

## APPETIZERS

### FRENCH QUARTER \$7

Laurelwood beer crust topped with caramelized onion, roasted garlic, olive oil & bleu cheese, served with apple chutney and a drizzle of balsamic reduction.

### STROMBOLI \$6

Tree Hugger Porter multi grain crust topped with Organic Free Range Red sauce, pepperoni, fresh parmesan & garlic. Rolled up, baked, sliced & served with your choice of beer mustard or Organic Free Range Red sauce.

### HUMMUS FRESCO \$7

Fresh hummus, cucumber, tomatoes, kalamata olives, roasted eggplant, artichoke hearts, feta cheese & toasted foccacia.

### TOTS \$5

Crispy tater tots served with chefs special tot sauce. Load 'em up' with bacon, garlic, onions & cheddar cheese for \$2.

### WINGS \$8.5

Choose spicy Buffalo sauce or Organic Free Range Red BBQ sauce. Served with your choice of dressing.

### GARLIC BREAD \$5

Your choice of crust topped with garlic infused olive oil & roasted garlic & our fresh herb blend. Served with Organic Free Range Red sauce or ranch. Make it cheesy for \$1 more!

### JALAPENO ARTICHOKE DIP \$7

Melted cheese, artichoke hearts, jalapenos & spices served with toasted bread.

## SOUPS AND SALADS

### SOUP OF THE DAY Cup \$3 Bowl \$5

#### TURKEY COBB SALAD \$10

Roasted turkey breast, bleu cheese crumbles, bacon, tomato & hard-boiled egg, on organic mixed greens with your choice of house-made dressing.

#### ANITPASTO SALAD \$11

Organic greens tossed in balsamic vinaigrette topped with artichoke hearts, kalamata olives, tomatoes, red bell peppers, cucumbers, red onion, feta cheese & hummus. Served with toasted foccacia.

#### LAURELWOOD CAESAR SALAD \$5 Half / \$8 Full

Chopped romaine tossed in our zesty house-made Caesar dressing with apples, bleu cheese crumbles, parmesan & house-made croutons. Add roasted chicken \$5

#### LAURELWOOD SPINACH SALAD \$6 Half / \$9 Full

Feta cheese, red onion, tomato, candied walnuts, pink grapefruit, & bacon tossed in our house-made orange-poppy vinaigrette. Add roasted chicken \$5

#### HOUSE SALAD \$4 Half / \$6 Full

Organic mixed greens, tomato, cucumber, & our house-made croutons. Served with the dressing of your choice. Add roasted chicken \$5

## SANDWICHES

Choice of soup, organic mixed greens or kettle chips

#### MEATBALL HERO \$9

Meatballs, melted provolone & Organic Free Range Red sauce served on a fresh house-made baguette.

#### ITALIAN SUB \$9

Genoa salami, pepperoni, ham, tomatoes, spinach, pepperoncini & fontina cheese on a grilled house-made baguette with red wine vinaigrette.

#### ABLT PANINI \$8

Fresh apple, candied bacon, romaine, tomato and honey mustard aioli served on house-made ciabatta.

#### BREWERS CLUB PANINI \$10

Turkey breast, ham, bacon, cheddar cheese, romaine, tomato & beer mustard aioli on house-made ciabatta.

#### SICILIANO PANINI \$10

Genoa salami, prosciutto, pepperoni, fontina & provolone cheeses topped with olive tapenade on house-made ciabatta.

#### MEDITERANIAN SANDWICH \$9

Choose roasted chicken breast or marinated portabella mushroom, roasted red peppers, tomatoes, fresh spinach, olive tapenade & provolone on a house-made foccacia bread.

## CALZONES

Served with our Organic Free Range Red sauce

#### THE 40<sup>TH</sup> SPECIAL \$11

3-cheese blend, sautéed spinach, portabella & button mushrooms, roasted garlic, red onions & roma tomatoes.

#### DAVIDE'S DELIGHT \$11

3-cheese blend, Genoa salami, Italian sausage, pepperoni & roasted garlic.

#### GENOA \$11

3-cheese blend, basil-pesto, chicken, sun-dried tomatoes & roasted pine nuts.

#### BIG BLUE \$11

3-cheese blend, ricotta, bleu cheese, fontina & topped with white cream sauce.

## PASTA

Served with toasted house-made foccacia

#### LASAGNA \$10

Pasta layered with Bolognese & Béchamel sauce, spinach, herbed ricotta cheese topped with parmesan.

#### TRI-COLOR CHEESE TORTELLINI \$10

Tortellini tossed with beef & pork ragu topped with parmesan and fresh herbs.

#### PORTABELLO MUSHROOM RAVIOLI \$10

With a light butter & cream sauce, tomato, parsley, parmesan cheese, sautéed mushrooms & spinach.

#### BEER-CHEESE & MAC \$8

Tillamook extra sharp cheddar & fontina, topped with smoked paprika bread crumbs.

## PIZZA

Your choice of Laurelwood beer crust or multi-grain.

12" or 16"

#### MARGHERITA \$14/\$18

Organic Free Range Red Sauce, fresh mozzarella, tomatoes & fresh basil.

#### CAPRIANO \$14/\$18

Roasted garlic infused olive oil base, 3-cheese blend, pesto marinated tomatoes, basil, fresh mozzarella & balsamic reduction.

#### LA VITA VEGAN \$18/23

Carmelized onion sauce, roasted eggplant, zucchini, portabella mushroom, black olives pine nuts.

