



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 & oregano

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

LARGE HOUSE SALAD 13.00

SMALL HOUSE SALAD 7.00
red leaf lettuce, cherry tomatoes,
pickled red onion, sun-dried tomato vinaigrette

LARGE CAESAR SALAD 15.00

SMALL CAESAR SALAD 8.00
chopped romaine, crouton,
parmesan, Caesar dressing

PIZZERIA SALAD 16.00

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

BURRATA SALAD 16.00

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 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! 12.00
house-made marinara with shallots, garlic,
oregano, basil / add burrata for \$5

CHEESE 14.00
aged & fresh mozzarella, parmesan

MARGHERITA 16.00
aged & fresh mozzarella, parmesan, fresh basil, olive oil

PEPPERONI 18.00
aged & fresh mozzarella, pepperoni, oregano, parmesan

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

DIABLO 19.00
soppressata, calabrian chili,
aged & fresh mozzarella, local honey

WHITE SAUCE PIZZA

ALPINE 19.00
brussels sprouts, bacon, roasted garlic,
gruyere and fontina cheeses

PAPPY 18.00
fennel sausage, aged & fresh mozzarella,
parmesan, jalapeños, red onions

DIABLO BLANCO 19.00
soppressata, calabrian chili,
aged & fresh mozzarella, local honey

CHOKED CHICKEN 21.00
fired-roasted chicken, artichoke hearts, roasted
red peppers, aged & fresh mozzarella, parmesan

GARLIC OIL PIZZA

TILIKUM 18.00
fresh mozzarella, cherry tomatoes,
roasted garlic, fresh basil, parmesan

WOOD-FIRED MUSHROOM 18.00
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 14.00
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

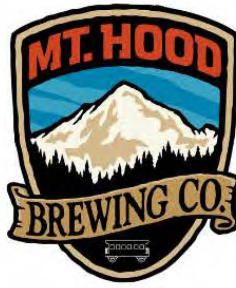
\$3 TOPPINGS

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%



SEASONAL SELECTIONS \$7.5/pint

Our Brewmaster and team brew specific styles to compliment and highlight the unique Pacific Northwest seasons. Seasonal selections are listed behind the counter on the chalkboard.

COCKTAILS

CABOOSE Timberline Vodka, huckleberry, lime, lemonade	14.00
SALMONCITO Crater Lake Gin, Campari, grapefruit juice, tonic	14.00
CALABRIAN MARGARITA Espolon Tequila, Triple Sec, Calabrian Chili, lime	14.00
PAPER PLANE Bulleit Bourbon, Aperol, Montenegro, lemon juice	14.00
CRATER LAKE MULE Crater Lake Ginger Vodka, ginger beer, lime	14.00

WINE

STOLLER ROSE	12.00
TIMBERLINE PINOT GRIS	12.00
TIMBERLINE CHARDONNAY	12.00
TIMBERLINE PINOT NOIR	12.00

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, BACARDI RUM,
MONTENEGRO, APEROL, CAMPARI

NON-ALCOHOLIC BEVERAGES

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