIALTY PIZZA'S

All specialty pizza's come with your choice of Laurelwood Beer Crust or the Tree Hugger Porter Multi-grain Crust and our 3-cheese blend (mozzarella, jack & provolone).

12" / 16"

MEAT AMORE

\$18.50 / \$25.50

Start with our Organic Free Range Red marinara, and then add pepperoni, Genoa salami & homemade meatballs, black olives & finish with our 3-cheese blend.

ORTOLANA

\$17.50 / \$23.50

Organic Free Range Red marinara sauce-add fresh roasted garlic & eggplant, roasted red peppers, portabella mushrooms & zucchini. Finished off with our house blend & Fontina cheeses.

MT. HOOD

\$19.50 / \$26.50

A Portland favorite with our house basil-pesto sauce, topped with fresh spinach, chicken, artichoke hearts, red onions, roasted red peppers, Roma tomatoes & Fontina cheese

ORGANIC FREE RANGE RED

BBQ CHICKEN PIZZA

\$17.50 / \$23.50

Organic Free Range Red BBQ sauce topped with Draper Valley roasted chicken, bacon, red onion, roasted garlic, tomato, green peppers & our 3-cheese blend!

BUFFALO CHICKEN PIZZA

\$17.50 / \$23.50

Organic Free Range Red marinara topped with Draper Valley roasted chicken smothered in our house buffalo hot sauce, red onion, celery, tomatoes, and fresh melted blue cheese. "Oooooooweee that's spicy!"

CHEESY BONANZA

\$13.25 / \$19.50

Organic Free Range Red marinara, cheddar, mozzarella, parmesan & Monterey jack cheeses. Sprinkled with fresh herb blend. "That's CRAZY Cheesy!"

DASKALOS PIE

\$15.95 / \$19.95

This Greek style pie has roasted garlic infused olive oil, roasted garlic, fresh spinach, artichoke hearts, kalamata olives, sun-dried tomatoes, red onion & feta cheese.

CAPRIANO

\$14.95 / \$20.75

This pizza has the perfect balance of roasted garlic infused olive oil base with savory Roma tomatoes, basil, fresh mozzarella and a sweet balsamic reduction.

SPICY ITALIANO

\$17.50 / \$22.75

Organic Free Range Red marinara topped with house-made Italian sausage, Genoa salami, pepperoni, tomatoes and our fresh house herb blend.

BIG ISLAND PIE

\$15.75 / \$21.75

A traditional favorite! Organic Free Range Red marinara, 3-cheese blend all topped with Canadian bacon & pineapple!



Along with our Certified Organic Beer we are pleased to be serving Oregon Country Beef, Draper Valley Chicken and Carlton Farms Pork. We try to 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!

Oregon Country Beef is a Northwest cooperative of ranchers that practice sustainable ranching, treat their animals ethically and graze cattle on open ranges. Oregon Country Beef products are free from growth-stimulating hormones, feed-additive antibiotics, and genetically modified grains and animal by-products.

Draper Valley Farms chickens are all natural. They are fed a wholesome diet of corn, soy, vitamins and minerals. Neither antibiotics nor growth hormones are used in the feed or water. No animal by-products or animal fats are added to the chicken's diets.

Carlton Farms, in the foothills of the Oregon Coast Range, is committed to delivering the highest quality gourmet meats. This means no artificial ingredients or coloring, no hormones and no preservatives!

## CALZONES

All calzones come with ricotta cheese, your choice of crust and a side of Organic Free Range Red marinara.

**THE 40<sup>TH</sup> SPECIAL** \$10.95  
We stuff this calzone with our 3-cheese blend, fresh spinach, portabella and button mushrooms, roasted garlic, red onions, and Roma tomatoes.

**DAVIDE'S DELIGHT** \$10.95  
Just like being back in the old country- we pack this with Genoa salami, Italian sausage, pepperoni, roasted garlic and mozzarella cheese.

**COLLIN'S CALZONE** \$8.95  
This is about as cheesy as you can get with parmesan, Monterey Jack, cheddar, mozzarella, ricotta and Fontina cheeses. Finished with our fresh herb blend.

**GENOA** \$10.95  
We start with our homemade basil-pesto & 3-cheese blend then and add chicken, sun-dried tomatoes, & roasted pine nuts.

## SANDWICHES & PANINI'S

All sandwiches are served with your choice of soup or house salad or kettle chips

**MEATBALL HERO** \$8.95  
Four spicy meatballs topped with melted provolone and our Organic Free Range Red marinara and served on a fresh Italian hoagie.

**ITALIAN SUB** \$8.95  
Fresh Genoa salami, pepperoni, Canadian bacon, tomatoes, spinach, pepperoncini, and Fontina cheese served on a grilled Italian hoagie roll with vinegar and olive oil, salt and pepper.

