

BEND  
Magazine

A TASTE OF CENTRAL OREGON

# Savor

CENTRAL OREGON  
DINING GUIDE

*Farm* TO FORK  
LOCAL PURVEYORS'  
GOODS ON YOUR PLATE

LET'S *Brunch*  
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BEND, OREGON

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PHOTOS LEFT AND BOTTOM KEVIN PRIETO

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# Savor

BEND Magazine

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# LET'S Brunch

The brunch scene in Bend and Central Oregon

**F**lapjacks, Irish coffees, every type of Benedict under the sun and bloody marys that feature as much food as beverage. We're talking about brunch, that indulgent time of the day that combines all of our favorite aspects from breakfast and lunch into one seriously good time. In recent years, we've seen more brunch restaurants open up, and even some well-known establishments have adjusted their menus and hours to get in on this action.

What is it that makes brunch so special? According to Pamela Morgan, owner of one of Bend's best brunch restaurants, **McKay Cottage**, the brunch scene in Bend has grown for a number of reasons. "There's a sense of community when people go out to brunch," Morgan said. "Locals and tourists really have a great time, even while they're just waiting for a table. Sipping lattes and mimosas, they share stories of their favorite hikes, activities and places to eat."

Morgan has seen the crowd outside McKay Cottage look more like a social gathering than a waiting line. "More than ever I think people enjoy coming together and interacting with others," she said.

Another draw of brunch has to be the variation in the food and drinks. In any other meal, a table ordering eggs Benedicts, cheeseburgers, waffles and fried chicken sandwiches alongside coffee and cocktails would feel absurd. But thanks to brunch, we just call that Sunday at 11 a.m.

Morgan believes that guests keep coming back to brunches because they are looking for the whole package. "While food is important, I really believe the total experience is what people are seeking. They want a great setting, they want a friendly staff, and they want to be taken care of," Morgan said. "Details are everything. We take extra effort with kids, because we know if the kids are happy, their parents will be able to relax and enjoy themselves."

At the end of the day, this just might be the biggest draw to brunch—it is a time where people take a load off, relax and indulge in something they truly enjoy. From sweet pancakes and savory hollandaise dishes to mimosas with the perfect champagne to orange juice ratio, everyone can find something to savor and enjoy. So who's ready for brunch? Here are a few spots in Central Oregon to get your fix.





PHOTOS TOP LEFT ALEX JORDAN | TOP RIGHT COURTESY VISIT CENTRAL OREGON, NANCY PATTERSON OF EAT DRINK BEND | BOTTOM COURTESY OF DRAKE, THE WRITE FOOT

### ▲ MCKAY COTTAGE

A tried and true local favorite featuring a full breakfast menu that is served until close at 2 p.m. Fresh ingredients are prepared daily to create everything from handmade scones, muffins and cinnamon rolls to French toast, crepes, creative Benedicts and hashes.

### ◀ DRAKE

While only open for brunch from 10 a.m. to 2 p.m. on weekends, **Drake** offers an impressive selection of locally curated plates that combine the flavors of their breakfast and lunch menus. For some liquid therapy, **Drake** offers a full bar as well as a creative selection of classic and out-of-the-box brunch cocktails.

### ▲ THE LEMON TREE

**The Lemon Tree** focuses on fresh, international brunch dishes like Maghrebi (North African) shakshuka, feta and spinach frittata, amaretto French toast and a Mexican pork salsa verde Benedict. For a sweet treat, walk up to the restaurant's bakery counter for a handmade scone, muffin or dessert item like the chocolate flourless espresso torte.



### ▲ THE VICTORIAN CAFÉ

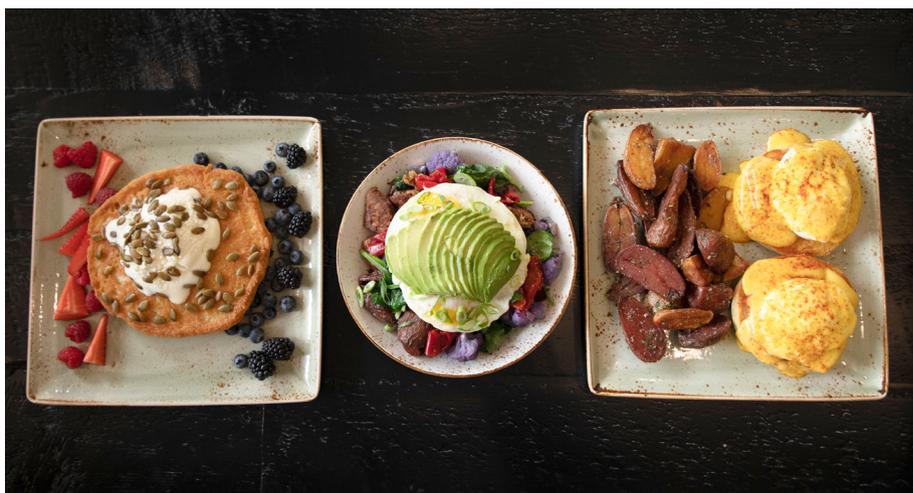
Proudly boasting the largest selection of eggs Benedict dishes in town, **The Victorian Café** is another classic Bend brunch establishment. Other than all their hollandaise-based creations, guests rave about their selection of bloody marys, including a 24-oz variation with skewers of food on top.

### ROAM

A new addition to the downtown Bend culinary scene, **ROAM** is an upscale dining establishment in the Oxford Hotel that serves brunch daily from 7 a.m. to 2 p.m. from a small but masterfully crafted menu. Dine on specials like lemon infused mascarpone pancakes and buttermilk chicken and waffles.

### CHOW ▶

At **Chow**, brunch offerings include fresh selections like the Locavore omelet, which includes a selection of freshly curated veggies depending on the season, and heartier dishes like the honey truffle fried chicken sando. Enjoy any entree with a dash of any of their three homemade salsas.



