



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

Grilled Apple and Prosciutto ^{GF}

Stamboom Prosciutto, Honey Crisp Apple, Feta Cheese, Pistachios, Local Honey 16

Fried Green Tomatillos

Crispy Tomatillos with a Tangy Cumin Sauce 9

Crooked Tree Fries

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

Smoked Gouda Herb Puffs

Baked Smoked Gouda & Herb Bites with a Rosemary Aioli 9

Sautéed Oyster Mushrooms

Oyster Mushrooms, Garlic Butter, Caramelized Onion, Red Pepper, House-Made Pita 12

Crooked Charcuterie Board

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

SANDWICHES

Sandwiches Served on House-Made Buns & Bread with Hand-Cut 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

Cooper Coppa

Stamboom Meats Coppa, Cascadia Creamery Sleeping Beauty Cheese, Hood River Microgreens, Butter Leaf Lettuce, Tomato, Red Onion 16

Oyster Mushroom Gyro ^V

Pulled Oyster Mushrooms, Hood River Microgreens, Butter Leaf Lettuce, Tomato, Red Onion, Vegan Tzatziki Sauce in a House-Made Pita 16

House Cheeseburger *

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 ^{GF}

Grilled Wild Sockeye Salmon, Almond & Fruit Pilaf, Vegetables of the day 28

Butternut Squash Curry ^{GF, V}

Butternut Squash, Yellow Curry, Red Peppers, Spinach, Almond & Fruit Pilaf 21

Creamy Herbed Chicken

Pan Seared Free-Range All-Natural Chicken Breast, Mushrooms, Herbed Cream Sauce, Potatoes & Vegetables of the Day 24

Baked Conchiglie Pasta

Pasta Shells, Italian Sausage, Ricotta Cheese, Heirloom Tomato, Spinach 22

Daily Grill Specialties

Local Hand-Cut Steaks and Seasonal Chef's 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 Seasonal Selection.

Garden Salad ^{GF}

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

Caesar Salad

Romaine Heart, Romano Crusted Croutons, House Caesar Dressing
Small 9/ Large 14

Soup du Jour

Cup 6/ 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

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

Iced Tea or Lemonade 4

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

Juice 5

Red Bull 4

Coffee, Hot Chocolate, Hot Tea 3

Peppermint Hot Chocolate 4

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

GF = Gluten Free

V = Vegan