



Tacos

Radiantly Rebellious Pop Arte Tacos
with Buzz Worthy Beers

1 taco for \$5 OR 3 tacos for \$12

- 1 **The Frida Kahlo**
sweet potato; Oaxacan cheese, roasted poblano, tomatillo-avocado relish, fresh oregano, Reyes corn tortilla
- 2 **The Aztec**
mulato chile beer-braised Oregon Country short rib; queso smear, tomatillo-avocado relish, mulato chile bbq, fresno chilies, Reyes corn tortilla
- 3 **The Zapata**
seared wild Pacific snapper; guajillo chile sauce, cabbage, mango pico, pickled pepper crema, Reyes corn tortilla
- 4 **The Pancho Villa**
roasted Carlton Farm Yucatecan cochinita pork; black bean smear, pickled red onion, fuego sauce, cilantro, Reyes corn tortilla
- 5 **The Red Headed Stranger**
roast NW Natural chicken thigh; green chile, melted jack cheese, ranchero sauce, chopped lettuce, radish, cilantro, flour tortilla
- 6 **The Mayan**
grilled Oregon Country beef bavette asada; mole verde, cabbage, cotija, radish, lime, Reyes corn tortilla
- 7 **The Sea of Cortez**
fried wild Gulf Capital rock shrimp; carrot-habanero sauce, green cabbage, Mama Lil's pepper crema, mango pico, black lime, flour tortilla
- 8 **The Bourdain**
house made chorizo with Carlton Farm pork; Casad Farm kennebec potato, cotija, crema, avocado relish, pickled white onion, serrano chiles, Reyes corn tortilla
- 9 **Taco Local Especial**
Central Oregon artisan produced ingredients - see chalkboard for today's local

Other Stuff

Chips & Salsa	\$2
Chips & Queso	\$5
Chips & Quacamole	\$6
Spicy Cantina Peanuts*	\$4

We welcome all dietary restrictions; please ask a Worthy employee about modifications
Our kitchen contains peanuts

Not Tacos

Papas Bravas	\$6
fried Casad Farms kennebec potatoes, pickled pepper crema, cotija, cilantro, avocado	
Tulum Taco Salad	\$10
fried Casad Farms kennebec potatoes, pickled pepper crema, cotija, cilantro, avocado	
Enchilada Verdes	\$14 / \$16
fried Casad Farms kennebec potatoes, pickled pepper crema, cotija, cilantro, avocado	
Chicharrones	\$4
fried Casad Farms kennebec potatoes, pickled chile & citrus zest, pickled veggie aioli	
Nachos	\$10
queso, Fresno chili, radish, cotija, roasted poblano, avocado relish	
add pork, short rib, or chicken	\$2
Chicken Tortilla Soup	\$5

Niños

Quesadilla	\$3.5
Fried Potatoes	\$3.5
Taco (chicken, pork, beef w/ lettuce & cheese)	\$3.5
Side Rice	\$2
Side Beans	\$2

Dessert

Churros	\$5
cinnamon, sugar, cajeta	
Mexican Hot Cocoa	\$4
steamed milk, spices, whipped cream	

Cocktails

House Margarita	\$10
Altos silver, triple sec, fresh lime, simple syrup, salted rim	
Cadillac Margarita	\$12
Avion silver, Cointreau, fresh lime, salted rim	
Mexican Mule	\$9
Altos silver, ginger beer, lime	
Paloma	\$11
Altos silver, fresh grapefruit	
Wine	\$7 / glass
Twin Vines - vinho verde (Portugal)	
Kaiken - malbec reserva (Argentina)	
Crios - torrontes (Argentina)	

Local. Green. Tasty.

We take pride in sourcing local produce and hops to create out food and beer. Here are some of the farms and ranches we source our products from:

Bend: Agricultural Connections, Boundless Farmstead, Tortillaria Reyes, Worthy Garden Club
Portland/Willamette Valley: Charlie's Produce, Indie Hops, Carlton Farms, Don Froylan Cheese
Central Oregon: Oregon Natural, Casad Farm