



Crooked Tree Tavern & Grill

Scratch Kitchen, House Made Breads & Desserts, Local Product

Small Plates

Smoked Mozzarella Sticks

Smoked Mozzarella, House Seasoned Breading, Fried & Served with House Marinara...11

Crooked Calamari

Crooked Seasoned & Breaded Calamari, Fried and Served with Dijon & Dill Sauce... 11

Mt. Hood Hummus

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

Grilled Shrimp Cocktail ^{GF}

Grilled Tiger Shrimp, Brushed with Lime Infused Butter, Served with Chipotle Cocktail Sauce & Jicama Slaw...13

Crooked Tree Fries

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

Smoked Chicken Tacos ^{GF}

Honey Brined & Smoked Chicken, Chipotle Aioli, Jicama Slaw, Corn Tortilla...8



Bacon Bourbon Bombs ^{GF}

Bourbon Marinated Dates, Smokey Rogue Blue Cheese, Wrapped In Applewood Smoked Bacon, Balsamic Reduction... 12

Smoked Buffalo Wings

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

Soups & Salads

~Add Grilled Organic Chicken or Wild Pan Seared Snapper ... 7
~Add Mushroom-Artichoke Falafel Patty ... 7

Wedge Salad ^{GF}

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

Caesar Salad ^{*}

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

Golden Beet Salad ^{GF}

Mixed Greens, Roasted Golden Beets, Pickled Onion, Toasted Pumpkin Seeds, Whole Grain Mustard Vinaigrette ... 10

Chef's Choice - Soup of the Day


8oz Cup... 5 12oz Bowl... 8

Beverages

Coke, Diet, Sprite, Root Beer, Ginger Ale..... 3	Pellegrino..... 5
Coffee, Hot Chocolate, Hot Tea..... 3	Cock & Bull Ginger Beer..... 4
Iced Tea, Lemonade..... 3	Red Bull..... 4
Brew Dr. Kombucha..... 5	Juice..... 3

**This Item May Be Served Raw Or Undercooked, OR May Contain Raw Or Undercooked Ingredients*

^{GF} = Gluten Free

\$1 for every  item sold is donated to the 44 Trails Association, supporting outdoor recreation in the Hood River & Barlow Districts of Mt. Hood.

Sandwiches

Sandwiches Served On House Baked Bread
Accompanied With Crooked Seasoned Fries

~Substitute 6oz Soup Cup... 3

~Add Bacon... 2

~Substitute Side Salad... 2

~Add Pickled Peppers... 1

Wild Tuna Melt Sandwich

Tuna Salad (Poached Wild Tuna, Red Onion, Celery, Lemon & Parsley Aioli, Capers), Provolone Cheese, Heirloom Tomato, Mountain White Bread... 14

Buffalo Chicken Sandwich

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

Prime Rib French Dip

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

The Classy BLT

Smoked Applewood Bacon, Heirloom Tomato, Lettuce, Garlic Aioli, Mountain White Bread... 13

Cuban Sandwich

Cuban Marinated Pork Shoulder, Honey Ham, Dry Cured Chorizo, Swiss Cheese, Pickles, Portland Mustard, French Roll... 15

House Cheese Burger*

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

Mushroom-Falafel Burger

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

Balsamic Onion Burger*

6oz Fresh House-Ground Beef, Balsamic Onions, Provolone Cheese, Garlic Aioli, Dijon Mustard, Lettuce, Tomato, Pickles, House Bun... 15

Game Changer Burger

Ground Elk Patty, Cheese, Lettuce, Heirloom Tomato, Onion, Pickle, Special Sauce, House Bun... 15
~ Cheddar, Swiss, Provolone, Pepper-Jack ~as Balsamic Onion Burger... 16

Large Plates

Available After 5pm

Large Plates Are Accompanied With Your Choice Of Starch and Vegetable

~Roasted Garlic Mashed Potatoes OR Wild Rice ~Chef's Vegetable Of The Day OR Broccolini

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

Pork Schnitzel

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

Cast Iron Rib-Eye*^{GF}

12oz Hand-Cut St. Helen's Ranch Ribeye, Finished with Fresh Herb Compound Butter, House Steak Sauce... 32

Pan Seared Chicken Breast^{GF}

8 oz. Mary's Chicken Breast, Pan Seared, Finished with a House Roasted Demi-Glace... 24

Grilled New York Steak*^{GF}

10 oz Hand Cut St. Helen's Ranch N.Y. Steak, Oregon Dry Spice Rub, House Steak Sauce... 28

Pan Seared Scarlet Snapper^{GF}

7 oz Wild Scarlet Snapper Fillet, Pan Seared with a Lemon, Butter, Parsley Pan Glaze... 26

Shrimp Romesco Fettuccini (no sides)

Tiger Shrimp, Fettuccini Pasta, Peas, Grape Tomato, Red Onion, Romano Cheese, Romesco Sauce (Roasted Tomatoes, Roasted Red Peppers, Almond, Garlic, Olive Oil, Seasonings) ... 27

Desserts

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

Executive Chef - Joshua Fry

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