

WORTHY BREWING

Est. 2012 *Bend, OR*

Local, Green, Tasty

STARTERS

SAGE & SPIRIT PRETZEL DUO \$8

two Sparrow Bakery soft pretzels, Worthy garden sage, sea salt, Lights Out stout mustard, Prefunk Pale Ale cheese

best paired with Prefunk Pale Ale

LIVE LONG AND PROSPER \$12

HUMMUS PLATE

olive oil brushed flatbread, olive tapenade, feta, vegetable crudité

best paired with Worthy IPA

BINGE WORTHY BRUSSELS \$10

Brussels, malt vinegar powder, molasses, filberts, sea salt

best paired with Stoker Red Ale

CHRONIC NACHOS \$14

Carlton NW pork carnitas, queso, chimichurri, radish, Fresno chili, lime crema

best paired with Strata IPA

WORTHY WINGS \$12

one pound of drumettes tossed with choice of house Thai chili, BBQ, or Carolina hot sauce, carrots, celery, choice of buttermilk ranch or bleu cheese dressing

best paired with Worthy Imperial IPA

CRISPY PORK RINDS \$5

ancho chili powder, lime, cilantro crema dip

best paired with Lifeboat Lager

TACOS

SALSA CHOICE - fire roasted, verde, mango

THE BRANDO* \$15

seared sustainably farmed Columbia River Steelhead, guacamole, cabbage slaw, cilantro, lime, chipotle aioli

best paired with Prefunk Pale Ale

THE BYRD \$14

NW Natural braised chicken thigh, ranchero sauce, green chili, chopped lettuce, Tillamook Jack cheese, lime, radish

best paired with Stoker Red Ale

THE PIG \$15

Carlton NW Pork carnitas, Lights Out Stout mole negro, cabbage slaw, cotija, radish, lime

best paired with Lights Out Stout

PUB EVENTS

MONDAYS | PUB TRIVIA

6-8 PM

Geeks Who Drink, in the Hop Mahal

WEDNESDAYS | LOCAL'S HAPPY HOUR

4PM - CLOSE

Beer and Brat Special \$9 Growler Fills

SOUPS & SALADS

SALAD ADDITIONS: chicken \$4 | steak* \$9 | steelhead* \$9
albacore tuna* \$9

OREGON TACO SALAD \$15

Carlton roast pork, chopped romaine, spiced black beans, poblano peppers, cilantro, pepitas, chipotle buttermilk dressing, Oaxacan cheese quesadilla

best paired with Worthy IPA

SALAD-UBRIOUS \$9

Bluebird Grains farro, Arcadian mixed greens, coconut green goddess dressing, Honeycrisp apple, marinated avocado, candied filberts

best paired with Strata IPA

COFFEE ROASTED BEET SALAD \$9

mixed local beets, arugula, Lights Out Stout mustard-honey dressing, dehydrated orange, feta, toasted oats

best paired with Worthy Imperial IPA

LIBERTY STEAK SALAD* \$16

7oz grilled Oregon Natural Beef bavette, chopped romaine & arugula, red onion, cotija, red pepper, pickled serrano-mango chutney, tamarind vinaigrette, crispy shallots, cilantro

best paired with Hopstar II Golden Ale

THE KESEY CAESAR SALAD \$6

romaine lettuce, parmesan, focaccia croutons, lemon, egg-less Caesar dressing

best paired with Strata IPA

SHIP OF FOOLS CHOWDER \$5/7

coconut milk base, Thai twist on a New England classic (GF/DF)

best paired with Lights Out Stout

SOUP OF THE DAY \$5/7

ask your server about our daily special

Our mantra: 'Earth First. Beer Second.' is reflected in our sourcing of products from local partners who are aligned with our core values. At Worthy, we are trying to do our part to minimize waste and support our Central Oregon neighbors. Our purveyors include:

Addy Mac's Ice Cream
Agricultural Connections
Big Ed's Bakery
Carlton NW Pork
Charlie's Produce
Deschutes Pasta Co.
Don Froylan
Eberhards Dairy
Freddy Guys Hazelnuts
Good Karma GF Bakery
Greene Bros Beef

