

STARTERS

NEW ENGLAND CLAM CHOWDER	16.	FRIED CALAMARI	24.
Applewood bacon, croutons & fines herbs		Fresno chile, served with cocktail & remoulade	
CRISPY MOZZARELLA	16.	½ DOZEN OYSTERS	25.
Marinara sauce		Served with mignonette, cocktail & Tobasco sauces	
KING SALMON CEVICHE	22.	MEATBALLS	22.
Cara cara aguachile, mango & diced red onion		Baked in sauce, shaved Reggiano	

SANDWICHES

Served with French fries, coleslaw, or wild rice pilaf

CHEESEBURGER	25.
Served medium with lettuce, tomato, pickled onions, melted white cheddar & Laurel sauce	
ALL-AMERICAN WAGYU HOT DOG	22.
Sauerkraut, shaved onion, brown mustard & ketchup	
FRIED CHICKEN SANDWICH	24.
Chipotle aioli, tomato, slaw & Swiss cheese	

SALADS

LAUREL HOUSE	19.
Market lettuce, Irish cheddar, peppadews, mustard vinaigrette	
CAESAR	16.
Croutons, white anchovy, shaved Reggiano	
*Add grilled chicken breast 10, salmon 15. or shrimp 16.	
SMOKED TROUT	25.
Lemon vinaigrette, arugula, ruby red grapefruit, avocado & pickled red onion	
ASIAN CHICKEN SALAD	25.
Rotisserie chicken, carrots, peppers, cilantro, scallion, napa cabbage & soba noodles	
CAJUN SHRIMP SALAD	26.
Lime vinaigrette, butter lettuce, orange, avocado & hazelnut	

SNACKS

HOT BREAD FROM OUR WOOD FIRED OVEN	9.
Stuffed with Mozzarella, topped with oregano & sea salt	
CHIPS, SALSA AND GUACAMOLE	14.
BACON WRAPPED DATES	15.
Topped with parmesan smoked maple syrup	

OAK FIRED PIZZAS

MARGHERITA Mozzarella, San Marzano tomato, basil	18.
PEPPERONI Calabrian chile honey drizzle	19.
MUSHROOM Garlic cream, fingerling potatoes, fontina & mozzarella	19.
SMOKED BACON & PINEAPPLE House BBQ sauce	19.

HANDMADE PASTAS

CULVER SPICY VODKA Rigatoni, extra virgin olive oil breadcrumbs	25.
LEMON PASTA Fettuccini, meyer lemon, black pepper & arugula	26.
GNOCCHI Applewood bacon, mushroom, sweet English peas & Reggiano	26.

FROM THE HEARTH & CHARCOAL OVENS

BABY BACK RIBS	44.	MEDITERRANEAN SEA BASS	36.
Texas BBQ glaze, served with coleslaw & French fries		Simply grilled served with sautéed spinach	
ROTISSERIE CHICKEN	33.	PRIME 12 OZ RIBEYE	62.
Herb roasted chicken jus served with wild rice pilaf		Topped with black garlic butter, served with grilled asparagus	
AHÍ TUNA FRITES	39.	PRIME 8 OZ. PETITE FILET	65.
Seared rare, salsa verde, French fries & salad		Marsala sauce, served with charred broccolini	
ATLANTIC SALMON	38.	VEGETABLE PLATE	23.
Romesco sauce served with Romano beans		Wild rice pilaf, asparagus, peppers & portobello mushroom	

SIDES

FRENCH FRIES garlic aioli, ketchup	9.	SAUTÉED SPINACH crispy shallots	9.
MAC & CHEESE	12.	MAITAKE MUSHROOMS with butter and herbs	12.
LOADED BAKED POTATO	15.	CHARRED BROCCOLINI with shallot butter & chili flake	10.
GRILLED ASPARAGUS with lemon & Reggiano	10.	WILD RICE PILAF	9.
ROMANO BEANS lemon, garlic, shallot & sea salt	8.	COLESLAW	8.

COCKTAILS

THE GANGSTER

Rain cucumber vodka, fresh juiced watermelon & lime

IT'S GIVING...PALOMA

Maestro Dobel Blanco Tequila. Empirical Soka. Grapefruit. Lime. Soda.

