



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

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SMALL PLATES

Smoked Gouda Herb Puffs

Baked Smoked Gouda & Herb Bites with a Rosemary Aioli 11

Artichoke Hearts ^V

Lightly Breaded and Fried with Jalapeno Sauce 10

Baked Brie

Homemade Blackberry Compote, Spicy Candied Pecans, Homemade Pita 16

Crooked Tree Fries

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

Bacon Bourbon Bombs ^{GF}

Bourbon Marinated Dates, Smokey Rogue Blue Cheese, Applewood Bacon, Balsamic Reduction 16

Poutine

White Cheddar Cheese Curds, Beef and Chicken Gravy, Hand-Cut Fries 14

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

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

The Cuban Sandwich

Roast Pork Tenderloin, Genoa Salami, Homemade pickles, Swiss Cheese, Yellow Mustard 17

House Cheeseburger *

½ lb Northwest Natural Mt. Shadow Beef, Butter Leaf Lettuce, Tomato, Pickle, Onion & Thousand Island Dressing 18

~Cheddar, Swiss, Blue, Pepper Jack

Add Applewood Bacon 3/ 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 Applewood Bacon 3/ Add Grilled Onion 1

Fried Artichoke Pita ^V

Artichoke Hearts, Purple Cabbage Slaw, Homemade Pickles, Vegan Jalapeno Ranch, Homemade Pita 16

LARGE PLATES

Shrimp Curry ^{GF}

Jumbo Shrimp, Spinach, Peas, Jalapenos, Basmati Rice, Coconut Curry 29

Wild Salmon ^{GF}

Seared Wild Sockeye Salmon, Lemon-Caper Sauce, Almond & Fruit Pilaf, Vegetables of the day 32

Stuffed Acorn Squash ^{GF, V}

Mushroom, Bell Pepper, Red Onion, Kale, Quinoa, Fresh Herbs, Balsamic Reduction 24

Baked Gnocchi Alfredo

Grilled Chicken Breast, Homemade Gnocchi, Red & Green Onion, Creamy Alfredo Sauce 26

Substitute Jumbo Shrimp 3

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 Seasonal Selection.

Garden Salad ^{GF}

Organic Baby Greens, 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

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, Hot Tea 4

Moby Coffee, Cooper Spur Organic Roast 4

GF = Gluten Free

V = Vegan

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