Oregon Natural Beef
Pacific Seafood
PNW Natural Poultry
Shepherd's Grain
Sparrow Bakery
Stalk Market Compostables
Tillamook Cheese
Tre-Fin Tuna
Willamette Valley Pies
Worthy Garden Club

PLATTERS

SEARED STEELHEAD* \$18

sustainably farmed Columbia River steelhead, roasted red potatoes, avocado-tomatillo relish, radish, lime crema

best paired with Worthy IPA

BUTTERMILK FRIED CHICKEN \$16

PNW Natural boneless chicken thighs, white cheddar grit cake, arugula, delicata squash, red chili paste, Strata honey nectar drizzle

best paired with Prefunk Pale Ale

WILD PACIFIC FISH & CHIPS \$19/21

7oz Pacific cod or Tre-Fin albacore tuna, Turkish smoked chili spiced jojos, coleslaw, lemon tartar, ginger pickled beets

best paired with Worthy Imperial IPA

GRILLED BIG AXE STEAK* \$17

Oregon Natural beef, Lights Out Stout mole negro, black bean croquette, arugula, radish, torched cotija

best paired with Lights Out Stout

PUB MAC N' CHEESE \$15

Deschutes Pasta Co. fusilli, smoked mozzarella, Benton's country ham, citrus & herb crumbs

best paired with Stoker Red Ale

PIZZA

HOMEGROWN \$15

olive oil, mozzarella, basil, mushrooms, roasted garlic, Mama Lil's peppers, parmesan

best paired with Lifeboat Lager

OREGON PEAR \$17

olive oil, Anjou pear, mozzarella, Benton's country ham, filberts, oregano, honey drizzle

best paired with Strata IPA

SMOKEHOUSE \$17

marinara, sausage, pepperoni, mozzarella, herbs, parmesan

best paired with Prefunk Pale Ale

AL PASTOR \$17

Guajillo-tomato sauce, mozzarella, grilled pineapple, carnitas, jalapeño, cilantro

best paired with Lifeboat Lager

CASCADE MARGARITA \$17

pomodoro, mozzarella, basil

best paired with Worthy IPA

SANDWICHES

SANDWICHES COME WITH CHOICE OF:

pub fries, sweet potato fries or veggie sticks with ranch.

Substitute cup of soup, house or Caesar salad - \$2.

Add bleu cheese crumbles, Tillamook pepper jack, cheddar or Swiss -\$1, thick-cut bacon - \$2

EAST SIDE REUBEN \$15

ale braised corned beef, sauerkraut, 1,000 Island, Tillamook Swiss, Sparrow Bakery rye

best paired with Worthy IPA

EAST SIDE TORTA \$13

roast pork carnitas, chipotle aioli, cilantro-cabbage slaw, pickled serrano-mango jam, toasted coconut, Big Ed's potato roll

best paired with Hopstar II Golden Ale

BAXTER BURGER \$13

Oregon Natural beef, lettuce, tomato, onion, 1,000 Island, Sparrow Bakery brioche bun

best paired with Lifeboat Lager

MAGIC BUS BURGER \$15

Oregon Natural beef, house BBQ, pickles, Tillamook cheddar, fried onion, lettuce, tomato, Sparrow Bakery brioche bun

best paired with Stoker Red Ale

PREFUNK BURGER \$15

Oregon Natural beef, green chili relish, Tillamook pepper jack, guacamole, lettuce, tomato, Sparrow Bakery brioche bun

best paired with Prefunk Pale Ale

*Substitute Worthy's homemade chickpea & quinoa veggie burger for any sandwich or salad set.

ADOBO SEARED STEELHEAD SANDO* \$17

sustainably farmed Columbia River steelhead, Mexican crema, frisée, pickled red onion, chili & carrot slaw, Big Ed's potato roll

best paired with Worthy IPA

FRIEND OF THE DEVIL FRIED CHICKEN SANDO \$14

PNW Natural boneless skinless thigh, Strata honey nectar, Fresno chili jam, house pickle, Tillamook cheddar, lettuce, Sparrow Bakery brioche bun

best paired with Strata IPA

GRILLED CHICKEN FLATBREAD \$15

PNW Natural chicken breast, fig aioli, honeycrisp apple, brie, bacon, frisée, brick oven flatbread

best paired with Lifeboat Lager

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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