



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, Smokey Rogue Blue Cheese, Applewood Bacon, Balsamic Reduction 15

Buffalo Cauliflower Bites ^{GF}

Fried Cauliflower Florets, House Buffalo Sauce, Ranch Dressing 9

Crooked Tree Fries

Seasoned Salt and Chipotle Aioli 8
Rosemary and Garlic 9

Smoked Gouda Herb Puffs

Baked Smoked Gouda & Herb Bites with a Rosemary Aioli 9

Roasted Beet Crostini

Roasted Beets, Microgreens, Goat Cheese, Honey 11

Coconut Shrimp

Lightly Battered in Shaved Coconut, Served with Orange Thai-Chili Sauce 14

Crooked Charcuterie Board

Artisanal Cheeses from Cascadia Creamery, Cured Meats from Stamboom Farms, Seasonal Accompaniments, Crostini 19

SANDWICHES

Sandwiches Served with Crooked Tree Fries

Crooked Tree French Dip

St. Helens Black Angus Tri Tip, Swiss Cheese, 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

Wild Salmon Burger

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

Chickpea Salad Sandwich

Chickpea Salad, Butter Leaf Lettuce, Tomato, Onion, Beets, Red Wine Vinaigrette, House-Baked Bread 15

Buffalo Cauliflower Sandwich

Fried Cauliflower, House-Made Buffalo Sauce, Butter Leaf Lettuce, Tomato, Onion, Ranch Dressing 16

House Cheese Burger *

½ lb Northwest Natural Mt. Shadow Beef, Butter Leaf Lettuce, Tomato, Pickle, Onion & Thousand Island Dressing 17
~Cheddar, Swiss, Blue, Pepper Jack
Add Grilled Onion 1

Game Changer Burger *

Elk Burger, Butter Leaf Lettuce, Tomato, Pickle, Onion, Thousand Island Dressing 18
~Cheddar, Swiss, Blue, Pepper Jack
Add Grilled Onion 1

LARGE PLATES

Wild Salmon

Grilled Wild Pacific Northwest Salmon, Spinach & Tomato Orzo Pasta, Red Wine Vinaigrette 28

Curried Chickpea & Summer Squash

Curried Chickpea, Summer Squash, Spinach & Tomato Orzo Pasta 21

Peach Glazed Chicken ^{GF}

Pan Seared Free-Range All-Natural Chicken Breast, Fresh Peach Glaze, Potatoes and Vegetables of the Day 24

Shrimp Linguine

Linguine Pasta, Jumbo Shrimp, Sundried Tomato Pesto, Spinach 26

SOUP & SALAD

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

Summer Salad Special

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

Garden Salad ^{GF}

Organic Baby Greens, Hood River Sweet Pea Microgreens, Carrot, Red Onion, Grape Tomatoes
~Ranch, Vegan Ranch, Blue Cheese, Balsamic
Small 8/ Large 12

Caesar Salad

Romaine Heart, Romano Crusted Croutons, House Caesar Dressing
Small 9/ Large 13

Soup du Jour

Cup 5/ Bowl 8

DESSERT

Cooper Brownie

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

Crème Brûlée

A Classic Dessert Consisting of a Rich Custard Topped with Caramelized Sugar 9

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 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

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

GF = Gluten Free