PHOTOS TOP TAMBILANE | MIDDLE PHOTO JACOB SMITH/OXFORD COLLECTION | BOTTOM ALEX JORDAN  
OPPOSITE PAGE TOP LEFT 29NORTH, JAVAN WARD | TOP RIGHT & BOTTOM LEFT ALEX JORDAN



▲ RAINSHADOW ORGANICS

**Rainshadow Organics** is relatively new to the Sisters brunch scene, and possibly the first farm in the area to specifically serve a brunch menu. It'll be tough to find fresher dishes than what's served here, as Rainshadow Organics practices a "farm-to-kitchen" model that cuts no corners. Guests will love dining on food made from ingredients grown and raised on the same property, like their "perfect" hashbrowns and Rainshadow bacon.

◀ CHRISTIE'S KITCHEN

A popular spot for the Redmond community to enjoy brunch, **Christie's Kitchen** provides guests with quality service and even better food. Stop in for biscuits and gravy, breaded pork cutlets served with eggs, sirloin steak and malted waffles.

▲ THE COTTONWOOD CAFE

**The Cottonwood Cafe** is the Sisters go-to brunch spot. The restaurant is owned and operated by the same restaurant group that owns Chow, so guests can expect to find a similar menu, because the restaurants share many recipes, including the buttermilk country fried steak.

ONE STREET DOWN CAFE

With a breakfast menu served all day, every day, **One Street Down Cafe** offers scrambles, eggs Benedicts and fresh-baked pastries in Redmond. Whether you're looking for a hearty meal or a light start to your day, you'll find what you're looking for at One Street Down Cafe. 📍

# to FARM FORK

## Embracing local ingredients in Central Oregon

If you drive from Bend to Redmond to enjoy a Saturday night dinner at **Terra Kitchen**, you likely traveled farther than many of the ingredients sitting on the plate in front of you. The whole grain sourdough? Chef Aaron Boyle baked it himself as part of his bread-making company Unity Breads, and brought it to work that day. The kale in the farm vegetable paella? It was grown at Sungrounded Farms, seven miles north in Terrebonne. And the mint in your spring sangria? It was harvested right on the rooftop of the SCP Hotel building.

“A big thing for us, first and foremost, is the quality of our ingredients,” said Cody Beck, food and beverage manager for Terra Kitchen and other dining establishments in the hotel. “We’re always looking for the best quality, because that translates into nutrition and flavor. The better source it is, the better flavor it will be.” Beck said that when sourcing ingredients at Terra Kitchen, a priority is placed on choosing ingredients from farms that practice regenerative agriculture—a holistic approach to farming that focuses on soil health, sustainability and mitigating climate change. “If the farm has good practices and the quality is good, that really translates into a better meal experience for the guest,” Beck said. In many cases, this means Terra Kitchen’s plant-forward

menu is full of ingredients grown close by, creating a true farm-to-table experience for diners.

Terra Kitchen is an impressive example of Central Oregon’s robust farm-to-table movement, but it’s not the only restaurant to prioritize local ingredients when crafting a menu. Central Oregon farms and ranches supply many local restaurants with fresh and ethically raised meats, eggs and dairy products, along with fruits and vegetables. Local producers also craft everything from honeys, seasonings and simple syrups to beer, wine and spirits.

Central Oregon’s farm-to-table presence is supported by a rich history of farming, ranching and entrepreneurship in the region that has allowed hundreds of local producers to thrive over the years. Many of the first settlers in Central Oregon operated small farms to feed their families, and in the twentieth century, Central Oregon continued to see an influx of farmers and ranchers settling in the area. Communities here have extensive experience when it comes to farming and ranching, positioning local restaurants to have some of the best connections and suppliers possible.

Ready to have a taste of the Central Oregon farm to table offerings? Here are a handful of local farms and ranches, and where to taste their bounty.



900 Wall's Oregon Board, which uses Windy Acres Jack Cheese

## WINDY ACRES DAIRY FARM

Just past Prineville, the **Windy Acres Dairy Farm** raises cows, pigs, lamb and chicken with a focus on dairy products and raw milk. Their cheese can be found at **900 Wall**, and their other farm goods can be purchased locally at Locavore.

## ROOPER RANCH

A small vegetable farm tucked between Redmond and Terrebonne, **Rooper Ranch** overlooks Smith Rock in the distance. The farm is dedicated to growing high quality produce using all organic methods; no synthetic fertilizers or pesticides are used on the property, guaranteeing that each vegetable is grown as mother nature intended. Find Rooper Ranch produce in eateries including **Ariana** and the eastside **10 Barrel** location in Bend. Outside of restaurants, find their produce in places such as **Paradise Produce**, the **Tumalo Farmstand** and **The Stand** in Sisters.

PHOTO COURTESY 900 WALL,  
JOSHUA ROMBERG



## FARM TO HOME

Another option for farm-to-table cuisine is to gather up local ingredients for a home-cooked meal. Head straight to the farms themselves to stock up by exploring the High Desert Food Trail, a self-guided journey through Central Oregon's farming and ranching land. There are ten farms and ranches on the trail, each one supplying local goods to restaurants, local grocery stores, farmers markets and to the locals themselves. The trail also includes breweries, cideries, distilleries and other places to grab

a craft drink, along with farm-to-table restaurants, five farmers markets, seven places to find artisan products and three great places to rest your head.

Many regional ingredients are available from local farmers markets, or specialty markets such as Central Oregon Locavore in Bend, a permanent indoor market stocking locally made products. It's a great way to enjoy a meal of Central Oregon ingredients, and get a taste of the region's robust farm-to-table offerings.



Rainshadow Organics

## RAINSHADOW ORGANICS

Fifteen miles northeast of Sisters, eighty-acre **Rainshadow Organics** is a family-owned and operated farm that's been around since the early 1970s, growing certified organic vegetables, herbs, berries, flowers, and grains plus pasture-raised, non-GMO fed pork, chicken, eggs, turkeys and beef. Outside of the farm-to-table restaurant and farm store, find Rainshadow Organics at the Downtown Bend Farmers Market and at **Jackson's Corner**, **Blue Eyes** and **Spork** in Bend.

## HOME FARM FOODS

Sitting atop Lake Billy Chinook in the high desert outside of Culver, **Home Farm Foods** is a producer of eggs, pork and grass-fed beef. Egg-laying hens on the farm are certified as Animal Welfare Approved, meaning the eggs are from animals raised outdoors, using sustainable, high-welfare farming practices. Find Home Farms Foods products in **Market of Choice**.