**EGGPLANT PARMAGIANA** \$9.95  
Marinated eggplant medallions smothered in our Organic Free Range Red marinara & topped with portabella mushrooms, melted provolone cheese & fresh herbs. Served open face on a hoagie.

**ROASTED VEGETABLE PANINI** \$9.95  
Start with roasted eggplant & red peppers, portabella mushrooms & zucchini. Then top it with melted provolone cheese & basil pesto, served on grilled rustic bread.

**MEDITERANIAN CHICKEN PANINI** \$8.95  
Served on focciacia bread, we add roasted Draper Valley chicken breast, roasted red peppers, tomatoes, fresh spinach and olive tapenade topped with provolone cheese.

**SICILIANO PANINI** \$8.95  
The chef's favorite! This savory sammy is piled high with salami, prosciutto, pepperoni, fontina, and provolone cheeses. Topped with our house made olive tapenade. Served on rustic bread.



## BEVERAGES

IAN'S FAVORITE ROOT BEER	\$2.50
SOFT DRINKS, COKE PRODUCTS	\$1.75
STUMPTOWN COFFEE	\$1.50
ICED TEA	\$1.75
HOT TEA	\$1.50
HOT CHOCOLATE	\$1.50
STRAWBERRY LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING H2O	\$2.00
SAN PELLEGRINO LIMONATA	\$1.75

## ITALIAN SODAS

A cool blend of cream, your choice of flavoring and soda water poured over ice. **\$2.50**

Add whipped cream \$ .50

BLACKBERRY  
CHERRY  
CHOCOLATE BIANCO  
CRANBERRY  
CHOCOLATE MINT  
GRAPE  
KIWI  
LEMON  
LIME  
MANGO  
MELON  
PEACH  
ORANGE MANDARIN  
STRAWBERRY  
VANILLA  
WATERMELON  
BLUEBERRY

## DESSERTS

OUR DESSERTS ARE ALWAYS CHANGING. YOU NEVER KNOW WHAT OUR CHEFS WILL MAKE TODAY. ASK YOUR SERVER WHAT SPECIAL TREATS WE MADE TODAY!

ROOT BEER FLOAT	\$3.50
Made with our own Ian's favorite Root Beer & Vanilla Ice Cream!	
For 21 & older kids only.....	
Space Stout Float	\$4.25
Tree Hugger Porter Float	\$4.25

## BEER

PINT	\$3.95
GLASS	\$2.95
SAMPLER TRAY	\$10.00
PITCHER	\$12.50

## BEER TO GO

QUART (2 pints)	\$7.00
REFILLS	\$5.00
GROWLER (4 pints)	\$13.25
REFILLS	\$10.00

Ask you server about our Growler Club, buy 9 and get the 10<sup>th</sup> for a buck!

KEG SALES AVAILABLE AT OUR PUB ON 51<sup>st</sup> AND SANDY

1/4 BARREL KEG (62 pints)	
ORGANIC	\$69.00
CONVENTIONAL	\$67.00

1/2 BARREL KEG (124 pints)	
ORGANIC	\$125.00
CONVENTIONAL	\$120.00

CUSTOMER 5 GALLON CORNELIUS REFILLS	
ORGANIC	\$55.00
CONVENTIONAL	\$53.00

CUSTOMER 3 GALLON CORNELIUS REFILLS	
ORGANIC	\$35.00
CONVENTIONAL	\$33.00

Call ahead and reserve yours today!  
(503) 282-0622



## LAURELWOOD BEERS

*Portland's Original Certified Organic Brewery!*

Head Brewer Chad Kennedy and Brewers Paul Bergeman, Dustin Kellner and Judah May carefully craft each beer using only the finest ingredients. We're proud of the beer we brew and hope you'll enjoy it!



**MOTHER LODE 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**



**WRY PALE ALE** A unique twist on a popular beer style- Wry Pale ale recreates the classic American Pale Ale with just a touch of Rye Malt. A generous dose of fresh Cascade and Amarillo hops and a bit of dry-hopping give this ale an originally-delicious taste. 5.6% ALC. by volume. 13° Plato O.G. 2.5° Plato T.G. 40 IBU.



**40th AVENUE AMBER** This Dusseldorf style German amber ale achieves the perfect balance with subtle fruitiness, great hop flavor, and a smooth malty finish. 5.3% ALC. by volume. 12.5° Plato O.G. 2.5° Plato T.G. 22 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**



**BOSS I.P.A.** Copious quantities of hops and an assertive alcohol content are the foundation of our best-selling beer. Crystal malts and a blend of Yakima grown Centennial, Cascade, and Ahtanum hops impart a very satisfying balance. This ale is late-hopped in the hop back for added flavor and aroma. 6.7% ALC. by volume. 15° Plato O.G. 2.5° Plato T.G. 70 IBU.  
**SILVER MEDAL GREAT AMERICAN BEER FESTIVAL 2004**



**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**