#### BIG ISLAND \$16/\$20

Organic Free Range Red Sauce, 3-cheese blend, ham & pineapple.

#### GREEK ISLE \$14/\$18

Garlic infused olive oil base, fresh spinach, artichoke hearts, kalamata olives, sun-dried tomatoes, red onion, roasted garlic & feta cheese.

#### BBQ CHICKEN \$18/\$23

Organic Free Range Red BBQ sauce, 3-cheese blend, topped with roasted chicken, bacon, red onion, roasted garlic & green peppers.

#### WHITE MOUNTAIN \$18/\$23

Béchamel sauce, 3-cheese blend, Portobello mushrooms, roasted red peppers, roasted garlic, spinach & topped with bleu cheese.

#### SPICY ITALIANO \$18/\$23

Organic Free Range Red sauce, 3-cheese blend, salami, Italian sausage, pepperoni & topped with bell pepper & red onion.

#### MEAT AMORE \$18/\$23

Organic Free Range Red sauce, 3-cheese blend, pepperoni, salami, meatballs & topped with black olives.

#### MT. HOOD \$16/\$20

Basil-pesto sauce, spinach, roasted chicken, artichoke hearts, roasted red pepper, red onion & Fontina cheese.

#### TUSCANY \$18/\$23

Roasted garlic infused olive oil base, 3-cheese blend, prosciutto, sun-dried tomatoes, fresh basil, goat cheese & balsamic reduction.

## CRAFT YOUR OWN

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

PIZZA \$12/\$16 CALZONE \$8

### CRUSTS

Laurelwood Beer Crust

Tree Hugger Porter Multi-Grain Crust

### SAUCES

Organic Free Range Red BBQ

Roasted Garlic Infused Olive Oil

Béchamel Sauce

Organic Free Range Red Sauce

Basil Pesto Sauce

### CHEESES (additional) \$2/\$3

Feta Mozzarella

Fontina Provolone

Soy Blue Cheese

Ricotta Goat

3 Cheese Blend

(Mozzarella, Monterey Jack, & Provolone)

### MEATS \$2/\$3

Anchovies Bacon

Prosciutto Genoa Salami

Meatball Pepperoni

Chicken Italian Sausage

Ham

### VEGETABLES \$1/\$2

Artichoke Hearts

Jalapeños

Button Mushrooms

Pineapple

Roasted Zucchini

Green Peppers

Roma Tomatoes

Black Olives

Green Chili

Pine Nuts

Fresh Spinach

Pepperoncini

Broccoli

Spinach

Kalamata Olives

Marinated Eggplant

Roasted Garlic

Portabella Mushrooms

Red Onion

Sun-Dried Tomato

Red Roasted Peppers

All Laurelwood restaurants support local, sustainable & organic products whenever possible.

Raw free ranged eggs may occur in some dressings and sauces.

In an effort to conserve water, Laurelwood will only offer water by request.

## BEVERAGES

IAN'S FAVORITE ROOT BEER	\$2.50
SOFT DRINKS, COKE PRODUCTS	\$2.50
STUMPTOWN 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

## ITALIAN SODAS

A cool blend of cream, your choice of flavoring and soda water poured over ice. \$2.75

Add whipped cream \$0.50

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

## DESSERTS

Our desserts are house-made & always changing.

Ask your server what the chefs made today.

CAKES	\$4.95
PIES	\$4.95
FRESH COBBLERS	\$4.95
ALA MODE	\$1.00
ROOT BEER FLOAT	\$3.50

Along with our Certified Organic Beer we are pleased to be serving antibiotic & hormone-free natural meats. 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!

Both of our pizza/calzone crusts are made with sustainably grown Shepherds Grain Flour. We use our spent grain from the brewing process to craft our multi-grain crust. Delicious and sustainable! Our Free Range Red sauce is made with organic tomatoes & our Organic Free Range Red beer.

Our focciacia, ciabatta & baguettes are all made in house from scratch.

## 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 and get the 10<sup>th</sup> for a buck!

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

Kegs available only at our location on NE 51<sup>st</sup> & Sandy. Call ahead and reserve yours today!

## WHITE WINES

	Glass	Bottle
ORGANIC PURE WHITE	\$5.00	N/A
No sulfites added. Floral, mineral & citrus flavors & aromas with a crisp, off-dry finish. Blend of Semillon, Muller Thurgau & Sauvignon Blanc.		
MARYHILL CHARDONNAY	\$5.00	\$19.00
O'REILLY CHARDONNAY	\$6.00	\$22.95
JEZEBEL BLANC-Dundee, OR	\$6.50	\$24.95
EOLA HILLS PINOT GRIS	\$6.00	\$22.95
COLUMBIA VALLEY REISLING	\$5.50	\$21.95
GIRARDET WHITE ZIN	\$5.50	\$21.95
MARYHILL ROSÉ OF SANGIOVESE	\$6.50	\$24.95

## RED WINES

	Glass	Bottle
ORGANIC PURE RED	\$5.00	N/A
No sulfites added. Sweet ripe, red fruit & a lingering finish of berries & spice. Blend of Cabernet Sauvignon, Syrah & Merlot.		
MARYHILL WINEMAKER'S BLEND	\$5.00	\$19.00
KING'S RIDGE PINOT NOIR	\$7.00	\$26.95
SHARECROPPER'S CAB	\$6.50	\$24.95
MYSTIC SYRAH	\$7.50	\$28.95
EOLA HILLS MERLOT	\$6.00	\$22.95

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