



OAXACAN INSPIRED, LOCAL, AWARD WINNING

## TACOS

Radiantly Rebellious Pop Arte Tacos & Buzz Worthy Beers  
**1 taco for \$5 OR 3 tacos for \$12 (mix & match)**

### 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, pickled onion, 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, habanero fuego sauce, cilantro, Reyes corn tortilla

### 5 THE RED HEADED STRANGER

roast NW Natural chicken thigh; green chile, melted jack cheese, ranchero sauce, cabbage, radish, flour tortilla

### 6 THE MAYAN

grilled Oregon Country beef bavette asada, mole verde, cabbage, cotija, radish, Reyes corn tortilla

### 7 THE SEA OF CORTEZ

breaded and fried wild Gulf Capital rock shrimp; carrot-habanero sauce, green cabbage, Mama Lil's pepper crema, mango pico, black lime dust, 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



## 2019 WINNER TOP X CHEF BEND

**About our executive chef: Juan**

2019 winner of the Top Chef title at Bite of Bend. Juan has been an integral part of the culinary scene in Central Oregon for over 13 years and now calls Worthy Brewing home as the head chef at Taps & Tacos.

## NOT TACOS

### TULUM TACO SALAD **\$10**

chopped romaine, black beans, mango pico, radish, pickled onion, toasted coconut, cilantro-lime dressing  
add snapper, pork, chicken **+\$2**  
add short rib, shrimp or carne asada **+\$4**

### NACHOS **\$6/10**

queso, pickled onion, radish, cotija, black beans, avocado relish  
add pork or chicken **+\$2**  
add short rib or carne asada **+\$4**

### JUAN'S SOUP OF THE DAY **\$5**

ask your bartender about today's selection

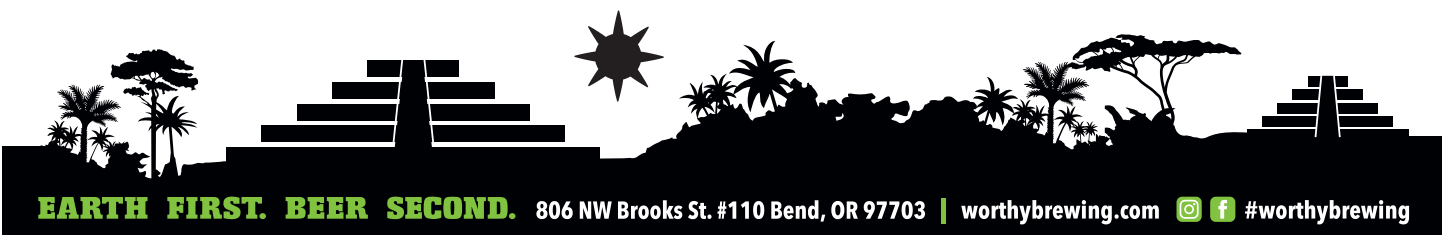
### JUAN'S QUESADILLA **\$10**

Carlton NW pork carnitas, black bean smear, Oaxacan cheese, cabbage, jalapeno sauce, topped with lime crema and served on a bed of mixed greens

### JUAN'S WET BURRITO **\$13**

Carlton NW pork carnitas or grilled chicken, poblano peppers, onion, romaine, Oaxacan cheese in a flour tortilla smothered in red sauce and lime crema drizzle served with a garden salad tossed in jalapeno ranch

\*See chalkboard for daily specials





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## NIÑOS

Free churro included with meal for children under 12 years old.

<b>QUESADILLA</b> add chicken, pork or beef +\$2	<b>\$3.5</b>
<b>FRIED POTATOES</b> (with Cotija)	<b>\$3.5</b>
<b>TACO</b> (chicken, pork or beef & cheese)	<b>\$3.5</b>
<b>SIDE BEANS</b> (whole black beans)	<b>\$3</b>

## DESSERTS

<b>CHURROS</b> (cinnamon, sugar, cajeta)	<b>\$5</b>
<b>JUAN'S FRIED ICE CREAM</b>	<b>\$6</b>

Coconut crusted, cajeta-coated Ice Cream with warm cinnamon, sugar sopaipillas, and local fresh strawberries



**BEST IN BEND**



### Want more Worthy?

Check out our main pub on the east side:  
495 NE Bellevue Dr. Bend, OR 97701

## BITES

<b>CHIPS &amp; SALSA</b>	<b>\$3</b>
<b>CHIPS &amp; QUESO</b>	<b>\$6</b>
<b>CHIPS &amp; GUACAMOLE</b>	<b>\$7</b>
<b>PAPAS BRAVAS</b> fried Casad Farms kennebec potatoes, pickled pepper crema, cotija, cilantro, tomatillo-avocado relish	<b>\$6</b>

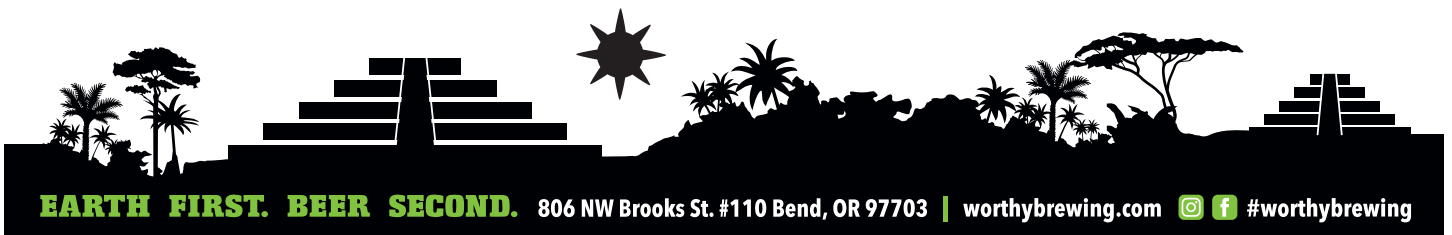
We welcome all dietary restrictions; please ask a Worthy employee about modifications \*Our kitchen contains peanuts\*

## COCKTAILS

<b>CLASSIC MARGARITA</b> Altos silver, triple sec, fresh lime, simple syrup, salted rim	<b>\$9</b>
<b>CADILLAC MARGARITA</b> Avion silver, Cointreau, fresh lime, simple syrup, salted rim	<b>\$12</b>
<b>PALOMA</b> Altos silver, fresh grapefruit, sparkling water	<b>\$11</b>
<b>MEXICAN MULE</b> Altos Silver, ginger beer, lime	<b>\$9</b>
<b>WINE</b> Next Pinot Noir, Oregon Next Pinot Gris, Oregon King Estate Rose, Oregon	<b>\$9/34</b>

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.



**EARTH FIRST. BEER SECOND.** 806 NW Brooks St. #110 Bend, OR 97703 | [worthybrewing.com](http://worthybrewing.com) #worthybrewing