Steak Tartar at Flights Wine Bar

## DD RANCH

Located near the base of Smith Rock, the **DD Ranch** is a Central Oregon institution, supplying the area's families and restaurants with high quality, 100 percent grass fed or grass finished beef and lamb, heritage pork, eggs from free-range hens and raw honey from happy bees. You can find DD Ranch beef, lamb, pork and other products in local restaurants such as **Flights Wine Bar** and the **Broken Top Bottle Shop**.

## VAQUERO VALLEY RANCH & CATTLE CO.

Just east of Bend, **Vaquero Valley Ranch & Cattle Co.** claims to be "the best beef in the city." The ranch uses zero-pesticide grass in alignment with regenerative grazing principles, and their cattle are always free-range on pasture; no feedlots, grains or antibiotics are ever used. You can find Vaquero Valley Ranch beef in restaurants such as **900 Wall** and several food trucks around Central Oregon, including **The Feast** food truck in Redmond. 📍

# NIGHT ON THE Town

Date ideas for every couple

**H**ow rewarding is it to clear out an evening from an otherwise busy schedule and dedicate that time to a stress-free date night? It's a time to put the world on pause and focus on a person that is truly special to you. However, a date night can mean something different to every couple. Some love the intimacy of an upscale dinner reservation, while others want to relax at a more casual spot. For a first date, maybe it's getting to know each other over tacos and margs, or a drink at a cozy lounge.

In Central Oregon, your date-night table might even provide views of the nearby Cascade Range or an expanse of the high desert, or the Deschutes River will provide some background noise to the conversation. Couples have so many options for a night out, it can be tough to decide where to start. For any style of date, find some inspiration here.





## UPSCALE DINING

For an upscale date night, visit downtown Bend's **900 Wall** for incredible American dishes made from locally curated ingredients, craft cocktails and wine flights. You won't regret trying the beef carpaccio, or any of their entrees, such as the Double R Ranch teres major steak.

Can't decide between a fancy date night and some good Southern comfort food? At **Zydeco Kitchen & Cocktails**, you don't have to. Executive Chef Steve Helt masterfully combines Northwest ingredients with the comforts of Southern cuisine. Whether couples prefer the classic wine and steak dinner, or something more along the lines of shrimp and grits and a beer, Zydeco will surely satisfy the taste buds.

Located in Redmond on Sixth Street, **Beccera's** is a popular date night location that has diners feeling like they are in a Parisian bistro. The ambiance in this French-American establishment is romantic, with white tablecloths, warm candle lighting, extravagant presentation for each dish and soft piano playing in the background.

**Noi** is a well-known restaurant in Bend that serves authentic Thai cuisine alongside an extensive beer, wine, cocktail and sake selection. Aside from the incredible ambiance—warm candle lighting, statues modeled after the ones seen in Buddhist temples and drapery that creates a cozy privacy for most tables—Noi offers guests an incredible culinary journey that can push boundaries and even help them discover a new favorite flavor.

## WINE SIPPING

The **Domaine Serene Wine Lounge** is a newer addition to the downtown Bend nightlife scene. The tasting room promises to provide guests with a multisensory experience, delighting every sense, from the oh-so sippable wines to the live musical performances every Friday and Saturday night. **Va Piano** offers a wide selection of sips, on the banks of the Deschutes River as it carves through the Old Mill District. The tasting room offers wine by the flight, glass and bottle, as well as beer and hard seltzer. Nearby in the Box Factory is **Bledsoe Family Winery**, a tasting room for the

Walla Walla, Washington, winery. For a tasting that comes with a tour of a full-sized vineyard, consider **Maragas Winery**. Couples will love staring over the grapevines as the sun sets over distant Cascade peaks, and any wine lover would be excited to try Maragas wines; the winery recently won eleven awards at the San Francisco Chronicle Wine Competition, breaking into the double-gold category. Can't decide on one tasting room? Sample a selection of local wineries and more with **The Local Pour**, a guided tour experience provided by the Bend Brew Bus and Wanderlust Tours.



Bledsoe Family Winery

PHOTO COURTESY OF VISIT CENTRAL OREGON



## COMFORT & ATMOSPHERE

Sometimes a date night full of comfort food, good drinks and relaxation is just what we need. Bend offers a variety of cozy and welcoming spaces that serve all kinds of food. **El Sancho** might not sound like a go-to date location, but there's something about street tacos and margaritas with that special someone that really hits the spot. For cocktails and small bites in an intimate atmosphere, try **Velvet** in downtown Bend. For Thai comfort food and a ceiling lined with dried roses, make a reservation for **Wild Rose**. This locally renowned Northern Thai restaurant serves up some traditional recipes that warm the soul. The full bar offers Thai-inspired cocktails, and couples will enjoy the cozy ambiance. Wild Rose's sister restaurant, **Sen Thai Noodles & Hot Pot** is a contemporary Thai noodle shop, overlooking the Deschutes River. 🍴

PHOTO COURTESY OF SEN, JAYNA MILAN

# CRAFT OF *All* KINDS

Exploring Central Oregon's craft libation scene



The Romeo Y Julieta,  
Anteros' Coupe, and Oaxacan  
Speedball at The Dogwood  
Cocktail Cabin

PHOTOS THIS SPREAD KEVIN PRIETO

From the founding of **Deschutes Brewery** in 1988 to growing into a city with more breweries per capita than almost anywhere else in the country, Bend is surely in the running for the title of “Beertown USA.” But in recent years, Central Oregon has seen an explosion of new cideries, wine tasting rooms, cocktail lounges and distilleries as well. When co-owner Brian Trottier opened Bend’s **San Simón** cocktail bar in the fall of 2019, he said the Bend community responded with open arms. “We opened our first bar two and a half years ago and were immediately embraced by the community which has made us feel incredibly lucky,” said Trottier, who opened a second cocktail lounge, the **Flamingo Room**, on Bend’s west side in 2022.

