



TILIKUM STATION

SPECIALS

LUNCH SPECIAL 15.00
Mondays - Fridays 11am - 2pm
garlic cheese bread with one topping & small Caesar

HAPPY HOUR MARGHERITA 12.00

HAPPY HOUR PINTS 6.00

all day Mon & Tues, 2pm-5pm Wed-Fri

NOT PIZZA

WOOD-FIRED HAZELNUTS 6.00
sea salt

WARM MARINATED OLIVES 6.00
in olive oil with oregano, chili flakes

LARGE HOUSE SALAD 12.00

SMALL HOUSE SALAD 7.00

red leaf lettuce, cherry tomatoes,
pickled red onion, sun-dried tomato vinaigrette

LARGE CAESAR SALAD 13.00

SMALL CAESAR SALAD 8.00

chopped romaine, crouton,
parmesan, Caesar dressing

PIZZERIA SALAD 14.00

chopped romaine, artichoke, olives,
pepperoncini, salami, roasted red peppers,
red onion, parmesan, sun-dried tomato vinaigrette

BURRATA SALAD 14.00

arugula, cherry tomatoes, artichoke hearts,
fresh basil, toasted hazelnuts, balsamic vinaigrette

GARLIC CHEESE BREAD 9.00

wood-fired pizza crust, marinara

ADD CHICKEN 5.00

to any large salad

SPUN-TO-ORDER ICE CREAM

VANILLA 5.00

graham crumb, amarena cherries

CHOCOLATE 5.00

toasted hazelnuts, white chocolate pearls

RED SAUCE PIZZA

TOMATO PIE - CHEESELESS! 10.00
house-made marinara with shallots, garlic,
oregano, basil / add burrata for \$5

CHEESE 12.00
aged & fresh mozzarella, parmesan

MARGHERITA 14.00
aged & fresh mozzarella, parmesan, fresh basil, olive oil

PEPPERONI 16.00
aged & fresh mozzarella, pepperoni, oregano, parmesan

PINEAPPLE EXPRESS 19.00
pepperoni, pineapple, roasted jalapeños,
aged & fresh mozzarella

DIABLO 17.00
soppressata, calabrian chili,
aged & fresh mozzarella, local honey

WHITE SAUCE PIZZA

ALPINE 17.00
brussels sprouts, bacon, roasted garlic,
gruyere and fontina cheeses

PAPPY 16.00
fennel sausage, aged & fresh mozzarella,
parmesan, jalapeños, red onions

DIABLO BLANCO 17.00
soppressata, calabrian chili,
aged & fresh mozzarella, local honey

CHOKED CHICKEN 19.00
fired-roasted chicken, artichoke hearts, roasted
red peppers, aged & fresh mozzarella, parmesan

GARLIC OIL PIZZA

TILIKUM 16.00
fresh mozzarella, cherry tomatoes,
roasted garlic, fresh basil, parmesan

WOOD-FIRED MUSHROOM 16.00
aged & fresh mozzarella, parmesan, seasonal mushrooms,
wood-fired onions, chèvre, arugula, balsamic

SIDE OF RANCH DRESSING 1.00

→ BUILD YOUR OWN WITH UP TO 3 TOPPINGS ←

START WITH A CHEESE PIZZA 12.00
choice of red or white sauce, or garlic oil

\$5 TOPPINGS

- ezzo pepperoni
- spicy soppressata
- fennel sausage
- chicken
- bacon
- anchovy
- burrata

\$4 TOPPINGS

- cherry tomatoes
- seasonal mushrooms
- chèvre cheese
- brussels sprouts
- gruyere/fontina
- smoked feta
- calabrian chiles

\$3 TOPPINGS

- fresh basil
- roasted garlic
- artichoke hearts
- roasted red peppers
- kalamata olives
- red onions
- jalapeños
- pineapple

\$2 TOPPINGS

- oregano
- local honey
- balsamic glaze
- EVOO
- SUB G.F. DOUGH**
- SUB Vegan Cheese**

Valued Guests, an 18% service charge has been added to all food and beverage purchases.
This will go directly to our staff in appreciation of their service.



TILIKUM STATION

\$15 TASTER TRAY OF 6 BEERS / \$19 64oz PITCHER
please inquire about our seasonal ales, cans, and bottles



MT. HOOD LAGER \$7.5/pint

The classic American-style lager has a light body and crisp finish, worthy of any and all adventures in the name of our iconic peak. O.G. 1.044 | ABV 4.6%



CASCADIAN PALE ALE \$7.5/pint

Light and hoppy, with a touch of wheat malt to soften the body and lay the foundation for healthy whirlpool and dry hop additions of Cascade, Chinook, and Meridian hops for a clean fruitiness. O.G. 1.054 | ABV 5.4%



ICE AXE INDIA PALE ALE \$7.5/pint

Our flagship beer since 1992. Citrus and pine aromas harmonize with lightly toasted malts to produce the original India Pale Ale of Mt. Hood. O.G 1.062 | ABV 6.5%



TIMBERLINE TUCKER DOUBLE IPA \$7.5/pint

The iconic Tucker Sno-Cat is worthy of a big, West coast double IPA. Strata, Chinook & Mosaic hops really create an explosive aroma of grapefruit & pine. O.G 1.075 | ABV 8.0%



CLOUD CAP AMBER ALE \$7.5/pint

This beer is simply enjoyable. We keep all of the flavors in harmony as to not distract from the overall balance of the beer. Authentic British Crystal malts & earthy hops are a fantastic pair. O.G. 1.052 | ABV 5.0%



HOGSBACK OATMEAL STOUT \$7.5/pint

We layer in loads of specialty malt to generate a rich, complex export stout. A healthy dose of oats, both malted & unmalted with a touch of molasses add to the complexity. O.G. 1.060 | ABV 5.7%

COCKTAILS

CABOOSE Timberline Vodka, huckleberry, lime, lemonade	12.00
GINGER MULE Crater Lake Ginger Vodka, ginger beer, lime	12.00
MARGARITA Espolon Tequila, triple sec, lime	12.00
PAPER PLANE Bulleit Bourbon, aperol, amaro, lemon	12.00

WINE

STOLLER ROSE	11.00
TIMBERLINE PINOT GRIS	11.00
TIMBERLINE CHARDONNAY	11.00
TIMBERLINE PINOT NOIR	11.00

SPIRITS LIST

pricing depends on the cocktail

TIMBERLINE VODKA, CRATER LAKE SWEET GINGER VODKA, CRATER LAKE GIN, ESPOLON TEQUILA, BULLEIT BOURBON, CAPTAIN MORGAN SPICED RUM, PEPPERMINT SCHNAPPS, BACARDI RUM, AVERNA, APEROL

NON-ALCOHOLIC BEVERAGES

PEPSI, DIET PEPSI, ROOT BEER,	3.00	LIPTON UNSWEETENED ICE TEA	3.00
STARRY, DR. PEPPER comes with one free refill		HOT CIDER	3.00
HUCKLEBERRY LEMONADE	5.00	HOT CHOCOLATE	3.00
TROPICANA LEMONADE	3.00	STEVEN SMITH HOT TEAS	4.00
		APPLE JUICE	2.00