

## SMALL PLATES

### cooper panzanella

cherry/grape tomato, castelvetro olive,  
red onion, house roll croutons, mixed baby  
greens, lemon basil vinaigrette,  
goat cheese crumbles... 9

### arugula and apple salad

fresh baby arugula, granny smith apple, toasted  
pecans, goat cheese, maple vinaigrette... 8

### caesar salad \*

romaine heart, house caesar dressing,  
romano cheese... 8

*~add grilled chicken, steelhead, or burger  
patty to any salad... 6*

### chef's choice fresh soup of the day

cup... 4 bowl... 7

### crooked tree fries

garlic aioli, chipotle aioli, honey mustard,  
seasoned salt... 5

*~add rosemary oil and romano cheese... 2*

### bacon bourbon bombs

bourbon infused dates, blue cheese, mt.  
shadows bacon... 9

### mt. hood hummus

castelvetro olives, mama lil's pickled peppers,  
grilled pita triangles... 10

### tamanawas tacos

house-smoked chicken, pickled pineapple slaw,  
fresh lime, chipotle aioli... 7  
*~substitute pulled pork*

### f.o.w. flatbread of the week

weekly chef's choice topping on house-made  
flatbread... 6

## SANDWICHES

sandwiches served on homemade  
kaiser bun with side of fries

*~substitute soup... 3*

*~substitute salad... 2*

*~add bacon to any item... 2*

### blackened steelhead burger

columbia river steelhead, pickled  
pineapple slaw, chipotle aioli... 15

### pulled pork

smoked pork shoulder, crooked spice,  
roasted cherry tomato jelly, pickled  
pineapple, cream cheese... 12

### smoked chicken salad sandwich

house-smoked pulled chicken, toasted  
almond, dried cranberry, granny smith  
apple, green onion, grain mustard  
aioli... 13

### house cheese burger\*

fresh house-ground beef, special  
sauce, lettuce, tomato, onion, pickles... 14  
*~ choice of cheddar, provolone, swiss, pepper-jack*

### blue burger\*

fresh house-ground beef, bacon, rogue  
creamery smoky blue cheese, garlic aioli,  
dijon mustard, lettuce, tomato,  
onion, pickles... 16

### blue blt

mt. shadows bacon, garlic aioli, rogue  
smokey blue cheese, lettuce, tomato,  
onion... 13

### caprese portabella sandwich

marinated portabella mushroom, cherry  
tomato, fresh mozzarella, basil aioli... 12

*\*this item may be served raw or undercooked, or  
may contain raw or undercooked ingredients*



**LARGE PLATES**

available after 5pm

add soup or garden salad to your meal... 3

**cooper pasta**

house-made fettucine pasta, mt. shadows bacon, peas, broccolini, baby kale, roasted cherry tomato, garlic, onion, white wine, butter, goat cheese, fried capers... 23  
-add chicken or steelhead... 6

**barbecued pork ribs**

mt. shadows pork ribs, half rack, honey brined and smoked, finished with house barbecue sauce, choice of roasted yukon gold potatoes or wild rice, and choice of vegetable of the week or broccolini... 24

**baked lemon rosemary steelhead**

columbia river steelhead, lemon, rosemary, honey butter, baked on cedar plank, choice of roasted yukon gold potatoes or wild rice, and choice of vegetable of the week or broccolini... 23

**roasted chicken breast**

mary's chicken, house demi, choice of roasted yukon gold potatoes or wild rice, and choice of vegetable of the week or broccolini... 23

**chili pepper top sirloin\***

8oz mt. shadows farms hand-cut top sirloin, anaheim pepper dry rub, chipotle compound butter, choice of roasted yukon gold potatoes or wild rice, and choice of vegetable of the week or broccolini... 25

**herbed beef ribeye\***

12oz mt. shadows farms hand-cut beef ribeye, seared and finished with fresh herb compound butter, choice of roasted yukon gold potatoes or wild rice, and choice of vegetable of the week or broccolini... \$32  
(excluded from birthday special)

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**Executive Chef – Josh Fry**  
**Sous Chef – Dakota Lawhead**

**Wine List**

*White*

Glass / Bottle

- Rotating House Wine**.....8/26
- Chardonnay** Maryhill Winery, WA.....8 /26
- CSMR Private Label Pinot Gris**, OR..... 10/34
- White Blend** Maryhill Winery WA.....8/26
- Riesling** St. Michelle Winery WA.....7/23
- Riesling** RK Estate, GR.....10/35
- Chardonnay** St. Innocent, OR .....11/37

*Red*

Glass/Bottle

- Rotating House Wine**.....8/26
- CSMR Private Label Summit Red**.....11/36
- Pinot Noir** Stoller Winery,OR..... 9 / 30
- Cabernet Sauvignon** Saviah Cellars WA..... 9 / 30
- Cabernet Sauvignon** Crater Lake Winery...9/30
- Pinot Noir** St.Innocent (Zenith), OR.....14/60
- Old Vine Zinfandel** The Pines, OR.....14/70
- Merlot** Pedroncelli, CA.....7/22

*Dessert/Aperitif*

Glass

- Whidbey's Port**, WA ..... 7
- Chinato** Cana's Feast, OR .....8

*Sparkling Wine*

- Argyle Vintage Brut**, OR.....14/50
- Wycliff Brut**, CA.....7/22
- Loredan Gasparini Prosecco**, OR.....11/36
- Duche de Longueville**, FR (non-alcoholic).....6/17
- Martinelli's Cider**, CA (non-alcoholic)..5/15