In a community of large breweries, establishments such as **San Simón** offer craft cocktails and quality service in a more unique environment. “I think our drinks are fantastic, but I have no illusion that it’s the environment that wins guests over,” Trottier said. “People like the mood we set. We’re lit mostly by candles, we keep the lights very low, we’re in an alley and we’re kind of hard to find. I think we offer a sense of romance that one doesn’t often find at breweries, and we shoot for a Bohemian vibe.”

Ambiance and service are two key components that set certain establishments apart. “If we could be recognized for just one thing, I would hope it’s our service,” Trottier said. Try one of their amazing cocktails, like the classic True Daiquiri, a mix of Plantation rum, fresh lime and simple syrup, or Thomas Edison’s Last Dying Breath, which consists of Crater Lake gin, pineapple, lemon juice and green chartreuse.

According to Jason Randles, marketing manager at **Crux Fermentation Project**, the future of Bend’s craft libation scene has only lifted the entire beverage landscape. “It’s great to see the adult beverage scene evolve as a whole here in Bend the last couple of years as the town has grown up,” Randles said. “At Crux, we just try to be true to who we are and continue to innovate and experiment with new styles, ingredients, and techniques. We’re making some of the best beer in the Pacific Northwest, and I believe Bend will continue to lead the charge. We offer a unique place for guests to hang out with their kids and dogs while enjoying an ever rotating variety of beers from lagers to IPAs to barrel-aged stouts,” Randles said. “We all just want a fun and comfortable place to hang out.”

This sentiment is echoed by **Worthy Brewing** Brewmaster Dustin Kellner, who adds that large outdoor patios and areas for live music add to the brewery’s ambiance. “Most breweries and hospitality driven businesses have located themselves downtown or on Bend’s westside,” Kellner said. “The city continues to expand eastward and



hospitality has been slow to follow. We built a following around bringing a quality drinking and dining experience to an underserved side of town and proving to other businesses that the eastside of Bend can support more variety and competition.”

Casey Sherrell, Chain Sales Manager at **Worthy Brewing**, said, “The brewing industry is always changing and as the beer drinker gets more sophisticated, so will the product,” Sherrell said. “I see beer getting treated more like wine, where restaurants can easily pair beers with food, and you will find vintage bottles of barrel-aged and bottle conditioned beers at your fancier establishments.”

Wherever Bend’s craft beverage scene goes, Bendites and visitors alike are in for a treat as the craft creators of this community keep innovating and expanding. Check out some of these great local breweries, cocktail lounges, wine tasting rooms, distilleries and more.

## DISTILLERIES

For a taste of local spirits, make a trip to **Badlands Artisan Distillery** in La Pine. They currently serve four spirits—cucumber gin, wine cask vodka, plum vodka and a double-barrel rye whiskey—and each spirit is made with masterful technique. **Crater Lake Spirits** has a popular tasting room with tons of variety in downtown Bend, as well as its distillery location in Tumalo. **Oregon Spirit Distillers** boasts award-winning whiskeys made with simple ingredients: grain, water, yeast, oak, and time. Sample the best at the Bend tasting room. **New Basin Distilling Company** is located on the north end of Madras, and offers high-quality spirits and craft cocktails made from house-made liquors and mixing vinegars.



Crater Lake Spirits Tasting Room

10 Barrel Brewing Co.



## BREWERIES

It wouldn't be fair to mention Bend breweries without giving credit to the local original. Offering more than thirty unique beers, **Deschutes Brewing** serves up every style from stouts and porters to hazy IPAs, juicy pilsners and more at its downtown Bend public house. Another Bend favorite, **10 Barrel Brewing Co.** has brewpub locations on the west side and east side of Bend. Formerly Crooked River Brewing, **Crooked Roots** opened its doors in 2017 and has since been a staple for the local brewing scene in Prineville. Check out **Wild Ride Brewing**, one of Redmond's newest brew pubs that sports a rotating list of twelve beers on tap and a host of food carts. Just a few blocks away, **Kobold Brewing** serves a wide assortment of house-made beers in their family-friendly taproom. **Three Creeks Brewing Company** is the Sisters original, and they've been serving up both experimental and classic brews since 2008. For one of the most innovative brewery experiences around, try out **Funky Fauna Artisan Ales**, also in Sisters. They focus on using small-batch malted barley that provides their beer with some unique flavors.

PHOTO TOP COURTESY CRATER LAKE SPIRITS, RESULT'S IMAGERY  
BELOW KEVIN PRIETO | OPPOSITE PAGE BOTH TAMBIL LANE

## COCKTAILS

The **Dogwood Cocktail Cabin** is an upscale cocktail lounge that also serves small American-style plates in a cozy downtown Bend location. Tucked away between old brick buildings, The Dogwood is home to some unique creations, some of which use ingredients such as tobacco-infused liquors, cava, CBD, smoke and more. **San Simón**, tucked away in an alley, sports warm candle lighting and a romantic setting as they serve craft cocktails that consistently blow their guests away. **The Flamingo Room** is a new addition to this list, opening up this year on Century Drive and offering globally inspired cocktails; while the drinks are tropical, this is no tiki bar. **The Rooftop at SCP Redmond** is the town's top place for craft cocktails. Guests will enjoy sipping on local libations while enjoying the view from the top of SCP Hotel Redmond.



The Rooftop  
at SCP Redmond



Flights Wine Bar

## WINE

Named after a commitment to bringing the comforts of home to each and every guest, the **Open Door Wine Bar** is a welcoming establishment located in Sisters serving a prix fixe dinner and wine pairing hand selected by the owner. **Flights Wine Bar**, as the name suggests, specializes in unique wine flights following certain themes such as “local wines” and “wanderlust,” all served in the Bend tasting room. Named after the majestic peaks of the Three Sisters in the Cascade Range, **Faith, Hope and Charity Vineyards** is located just outside of Terrebonne near Smith Rock State Park. Sample a selection of local wines in varieties like Cabernet Sauvignon, Maréchal Foch, Syrah, Merlot and more. 🍷

# RESORT *Dining*

Sampling the best resorts  
in Central Oregon

In a place as naturally magnificent as Central Oregon, it's no wonder that luxurious resort communities that showcase the region's landscape and cuisine have popped up over the years. Places such as Tetherow, Sunriver Resort and Black Butte Ranch have become nationally acclaimed destinations for golf, farm-to-table food, masterfully crafted libations, outdoor amenities and more. Read on to explore the resorts that add luxury to Central Oregon.



