

LOCAL, FRESH & TASTY

STARTERS

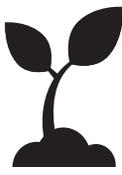
SAGE & SPIRIT PRETZEL DUO \$8
 two Sparrow Bakery soft pretzels, Worthy garden sage, sea salt, Lights Out Stout mustard, Secret Spot Pacific Pale Ale cheese
best paired with Secret Spot Pacific Pale

LIVE LONG AND PROSPER HUMMUS PLATE \$12
 garlic olive oil brushed flatbread, olives, feta, vegetable crudité
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, jalapeno sauce, radish, red bell peppers and pickled red onion, 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, cucumber, choice of buttermilk ranch or bleu cheese dressing
best paired with Hop Zen Imperial IPA



Garden to Table: Our Worthy garden grows chives, sage, thyme, oregano, mint, edible flowers, basil and cherry tomatoes that we use in our dishes. We also provide compost to local farms in an effort to reduce our environmental footprint.

SOUPS & SALADS

SALAD ADDITIONS:
 chicken \$4 | pork \$5 | steak* \$9 | steelhead* \$9

OAXACAN CHOPPED SALAD \$15
 Carlton roast pork carnitas, chopped romaine, spiced black beans, poblano peppers, cilantro, roasted sunflower seeds, cotija, jalapeno ranch dressing, Oaxacan cheese quesadilla
best paired with Worthy IPA

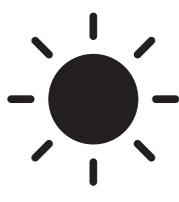
SUMMER SALAD \$11
 spring mix, tossed in strawberry balsamic dressing, topped with fresh local strawberries, blueberries, house made granola and hazelnut clusters, feta with a Strata nectar drizzle
best paired with HopZen Imperial IPA

LIBERTY STEAK SALAD* \$16
 6oz grilled Oregon Country Natural flat iron steak, 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 topped with cilantro
best paired with Lights Out Stout

REFUEL BOWL \$10
 carrot poblano rice, black beans, roasted potatoes, red bell peppers, spring mix, radish, cilantro, onion and fresh avocado tossed with jalapeno sauce
best paired with Worthy IPA



Sol Power: Did you know Worthy has 117 rooftop solar panels? 56 are dedicated to heating water for our brewing process. We also have 48 solar panels above the Star Bar. In total these solar panels produce a yearly average of 10% of our power.



DIGGY DOG SCOOP \$5
 chicken thigh, carrots, cucumber

Our mantra: 'Earth First. Beer Second.' reflects how we source from local partners. Together we can do our part to minimize waste and support the Central Oregon community.

Partners: Addy Mac's Ice Cream, Agricultural Connections, Carlton NW Pork, Charlie's Produce, Deschutes Pasta Co., Don Froylan Cheese, Eberhards Dairy, Freddy Guys Hazelnuts, Greene Bros Beef, Oregon Country 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* \$19
 sustainably farmed Columbia River steelhead or 6oz
 grilled Oregon Country Natural flat iron 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, choice of
 pub fries or sweet potato fries
best paired with HopZen Imperial IPA

PUB MAC N' CHEESE \$13
 Deschutes Pasta Co. fusilli, mozzarella,
 citrus & herb crumbs
 add a beer bratwurst \$4
 add grilled chicken \$4
best paired with Strata IPA

SANDOS

SIDE CHOICE - pub fries, sweet potato fries or vegetable
 crudites. Substitute cup of soup, house or Caesar salad - \$2
 Add bleu cheese crumbles, Tillamook pepper jack,
 cheddar or Swiss -\$1 thick-cut bacon - \$2
**Substitutie 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
 Country 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
 Country Natural beef, house BBQ, house 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



Home Grown Oregon Beef: All of our
 burgers are sourced from Oregon
 County Natural Beef. 100% grass-fed,
 hormone-free, free-range, animal-welfare
 certified, Oregon grazed and raised.

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

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, 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
 marinara, mozzarella, Carlton NW pork carnitas, Oaxacan spices,
 grilled fresh pineapple, jalapeno, pickled onion, cilantro
best paired with Sol Power Pils

BUILD YOUR OWN Starting at \$14

CHEESE - mozzarella BASE CHOICE - olive oil, marinara, buffalo

Add VEGGIE		Add PROTEIN		Add SWEET
shroom \$1	garlic \$1	anchovies \$1	chicken \$2	honey \$1
onion \$1	jalapeno \$1	sausage \$2	bacon \$2	pineapple \$1
bell pepper \$1	kalamata \$1	pepperoni \$2	pork \$3	
Mama Lil's \$2	tomato \$1	ham \$3		



JUAN'S OAXACAN WONDERS 2019 WINNER
TOP X CHEF BEND

SALSA CHOICE - fire roasted, verde, mango

JUAN'S STEELHEAD TACOS \$15
 Sustainably farmed Columbia River steelhead, house
 made cabbage slaw, lime crema and jalapeno drizzle
 served on corn tortillas
best paired with Secret Spot Pacific Pale

JUAN'S QUESADILLA \$10
 Carlton NW pork carnitas, black bean smear, Oaxacan cheese,
 cabbage, jalapeno sauce, topped with lime crema and served
 on a bed of mixed greens tossed in jalapeno ranch
best paired with HopZen Imperial IPA

JUAN'S WET BURRITO \$13
 Carlton NW pork carnitas or grilled chicken, poblano
 peppers, onion, romaine, Oaxacan cheese, carrot poblano
 rice in a flour tortilla smothered in enchilada sauce and lime
 crema drizzle, topped with pickled onion, served with a
 garden salad tossed in jalapeno ranch
best paired with Worthy IPA

Want more Oaxacan?

Check out Taps & Tacos in downtown Bend:
 806 NW Brooks St #110, Bend, OR 97703