



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

Bacon Bourbon Bombs ^{GF}

Bourbon Marinated Dates and Smokey Rogue Blue Cheese in Applewood Bacon with Balsamic Reduction 15

Bavarian Pretzel and Beer Cheese

Bavarian Pretzel with House-Made Stout Beer Cheese 12

Crooked Tree Fries

Seasoned Salt and Chipotle Aioli 6
Add Sour Cream & Onion 9

Smoked Gouda Herb Puffs

Baked Smoked Gouda & Herb Bites 9

Falafel

Crispy, House-Made Falafels with Fresh Rosemary Aioli 8

Grilled Teriyaki Steak Roll ^{GF}

Thinly Sliced Teriyaki Steak, wrapped around Fresh Vegetables 14

Poutine

French Fries Smothered in White Cheddar Cheese Curds with Beef Mushroom Gravy, Topped with Fresh Jalepeño 12

SANDWICHES

Sandwiches Served with Crooked Tree Fries

Crooked Tree French Dip

St. Helens Black Angus Tri Tip and Swiss Cheese on a Baguette, with Pan Jus 18

Southern Fried Chicken Sandwich

House Breaded & Fried Free-Range All Natural Chicken Breast, Butter Leaf Lettuce, Heirloom Tomato, Pickle, Onion & Thousand Island Dressing 16

~Substitute Grilled Chicken Upon Request

Wild Salmon Burger

House-Made, Wild Salmon Patty, Butter Leaf Lettuce, Heirloom Tomato, Pickle, Onion & Rosemary Aioli 16

Falafel Pita

House-Made Falafels in Warm Pita Bread with Butter Leaf Lettuce, Heirloom Tomatoes, Onion & Rosemary Aioli 12

Portobello Sandwich

Grilled Portobello Mushroom, Roasted Red Pepper, Creamy Herb Goat Cheese, Organic Baby Greens & Balsamic 14

House Cheese Burger *

½ lb Northwest Natural Beef, Butter Leaf Lettuce, Heirloom Tomato, Pickle, Onion & Thousand Island Dressing 16

~Cheddar, Swiss, Blue, Pepper Jack

Add Grilled Onion 1

Game Changer Burger *

Elk Burger, Butter Leaf Lettuce, Heirloom Tomato, Pickle, Onion & Thousand Island Dressing 17

~Cheddar, Swiss, Blue, Pepper Jack

Add Grilled Onion 1

LARGE PLATES

Blackened Wild Salmon ^{GF}

Wild Pacific Northwest Salmon Blackened and Pan Seared, Topped with Burr Blanc Served with Creamy Parmesan Risotto and the Vegetable of the Day 26

Grilled Flank Steak *

5 Spice Flank Steak Served with Au Gratin Potatoes and the Vegetable of the Day 24

Pork Chop

Locally Raised Pork, Maple Glazed and Topped with a Sweet and Tangy Pear Chutney Served with Au Gratin Potatoes and the Vegetable of the day 26

Penne Gratinata

Penne Pasta, Fresh Squash, Grilled Free-Range, All-Natural Chicken, Creamy Gratinata Sauce Baked with a Crispy Parmesan Crust 17

SOUP & SALAD

Add Northwest Steak*, Northwest Wild Salmon, Free-Range Chicken Breast, or House-Made Falafel 7

Garden Salad ^{GF}

Organic Baby Greens, Hood River Sweet Pea Microgreens, Carrot, Red Onion and Grape Tomatoes *Small 6/ Large 9*
~Ranch, Blue Cheese, Balsamic Dressing

Caesar Salad

Romaine Heart and Romano Crusted Croutons, with House Caesar Dressing
Small 7/ Large 11

Kale and Hazelnut Winter Salad ^{GF}

Kale, Dates, Carrots, Red Onion and Toasted Hazelnuts in a Warm Sweet and Tangy House Dressing *Small 8/ Large 12*

Soup du Jour

Cup 5/ Bowl 8

DESSERT

Cooper Brownie

A Decadent Brownie Made from Scratch with House-Made Vanilla Bean Gelato 9

Daily Dessert Special

Please Ask Your Server for the Special Selection of the Day 9

BEVERAGES

Blueberry Lavender Spritzer 5

Boneyard CBD Soda 6

Lemon-Ginger, Passion Fruit-Orange, or Grape

Brew Dr. Kombucha 6

Ask Your Server for the Seasonal Selections

Perrier Sparkling Water 3

Spindrift Sparkling Water, Orange-Mango 4

Vanilla Bean Dry Soda 4

Cock & Bull Ginger Beer 4

Iced Tea or Lemonade 3

Coke, Diet, Sprite, Root Beer, Ginger Ale 3

Juice 5

Red Bull 4

Coffee, Hot Chocolate, Hot Tea 3

Peppermint Hot Chocolate 5

Homemade Hot Pear Cider 7

* = This Item May Be Served Raw or Undercooked, or May Contain Raw or Undercooked Ingredients

GF = Gluten Free