Lodge Kitchen at Sunriver Resort

## TETHEROW

Calling itself “the basecamp of Bend,” Tetherow stands at the edge of the Deschutes National Forest while still connected to the city's heart; the resort is a twenty-minute drive from Mount Bachelor, and only seven minutes from Bend's Old Mill District. Many visitors come for the 18-hole golf course but return for the dining options. **The Row** is Tetherow's take on a casual pub that features more than forty beers to sip on including Scottish and American offerings. For a fancier event, head to **Solomon's**. Guests will find locally curated meals made from seasonal offerings served in an upscale setting.



## SUNRIVER RESORT

In a town named after the abundance of sunshine and waterways, it is no wonder that Sunriver Resort has become a year-round destination for skiing, mountain biking and river rafting. The resort features multiple championship golf courses, and tons of options for great eats. The resort offers several restaurants that all serve dishes made from as many local ingredients as possible. **The Grille at Crosswater** and the **Lodge Kitchen** are great options for dinner, while **The Spotted Frog** serves guests a smaller poolside menu. With tons more to choose from, you'll have to visit the resort and discover them for yourself.

PHOTOS TOP & BOTTOM COURTESY SUNRIVER RESORT | MIDDLE COURTESY TETHEROW RESORT, TAMBI LANE



## ◀ BRASADA RANCH

Brasada Ranch provides guests with a real sense of being out there amid the vast and arid high desert landscape. Twisted junipers, sagebrush and sunsets that go on for eternity can be marveled at every day. Described as “ranch-to-table,” dining options at Brasada often include ingredients curated from the many local ranches scattered throughout Central Oregon. **The Ranch House** offers casual dining in a family friendly atmosphere, overlooking some seriously beautiful vistas. **The Range** restaurant offers more upscale dining, plus views of the entire Cascade Range, hence the name.

## BLACK BUTTE RANCH

Positioned right where the Western community of Sisters converges with the high desert, the Deschutes National Forest and the Cascade Mountains, Black Butte Ranch is an outdoorsman’s paradise full of hiking, biking and horseback riding trails to explore. The resort is located just under some towering mountain peaks, providing some of the most incredible views around. The ranch boasts three impressive eateries for all occasions.

**Robert’s Pub** is the resort’s take on a casual dining experience, full of local beers, craft cocktails and casual fare, including burgers, fish and chips and salads.

**The Lakeside Bistro** is another great option, offering woodfired pizza, gourmet sandwiches and small plates.

The third eatery here, **The Lodge Restaurant**, typically offers more upscale fare, but is currently undergoing renovations with plans to reopen in 2023. 📍



## ▲ PRONGHORN

Pronghorn is located just northeast of Bend amid a tranquil high desert setting. The resort features all the classic amenities—a spa, pool, luxury lodging and outdoor adventure—as well as some excellent dining options. Each restaurant has connections to local producers to source seasonally available ingredients whenever possible. From Tuscan-inspired dinners, espresso and pastries to upscale American cuisine and dishes made to be enjoyed on the green, Pronghorn is an exciting destination for a culinary experience.



# SMALL KITCHENS, BIG FLAVOR

Exploring the booming food truck scene



It's no secret that Bend has fallen head over heels for food trucks—those mini restaurants in trucks and trailers offering tasty cuisine, on the go, at affordable prices. It's tough to say when the city's food truck influx first began, but by 2013 Bend had enough food trucks setting up shop around town to warrant the city's first food truck pod, **The Lot** on the west side. Similar to existing food truck pods in Portland, The Lot offered space for a selection of food trucks to set up shop around a permanent open air taproom, fit with heaters and heated benches for the winter. Just like that, Bend's first food truck pod was born.

This concept—food trucks gathering around a central taproom serving beer and other beverages—was well received by Bendites. It's easy to enjoy the versatility of these food truck pods, offering a selection of cuisine options (great for groups and families with varying tastes and appetites) in a casual environment with communal seating, drinks on tap and often fire pits and live music or events taking place. Over the years, more pods have popped up across Bend, housing the growing number of food trucks setting up shop in the area. Fast forward to 2022, and the food truck craze has expanded across the state, including in nearby Central Oregon communities. Pods have popped up in Redmond, Tumalo, Sisters and Prineville, each bringing their own style and unique offerings of cuisine and beverages. Here's a roundup of some of Central Oregon's food truck pods, along with a mouthwatering preview of what to expect at each.

## THE LOT

Bend's original food truck pod. Located a block off of Galveston Avenue, The Lot is a fun, communal space that hosts themed nights such as Bingo Mondays, Trivia Tuesdays, Open-Mic Wednesdays and Live Music Thursdays. Stop by to sample amazing eats served from a fried chicken and fish taco truck, a french fry, tacos and salad-focused truck, a classic cheeseburger and hot dog stand and a sushi truck. Hit the taproom for a rotating selection of local beers, ciders, kombucha, hard seltzer and wine.

## THE PODSKI

The central location adjacent to Bend's Box Factory puts visitors of **The Podski** near other restaurants, breweries, cideries, wine tasting rooms and boutique shops. The Podski is a great place to begin or end the day, and offers delectable bites to people, regardless of any dietary restrictions. Choose from several different food trucks, including a vegan truck, a mouthwatering chicken sandwich truck, a pierogi truck, a Thai food truck and a charcuterie truck. Order something to eat and then snag a spot at one of the outdoor picnic tables. Inside the taproom, guests can find local beers (and \$2 Rainiers) along with fresh sushi from **Juno** sushi.

PHOTOS THIS PAGE KEVIN PRIETO



## THE BARN

A newer addition to the Central Oregon food truck scene, **The Barn** in Sisters opened its doors in 2021. Located just a block off the main downtown strip in Sisters, The Barn offers guests four different food trucks and homemade pastries along with craft cocktails and local beers, wines and ciders to sip on. For lunch and dinner, guests can choose from woodfired pizza, fresh-squeezed juice and Mexican cuisine, a wrap-focused truck and Southern barbecue. Thursday through Sunday, stop in for special brunch offerings, and be on the lookout for live music.

