



# 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

### Cloud Cap Crostini

Toasted House Sourdough, Creamy Goat Cheese, Toasted Walnuts, Hot Honey 12

### Mt. Hood Falafel

Six Homemade Falafel Balls, House Tzatziki Sauce 10

### Crooked Tree Fries

Hand-Cut Fries with Seasoned Salt and Chipotle Aioli 8  
Rosemary and Garlic 9

### Smoked Salmon Cups

Smoked Wild Sockeye Salmon, Cream Cheese, Phyllo Cups 15

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

Bourbon Marinated Dates, Smokey Rogue Blue Cheese, Applewood Bacon, Balsamic Reduction 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, House Salad, Caesar Salad, or Soup 2 ~Sub GF Bun 2*

### Crooked Tree French Dip

St. Helens Black Angus Tri Tip, Tillamook Swiss, House 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

### Turkey-Apple Grilled Cheese Sandwich

Turkey Breast, Applewood Bacon, Granny Smith Apple, Tillamook Swiss Cheese 17

### Wild Salmon Burger

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

### Falafel Pita

Homemade Falafel, Butter Leaf Lettuce, Tomato, Onion, Tzatziki Sauce, House Pita 16

### House Cheeseburger \*

½ lb Northwest Natural Mt. Shadow Beef, Butter Leaf Lettuce, Tomato, Pickle, Onion & Thousand Island Dressing 18  
~Cheddar, Swiss, Pepper Jack, Blue, Goat  
Add Applewood Bacon 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, Pepper Jack, Blue, Goat  
Add Applewood Bacon 3/ Add Grilled Onion 1

### Crispy Pork Tenderloin Sandwich

Breaded Pork Cutlets, Pickle, Onion, House Baguette, Dijonnaise 19

## LARGE PLATES

### Shepherd's Pie

Goldendale Lamb, Peas, Carrots, Corn, Lamb Gravy, Parmesan Mashed Potatoes 28

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

Seared Wild Sockeye Salmon, Lemon-Caper Sauce, Almond & Fruit Pilaf, Vegetables of the Day 33

### Duck Confit <sup>GF</sup>

Slow Cooked Duck Legs, Mashed Potatoes, Vegetable of the Day 39

### Spaghetti Squash Primavera <sup>GF</sup>

Roasted Spaghetti Squash, Spinach, Tomato, Bell Pepper, Onion, Fresh Mozzarella 22

### Black Diamond Mac & Cheese

Baked with Grilled Chicken Breast, Applewood Bacon, Onions, Jalapeños 24

### 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 <sup>GF</sup>

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-Ginger, 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, Smith Hot Tea 4

Moby Coffee, Cooper Spur Organic Roast 4

*GF = Gluten Free*

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

*Gratuity is automatically added to parties of 8 or more.*