



## Small Plates

### **Mt. Hood Hummus**

House Made Hummus, Castelvetrano Olives, Pickled Peppers, Grilled Pita Triangles... 10

### **Crisp Pork Belly - Lechon Kawali**

Slow Braised Pork Belly, Fried To Order, Asian-Slaw, Chili-Ginger Dipping Sauce... 12

### **Crooked Calamari**

Crooked Seasoned & Breaded Calamari, Fried and Served With Dijon & Dill Sauce... 10

### **Chicken Lettuce Wraps** <sup>GF</sup>

Grilled Chicken Breast, Iceberg Lettuce, House Slaw, Pickled Pineapple, Crooked Secret Sauce... 13

### **Crooked Tree Fries** <sup>GF</sup>

Garlic Aioli, Chipotle Aioli, Seasoned Salt... 6  
~Add Rosemary Infused Oil & Romano Cheese... 2

### **Caprese Skewers** <sup>GF</sup>

Grape Tomatoes, Marinated Fresh Mozzarella, Basil, Balsamic Reduction... 8

### **Bacon Bourbon Bombs** <sup>GF</sup>

Bourbon Marinated Dates, Smokey Rogue Blue Cheese, Wrapped In Mt. Shadows Bacon, Balsamic Reduction... 9

### **Smoked Wings** <sup>GF</sup>

One Pound of Honey Brined-Smoked Chicken, Vegetable Sticks, Blue Cheese Dressing  
Choice of House BBQ Sauce or Buffalo Style... 13

## Soups & Salads

~Add Grilled Organic Chicken OR Wild Salmon To Any Salad... 6

### **Wedge Salad** <sup>GF</sup>

Iceberg Lettuce, Bacon, Grape Tomato, Pickled Egg, House Blue Cheese Dressing... 10

### **Caesar Salad** \*

Romaine Heart, House Caesar Dressing, Croutons, Romano Cheese... 9

### **House Salad** <sup>GF</sup>

Mixed Greens, Castelvetrano Olive, Red Onion, Grape Tomato, Lemon-Basil Vinaigrette... 7

### **Chef's Choice - Soup of the Day**

8oz Cup... 5      12oz Bowl... 8

### **Quinoa Tabbouleh** <sup>GF</sup>

Quinoa, Pickled Peppers, Red Onion, Cucumber, Grape Tomato, Parsley, Basil, Romaine, Lemon basil Vinaigrette... 8

## Beverages

Coke, Diet, Sprite, Root Beer, Ginger Ale..... 3  
Coffee, Hot Chocolate, Hot Tea..... 3  
Iced Tea, Lemonade..... 3  
Dr. Brew Kombucha..... 5

Pellegrino..... 5  
Cock & Bull Ginger Beer..... 4  
Red Bull..... 4  
Juice..... 3

\*This Item May Be Served Raw Or Undercooked, OR May Contain Raw Or Undercooked Ingredients  
<sup>GF</sup> = Gluten Free

## Sandwiches

Sandwiches Served On House Baked Bread  
Accompanied With Crooked Seasoned Fries

~Substitute 6oz Soup Cup... 3

~Add Bacon... 2

~Substitute Garden Salad... 2

~Add Pickled Peppers... 1

### Wild Salmon Sandwich

Grilled Wild Salmon, Asian Slaw, Pickled Peppers,  
Onion, Thai Spice Aioli, House Bun... *Market Price*

### Milanesa

Organic Chicken Breast OR Pork Loin,  
Breaded & Fried, Lettuce, Tomato, Onion,  
Blue Bus Cortido (Salvadorian Sauerkraut),  
Chipotle Mayo, House Bun... 13

### Buffalo Chicken Sandwich

Organic Chicken Breast, Red Hot Sauce,  
Lettuce, Tomato, Onion, Pickle,  
Blue Cheese Dressing, House Bun... 14

### House Cheese Burger\*

6oz Fresh House-Ground Beef, Special Sauce,  
Lettuce, Tomato, Onion, Pickles, House Bun ... 14  
~ Choice of Cheddar, Provolone, Swiss, Pepper-Jack

### Blue Burger\*

6oz Fresh House-Ground Beef, Bacon,  
Rogue Creamery Smoky Blue Cheese,  
Garlic Aioli, Dijon Mustard, Lettuce, Tomato,  
Onion, Pickles, House Bun... 16

### The Mushroom-Falafel Burger

House Made Falafel-Mushroom-Artichoke Patty,  
Tzatziki Sauce, Mixed Greens, Tomato, Onion,  
Cucumber, House Bun... 14

## Prime Rib French Dip

6oz of Sliced House Roasted, Herbed Prime Rib, Swiss Cheese, French Roll, Pan Jus... 16

## Large Plates

Available After 5pm

Large Plates (Excluding Pasta) Are Accompanied With Your Choice Of Starch and Vegetable

~Roasted Yukon Gold Potatoes OR Wild Rice

~Chef's Vegetable Of The Day OR Broccolini

~Add 6oz Soup Cup OR Small House Salad... 4

### Pork Schnitzel

Two 5 oz. Hand Cut Pork Loin Steaks,  
Seasoned, Pounded, Breaded, and Fried,  
Creamy Whole Grain Mustard Sauce... 21

### Pan Seared Chicken Breast<sup>GF</sup>

8 oz. Mary's Chicken Breast Pan Seared  
and Finished with Fresh Herb Bur Blanc... 23

### Cedar Plank Wild Salmon<sup>GF</sup>

Wild Seasonal Salmon Fillet  
Lemon, Rosemary, Honey Butter,  
Baked On Cedar Plank... *Market Price*

### Peppered Top Sirloin<sup>\*GF</sup>

8oz Hand-Cut Locally Sourced Top Sirloin,  
Montreal Seasoning,  
House-Made Bacon Compound Butter... 26

### Herbed Beef Ribeye<sup>\*GF</sup>

12oz Hand-Cut Locally Sourced Ribeye,  
Finished With Fresh Herb Compound Butter... 32

### Creamy Pesto Pasta

House Made Fettucine Pasta, Grape Tomato,  
Onion, Zucchini, Basil Pesto Cream Sauce ... 19  
Add Chicken or Wild Salmon... 6

## Desserts

Homemade Gelato and Fresh Desserts  
Ask your server for the daily selection

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THE CROOKED  
TREE GRILL

Executive Chef – Joshua Fry  
Sous Chef – Sergio Garcia  
Artisan Baker – Lewis Fitzgerald