## THE BITE

Just north of Bend in Tumalo, **The Bite** offers the classic food truck formula in a spacious outdoor setting, filled with bark chips for the kids to run around on. This pod offers five unique food trucks that offer Wagyu burgers, authentic tacos, gourmet Thai cuisine, woodfired pizza and fresh sushi. The outdoor setting leaves tons of room for live musical performances, which are frequent during the warmer months.



## WILD RIDE BREWING

One of the most happening places in Redmond, **Wild Ride Brewing** has combined two of Central Oregon's favorite things: breweries and food trucks. Grab a craft beer from the downtown taproom and head outside to enjoy a selection of amazing trucks to try out. Food selections include English-style fish and chips, burgers, wings, tacos, yakisoba stir fry and pizza. The food here is best enjoyed under the summer sun, or near some of the fire pits that keep guests comfortable during chillier months.



## ON TAP

Located on Bend's east side, **On Tap** is a lively venue for music and entertainment, plus plenty of craft beers and good eats. As the name suggests, On Tap has an amazing selection of drinks on tap; sample thirty-five local pours of beer, cider, wine and kombucha in a rustic beer garden featuring communal seating and heaters that keep the cold out. For a bite, guests have to choose from six great trucks that offer food such as Philly cheesesteaks, Sicilian pizza, fried chicken, Himalayan dumplings, Mexican food and classic barbecue. 🍷

# THE *DISH* //

## ■ *New restaurant*

### CASUAL STEAKHOUSE HITS NORTHWEST CROSSING

A new, casual steakhouse and butcher shop will open in Northwest Crossing at The Grove. Instead of joining the food options at the Market Hall, RBC (Ranch Butcher Chef) will be the only free standing restaurant at The Grove. RBC is a new creation from Renee Gorham, who helped run several successful Portland restaurants like Toro Bravo, the Tasty restaurant family and the Plaza Del Toro event venue. Gorham has teamed up with Will Von Schlegell from Seven Mile Creek Ranch to open a steakhouse with a twist. RBC will offer cooked-to-order primal cuts of beef, bone marrow, burgers and more. Gorham hopes RBC will be a place where visitors can return again and again, each time experiencing something different; one visit can be an upscale steak and wine dinner, while the next can be a casual beer and burger for lunch. Vegetarian options will be available as well, as RBC will focus on using local offerings



from farmers markets as often as possible. RBC will feature a wine list with both local and imported wines, and a selection of local brews. RBC plans on a soft opening in late May, with a more official opening sometime in June. See [rbcend.com](http://rbcend.com).

## ■ *Fun in the sun*

### NEW RESTAURANT OFFERS BEACH VOLLEYBALL

Bend's west side can say hello to an all new concept that combines local brews, elevated pub food and a sand volleyball court. An establishment that will likely become a summer hot spot for food, drinks and fun in the sun, Justy's Bar, Grill and Sandbox is a welcome addition to the Quad at Skyline Ridge. The Quad at Skyline Ridge was formerly the home of the *Bend Bulletin*, but remodeling began in 2020 to turn the building into a business campus with access to tons of trails, restaurants, shops and more. The addition of Justy's provides another amenity to add to this list. Justy's officially opened its doors in March 2022 and has quickly become popular. Guests can reserve the sand volleyball court for hour-long intervals, or watch others play from the rooftop patio. Aside from volleyball, Justy's has plenty of space for other lawn games, like cornhole. The restaurant is owned by longtime Bend resident Chris Justema, and operated by Sean Mercer, a mixologist, wine aficionado and foodie with years of experience in the hospitality industry. Stop in for an elk burger, an ancient grain salad, a craft cocktail and of course, a beer made by local brewers. See [justys-bend.com](http://justys-bend.com).



## ■ *Sunriver culinary program*

### SUNRIVER RESORT ANNOUNCES NEW CHEF APPRENTICESHIP

Sunriver Resort is answering the call to supply Central Oregon with professionally trained chefs. A new four-year program from the resort in collaboration with the American Culinary Federation promises to graduate twelve new chefs per year, with hopes that these chefs will remain in the Central Oregon restaurant industry. This program is an opportunity for anyone trying to become a chef, for a few notable reasons. While a year of kitchen experience is preferred, the program does not require any specific experience to enroll, and students are paid for their time while learning. The apprentices will gain experience by working in Sunriver Resort's restaurants and at catered events, providing a significant amount of real world experience before the completion of the program. Finally, all graduates will receive a certificate of completion from the American Culinary Federation, opening up a world of job opportunities across many Central Oregon restaurants. See [acfcchefs.org](http://acfcchefs.org).

PHOTO TOP: COURTESY RBC | BOTTOM: COURTESY VISIT CENTRAL OREGON



# *RESTAURANT* MENUS

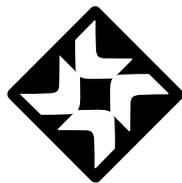
Menus are subject to change. Check with listed restaurants for current offerings.

The price scale represents the average cost for a meal per person.

\$. \$10 or less

\$\$: \$10-\$25

\$\$\$: \$25+



# Black Butte Ranch®

THERE IS A PLACE

The Lakeside Bistro at Black Butte Ranch is the ideal spot to take in panoramic mountain views. Enjoy fresh coffee, pastries, artisan pizzas, classic burgers, fresh salads or sandwiches. Raise a glass to a day well spent with local beers, wines and cocktails. Open year-round with the best views in Central Oregon.



