

Crooked Tree Tavern & Grill

Northwest Cuisine Made with Fresh, Local Ingredients

10755 Cooper Spur Road, Mt Hood, OR 97041 www.CooperSpur.com · 541-352-6692

Just 22 miles from Hood River, on the North side of Mt Hood

Crooked Tree Tavern & Grill



SMALL PLATES

Smoked Gouda Herb Puffs

Baked Smoked Gouda & Herb Bites with a Rosemary Aioli 11

Mascarpone Bruschetta

Toasted House Sourdough, Roma Tomatoes, Basil, Balsamic, Mascarpone Cheese 11

Spicy Shrimp Stuffed Avocados GF

Avocados, Shrimp, Spicy Mayonnaise, Green Onions 13

Crooked Tree Fries

Hand- Cut Fries with Seasoned Salt and Chipotle Aioli8Rosemary and Garlic9

Bacon Bourbon Bombs GF

Bourbon Marinated Dates, Smokey Rogue Blue Cheese, Applewood Bacon, Balsamic Reduction $16\,$

Crispy Chicken Wings

Hot, Mild, Teriyaki, Spicy Teriyaki, Lemon-Pepper, BBQ, or Jerk Seasoning Celery, Carrots, Bleu Cheese 16

Cooper Charcuterie Board

Artisanal Cheeses from Cascadia Creamery, Cured Meats from Stamboom Farms, Seasonal Accompaniments, Crostini 22

SANDWICHES

Sandwiches Served on Homemade Buns & Bread with Hand- Cut Crooked Tree Fries ~Sub Onion Rings, Coleslaw, House Salad, Caesar Salad, or Soup 2 ~Sub GF Bun 2

Crooked Tree French Dip

St. Helens Black Angus Tri Tip, Tillamook Swiss, Baguette, Pan Jus 19

Southern Fried Chicken Sandwich

House Breaded & Fried Free-Range All-Natural Chicken Breast, Butter Leaf Lettuce, Tomato, Pickle, Onion, Thousand Island Dressing 17 ~Substitute Grilled Chicken Upon Request

Teriyaki Chicken Sandwich

All-Natural Chicken Breast, House Teriyaki, Swiss, Coleslaw, Jalapeños, Wasabi Cream 17

Wild Salmon Burger

House Wild Salmon Patty, Butter Leaf Lettuce, Tomato, Onion, Rosemary Aioli 19

Pickled Beet Pita

Pickled Beets, Goat Cheese Herb Spread, Arugula, Walnuts 16

House Cheeseburger *

 $\frac{1}{2}$ lb Northwest Natural Mt. Shadow Beef, Butter Leaf Lettuce, Tomato, Pickle, Onion & Thousand Island Dressing 18

~Cheddar, Swiss, Blue, Pepper Jack, Goat

Add Applewood Bacon 3/Add Avocado 3/Add Grilled Onion 1

~Substitute Veggie Patty Upon Request

Game Changer Burger *

Elk Burger, Butter Leaf Lettuce, Tomato, Pickle, Onion, Thousand Island Dressing 18 ~Cheddar, Swiss, Blue, Pepper Jack, Goat

Add Applewood Bacon 3/Add Avocado 3/Add Grilled Onion 1

Tilly Jane

Bacon, Arugula, Tomato, Avocado, Cascadia Creamy Sleeping Beauty Cheese, Rosemary Aioli *17*

LARGE PLATES

1/2 Rack 'O Ribs GF

Carlton Farm's St. Louis Ribs, House BBQ, Baked Beans, Coleslaw, Potato of the Day 27

Wild Salmon GF

Seared Wild Sockeye Salmon, Lemon-Caper Sauce, Almond & Fruit Pilaf, Vegetables of the Day 32

Strawberry Jalapeño Chicken GF

Pan-seared Mary's Chicken Breast, Strawberry Chipotle Sauce, Fresh Strawberry-Jalapeño Salsa, Almond & Fruit Pilaf, Vegetable of the Day *27*

Shrimp Pesto Linguini

Jumbo Shrimp, Onions, Tomatoes, Spinach, Basil-Pesto, Romano Cheese 28

Brown Sugar BBQ Roasted Cauliflower GF

House Roasted Cauliflower, Baked Beans, Coleslaw, Potato of the Day 23

Daily Grill Specialties *

Local Hand-Cut Steaks and Chef Seasonal Selections

SOUP & SALAD

Add Wild Salmon, or Free-Range All-Natural Chicken Breast 8

Seasonal Salad Special

Fresh, Seasonal, & Locally Sourced Ingredients. Please ask your server for the Current Selection.

Garden Salad GF

Organic Baby Greens, House Sweet Pea Microgreens, Carrot, Red Onion, Cherry Tomato

~Ranch, Vegan Ranch, Blue Cheese, Balsamic Small 9/ Large 13

Caesar Salad

Romaine Heart, Romano Crusted Croutons, House Caesar Dressing Small 10/ Large 15

Soup du Jour

Cup 7/Bowl 9

DESSERT

Cooper Brownie

A Decadent Brownie Made from Scratch with Homemade Vanilla Bean Gelato 10

Crème Brûlée

A Classic Dessert Consisting of a Rich Custard Topped with Caramelized Sugar *10*

Doughnut Bites

Fresh Fried Doughnuts with Blueberry-Cardamom Icing 10

BEVERAGES

Blueberry Lavender Spritzer 5

Sparkling Strawberry CBD Lemonade 8

Boneyard CBD Soda 6

 $Lemon\hbox{-}Ginger, \textit{Passion Fruit-Orange, Grape}$

Spindrift Sparkling Water 4
Raspberry-Lime or Grapefruit

Brew Dr. Kombucha 6

Ask Your Server for the Seasonal Selections

Perrier Sparkling Water 3

Vanilla Bean Dry Soda 4

Cock & Bull Ginger Beer 5

Red Bull 5

Juice 5

Iced Tea, Lemonade 4

Coke, Diet, Sprite, Root Beer, Ginger Ale 4

Hot Chocolate, Hot Tea 4

Moby Coffee, Cooper Spur Organic Roast 4

GF = Gluten Free

V = Vegan

* Items are cooked to order. Consuming raw or under cooked meats may increase your risk of foodborne illness.

 ${\it Gratuity is automatically added to parties of 8 or more.}$