MAIN CHARACTER

American Harvest Vodka. Mr Black Coffee. Espresso. Vanilla Syrup.

LAUREL OLD FASHIONED

Old Forester Bourbon. Smoked Maple. Angostura.

INVERTED VESPER

Tito's Vodka. Gin. Cocchi Americano. Elderflower. Grapefruit Oil.

NEGRONI LOS ANGELES

Roku Gin. Pineapple. Campari. Sweet Vermouth.

ALMOST FAMOUS

Casa Azul Organic Tequila. Late Embers Sunchoke.
Yellow Chartreuse. Aperol. Lime.

101 SOUTH

Herradura Reposado Tequila. Sweet Vermouth. Maraschino. Orange Oil.

POBLANO PICASSO

400 Conejos Mezcal. Empirical Ayuuk. Charred Poblano Agave. Lime.

ETERNAL SUMMER

Amaras Mezcal. Lime. Pineapple. Green Tea. Coconut.

BEER

ABITA LIGHT**LAGUNITAS IPA****BLUE MOON****SIERRA NEVADA PALE ALE****SAM ADAMS****PERONI (NA) <.5%**

SPARKLING

15. **JEIO** Prosecco, Italy 14 / 55.
CHÂTEAU LA COSTE 'La Bulle' Rosé Provence, FR 16 / 60.
PERRIER-JOUET GRAND BRUT Champagne, FR 95.

ROSE

15. **CHÂTEAU LA COSTE** Rose, Vin de Provence, FR 15 / 55.
DOMAINE OTT Rose, Cotes de Provence, FR 105.

CHARDONNAY

17. **FRANK FAMILY** Chardonnay, Carneros, CA 17 / 70.
ALBERT BICHOT Chablis, Burgundy, FR 17 / 70.
DIERBERG Chardonnay, Santa Barbara, CA 60.
DUMOL Chardonnay, Sonoma Coast, CA 120.

OTHER WHITE

18. **SPY VALLEY** Sauvignon Blanc, Marlborough, NZ 14 / 52.
ELENA WALCH Elena Walch, Pinot Grigio, Alto Adige, Italy 15 / 55.
CHATEAU LA COSTE 'Le blanc', Coteaux d'Aix en Provence 15 / 55.
DOMAINE HUBERT BROCHARD Sancerre, FR 19 / 75.
DAISY HAZY Orange, Washington 50.

PINOT NOIR

- ROCO** Pinot Noir, Gravel Road, Willamette, OR 15 / 55.
DAVIS BYNUM Pinot Noir, Russian River Valley, CA 16 / 60.
WALT Pinot Noir, Santa Rita Hills, CA 90.
PAUL HOBBS Pinot Noir, Russian River Valley, CA 140.

CABERNET SAUVIGNON

- WESTERLY** Cabernet Sauvignon, Happy Canyon, CA 17 / 62.
TURN BULL Cabernet Sauvignon, Napa Valley, CA 18 / 72.
FRANK FAMILY Cabernet Sauvignon, Napa Valley, CA 19 / 75.
DARIOUSH Signature Cabernet Sauvignon Napa Valley, CA 110.
GROTH Cabernet Sauvignon, Oakville, CA 140.
THE MASCOT Cabernet Sauvignon, Napa Valley, CA 220.
FORTUNATE SON 'The Dreamer', Cabernet Sauvignon, Napa Valley CA 250.
OPUS ONE, OVERTURE Red Blend, Napa Valley, CA 300.

OTHER REDS

- CHÂTEAU LA COSTE** 'Le Rouge', Vin de Provence, FR 14 / 50.
LINDQUIST Syrah, Central Coast, CA 15 / 58.
INSOGLIO DEL CINGHIALE Toscana, IT 17 / 65.
BACA Zinfandel, Paso Robles, CA 60.
LAMOLE DI LAMOLE Riserva Chianti Classico, Toscana, IT 70.
GAJA CA MARCANDA PROMIS Super Tuscan, Toscana, IT 110.