## SAMPLE MENU

### APPETIZERS

#### Chili Verde (GF)

Avocado, cotija cheese, corn tortillas

#### Hummus Plate (Vegan)

Tomatoes, Kalamata olives, feta cheese, seasonal greens, grilled naan

### BOWLS

#### Bistro Salad (GF, Vegan)

Roasted sweet potatoes, red onion marmalade, toasted hazelnuts, white balsamic honey vinaigrette

#### Quinoa Shrimp Bowl

Alaskan bay shrimp, roasted sweet potato, charred corn, cherry tomatoes

### BURGERS AND SANDWICHES

#### Bistro Cheese Burger

Lettuce, tomato, onion, pickle, Bistro sauce

#### Sweet Chili Chicken Sandwich

Sweet and spicy glazed buttermilk chicken breast, jalapeño-mango slaw, cilantro lime aioli, brioche hamburger bun

### PIZZAS

#### Margherita Pizza (Vegetarian)

Buffalo mozzarella, basil, tomato

#### Roasted Vegetable Pizza (Vegetarian)

Mixed vegetables, pesto, cherry tomatoes, mozzarella

#### Sausage Pizza

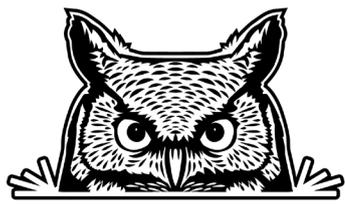
House-made fennel sausage, red onion, roasted pepper, mozzarella

#### BBQ Chicken Pizza

Grilled chicken, house BBQ sauce, shredded Monterey jack, Tillamook cheddar, cilantro, green onions and roasted peanuts

Lakeside Bistro | 12934 Hawks Beard, Sisters  
541-595-1264 | [blackbutteranch.com](http://blackbutteranch.com)

\$\$ | Open daily 7:30 a.m.-3 p.m.  
Summer hours 7:30 a.m.-9 p.m.



# OWL'S NEST

-EST. 1969-

From local farmers using sustainable methods under Central Oregon's sunny skies, Owl's Nest uses simple ingredients from ranches, creameries and waters just around the bend.

## SAMPLE MENU

### STARTERS

Pretzel

House-made Bavarian pretzel with Northwestern beer cheese

Jalapeño Cheese Dip

A blend of jack, Parmesan and cream cheeses with bacon and "Ruffles"

### SALADS

Steak Cobb

8 oz. flat iron, mixed greens, cherry tomato, smoked blue cheese, hard boiled egg, and a red wine vinaigrette

The Chop

Iceberg, bacon, farrow, peppers, celery, tomato, feta and Green Goddess

### SANDWICHES & BURGERS

Fried Chicken Sandwich

Southern-style fried chicken, spicy aioli, house-made zucchini pickles, bacon and coleslaw on brioche

Cult Burger

½ lb. Wagyu Beef, mozzarella, kimchi, and gochujang aioli

Garden Veggie Sando

Grilled summer vegetables, arugula and roasted garlic aioli on house-made focaccia

### FAVORITES

Pork Belly Mac & Cheese

BBQ pork belly, mozzarella, jack and cheddar cheeses with jalapeño, scallion and Cavatappi pasta

Fish & Chips

Alaskan halibut, coleslaw, tarragon tartar and fries



Owl's Nest | 17600 Center Dr., Sunriver

541-593-3730 | [sunriverresort.com/dining-eat-drink](http://sunriverresort.com/dining-eat-drink)

\$\$ | Lunch Monday-Friday 2-5 p.m., Dinner 5-8:30 p.m.

Late night 8:30 p.m.-close. | Weekend brunch 9 a.m.-1 p.m.



Executive Chef Josh Hedrick's seasonal dishes are rooted in Central Oregon's soil and traditions and feature responsibly-farmed ingredients, many of which are sourced within 50 miles of your table.

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## SAMPLE MENU

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### STARTERS

#### Mussels & Clams

Chorizo, white beans, 20" Brown Beer, served with grilled house-made bread

#### Carpaccio

Painted Hills Beef, artisan potato chips, horseradish, crème fraîche, mustard seed

#### Charcuterie

Chef's selection of local cheeses and cured meats, sour cherry jam, and crostini

### SALADS

#### The Wedge

Watermelon radish, pork belly, soft farm egg, Rogue smokey blue cheese

### ENTREES

#### 30-Day Dry Aged Ribeye

Pole Creek, Sisters, Oregon

#### 60-Day Tomahawk A3 Wagyu

Snake River Farms, Idaho

#### Cedar Plank Salmon

Braised leeks, crispy potato, mustard and chive crème fraîche, micro sorrel

#### Pork Chop

Bone-in and brined from Snake River Farms, Idaho

#### Half Chicken

Fennel, preserved lemon, castelvetrano olive and escarole panzanella, Calabrian chili jus

#### Spinach Rotolo

Handmade pasta, rolled lasagna, ricotta, mozzarella, and smoked tomato sauce, served with frisee and fennel Caesar salad

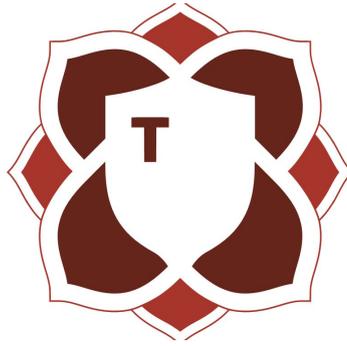
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Lodge Kitchen | 17600 Center Drive, Sunriver  
541-593-3740 | [sunriverresort.com/dining-eat-drink](http://sunriverresort.com/dining-eat-drink)

\$\$ | Monday-Friday Breakfast 7-11:30 a.m., Lunch 11:30 a.m.-2 p.m.  
Dinner daily 5-8:30 p.m. | Weekend brunch 7 a.m.-1 p.m.



# THE ROW



The Row is a pub-style, casual, family-friendly dining experience. With 12 beer taps, more than thirty bottled/canned beers, multiple TVs and a menu that offers both American and Scottish-inspired items, The Row is one of the best places to eat in Bend—with endless views to match!

