

WORTHY BREWING

Est. 2012 *Bend, OR*

SUMMER MENU

STARTERS

SAGE & SPIRIT PRETZEL DUO \$8

two Sparrow Bakery soft pretzels, Worthy garden sage, sea salt, Lights Out Stout mustard, Secret Spot Pacific Pale Ale cheese
best paired with Secret Spot Pacific Pale

LIVE LONG AND PROSPER \$12

HUMMUS PLATE
garlic olive oil brushed flatbread, olive tapenade, feta, vegetable crudités
best paired with Worthy IPA

BINGE WORTHY BRUSSELS \$10

brussels, malt vinegar powder, molasses, filberts, sea salt
best paired with HopZen Imperial IPA

CHRONIC NACHOS \$8/14*

Carlton NW pork carnitas, queso, chimichurri, radish, Fresno chili, lime crema
*half or full order
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 HopZen Imperial IPA

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:

SOUPS & SALADS

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

OAXACAN CHOPPED SALAD \$15

Carlton roast pork carnitas, chopped romaine, spiced black beans, poblano peppers, cilantro, pepitas, cotija, chipotle buttermilk dressing, Oaxacan cheese quesadilla
best paired with Worthy IPA

COFFEE ROASTED BEET SALAD \$9

mixed local beets, arugula, Lights Out Stout mustard-honey dressing, feta, spiced toasted oats
best paired with HopZen 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 Worthy IPA

THE KESEY CAESAR SALAD \$6

romaine lettuce, shaved parmesan, focaccia croutons, lemon, egg-less Caesar dressing
best paired with Strata IPA

COCONUT CLAM CHOWDER \$5/7

Thai twist on a New England classic (GF/DF) coconut milk base, clams, potato and veggies
best paired with Lights Out Stout

SOUP OF THE DAY \$5/7

ask your server about our daily special

Addy Mac's Ice Cream, Agricultural Connections, Big Ed's Bakery, Carlton NW Pork, Charlie's Produce, Deschutes Pasta Co., Don Froylan Cheese, 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, Willamette Valley Pies, Worthy Garden Club

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PLATTERS

SEARED STEELHEAD OR STEAK* \$18

sustainably farmed Columbia River steelhead, or 7oz grilled Oregon natural beef bevette steak, roasted red potatoes, avocado-tomatillo relish, radish, lime crema

best paired with Worthy IPA

WILD PACIFIC FISH & CHIPS \$19

7oz Pacific cod, coleslaw, lemon tartar, ginger pickled beets, choice of pub fries or sweet potato fries

best paired with HopZen Imperial IPA

PUB MAC N' CHEESE \$12

Deschutes Pasta Co. fusilli, mozzarella, citrus & herb crumbs

add Benton's Smoky ham \$3

add a beer bratwurst \$3

best paired with Strata IPA

PIZZA

HOMEGROWN \$15

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

best paired with Sol Power Pilsner

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 Secret Spot Pacific Pale

AL PASTOR \$17

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

best paired with Sol Power Pilsner

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 Secret Spot Pacific Pale

THE PIG \$15

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

best paired with Lights Out Stout

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

Substitute Worthy's housemade chickpea and quinoa veggie burger for any sandwich or salad set

EAST SIDE REUBEN \$15

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

best paired with Worthy IPA

BAXTER BURGER* \$13

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

make it funky: add pepperjack, guacamole, green chile relish \$3

best paired with Secret Spot Pacific Pale

MAGIC BUS BURGER* \$15

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

best paired with Worthy IPA

FRIEND OF THE DEVIL \$14

FRIED CHICKEN SANDO

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

best paired with Strata IPA

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