## SAMPLE MENU

### STARTERS

#### Scotch Eggs

Two farm fresh eggs wrapped with sausage, fried and served with creamy brandy peppercorn aioli and balsamic reduction

#### Brussels Sprouts

Roasted brussels sprouts with lemon, olive oil, honey and shaved Parmesan

#### Roasted Hummus

House-made roasted red pepper hummus, served with fresh vegetables, and grilled pita bread

#### White Bean & Green Chili Tostada

Crispy corn tortilla topped with white beans, green chilis and spices, topped with shredded lettuce, pico de gallo, salsa, crème fraîche and avocado

### SALADS

#### Steak Spinach Salad

New York strip, spinach, mixed greens, candied Oregon hazelnuts, red and gold roasted beets, blue cheese crumbles and cherry tomatoes

#### Kale & Quinoa Salad

Shredded kale sautéed with quinoa, pickled onions, and roasted shallot-champagne vinaigrette, topped with cucumber, tomato, avocado and feta cheese, served warm

#### Cider Snob Cobb

Mixed greens with blue cheese dressing and crumbles, grilled chicken, crispy prosciutto, hard-boiled egg, tomato, cucumber, avocado, and gluten-free beer berries

#### Tetherow Wedge

Half of iceberg wedge with blue cheese crumbles, cherry tomatoes, bacon bites, and red onion. Served with a side of blue cheese dressing

### ENTREES

#### Truffle Marrow Burger

1/2 lb. Cascade Natural Beef patty with bone marrow butter, fresh horseradish, IPAioli, caramelized onions, white cheddar and crispy prosciutto

#### Tetherow Reuben

House-roasted corn beef, beet-caramelized onion sauerkraut, Swiss cheese, and thousand island dressing on toasted Village Baker Striata bread

#### Black Bean Burger

House-made gluten-free black bean burger topped with roasted corn salsa, avocado, pepperjack cheese, lettuce, tomato, onion and our IPAioli

#### Grilled Salmon Risotto

Fresh grilled salmon filet. Served over an herb-Parmesan risotto, broiled asparagus and a cherry mustard seed gastrique

#### Fish & Chips

Beer battered cod with house-cut fries and coleslaw, served with remoulade

#### Vegan Bowl

Coconut jasmine rice and red quinoa, topped with fresh avocado, edamame, slaw, roasted beets, cucumber and fried rice noodles. Served with a side of sesame-ginger and Thai peanut sauce

#### New York Strip

New York Strip, potato-parsnip purée and seasonal roasted vegetables

The Row | 61240 Skyline Ranch Road, Bend  
541-213-2429 | [tetherow.com/dine/the-row](http://tetherow.com/dine/the-row)

\$\$ | Open daily  
7 a.m. - 11 p.m.



900 Wall Restaurant, established in May of 2009, is located in the heart of downtown Bend. Our food is best described as modern American, with strong influences from Italian and French cuisine. Our menus are seasonally inspired and responsibly sourced. Our chef, Cliff Eslinger, and our staff take pride in the use of fresh, local, organic, responsibly sourced ingredients when possible. We uphold the principle that great dishes begin with high quality ingredients.



**SAMPLE MENU**

**SMALL PLATES**

- Beef Carpaccio  
Roaring Springs Ranch, truffle oil, Parmesan,  
grain mustard, arugula
- Cured Meat and Charcuterie Plate  
Mustards, pickles
- Fried Green Beans  
Aioli, Parmesan

**STONE OVEN PIZZAS**

- Prosciutto Pizza  
Arugula, truffle oil, Parmesan

**ENTREES**

- Shrimp Risotto  
Collard greens, chorizo, tomato butter
- Yellowfin Tuna  
Seared rare, fingerling potatoes, cauliflower, frisee,  
fennel vinaigrette, Calabrian chiles

**Duck Confit**

Beets, carrots, pistachio butter, date vinaigrette

**Grilled Beef Short Rib**

Hominy, Guajillo chile broth, ricotta salata, cilantro, lime

**Double R Ranch Teres Major**

Red wine mushroom sauce, charred leeks, French fries,  
33 black pepper-Parmesan butter

**Roasted Cooks Venture Chicken**

Farro, charred carrots and leeks, goat cheese,  
hazelnut brown butter vinaigrette

**900 Wall Burger**

Vaquero Valley Ranch beef, red onion jam, aioli,  
with gorgonzola, smoked cheddar or gruyere

**Cauliflower**

Red curry aioli, peanuts, mint

**Carrots**

Tahini, dukkah

**Sweet Potato Tostone**

Pumpkin seeds, serrano vinaigrette, ricotta salata

900 Wall Restaurant | 900 NW Wall St., Bend  
541-323-6295 | 900wall.com

\$\$\$ | Tuesday-Saturday  
3-9 p.m.



Boneyard Pub offers more than twenty clean, balanced beers on tap, elixirs, a full bar and adult slushies. The pub has several areas to suit different styles—relax on the wrap-around patio with fireplaces and outdoor heaters, visit the grand beer hall with a garage door, shop our merch, cozy into a booth at the corner bar or explore the new beer garden with the Boneyard Bodega food truck.



## SAMPLE MENU

### FOOD

#### RPM Pretzel

Sparrow Bakery pretzel, house beer cheese, Boneyard beer mustard

#### Polenta Tots

House marinara, Parmesan cheese, basil

#### Boneyard Wings

Tossed in your choice of: sweet chili, Boneyard Buffalo, Red Dragon and many more rotating wing sauces

#### Boneyard Bleu salad

Spring greens, bleu cheese dressing, chopped bacon, candied walnuts, Honey Crisp apples, bleu cheese crumbles

#### Adult grilled cheese

Parmesan-crustured sourdough, monterey jack, cheddar, grilled tomato, jammy onions

#### Spicy Chicken

Buttermilk spicy fried chicken, iceberg lettuce, house pickles, tomato and Royale sauce on a Sparrow brioche bun

#### Royale with Cheese

Two ground beef patties stuffed and topped with american cheese, pickles, lettuce, and Royale sauce, brioche bun

#### Ahi Poke

Marinated ahi tuna, wakame seaweed salad, edamame, cucumber, pickled ginger, green onion

#### Firecracker Chicken

Fried chicken tossed in a spicy honey chili crisp sauce, sautéed seasonal veggies, green onions, lime over rice

### BEVERAGE

#### RPM IPA

Our flagship IPA using pale malts including Munich and Vienna, along with a bevy of hops, including Cascade, Simcoe, Citra, Centennial and Bravo

#### Margarita de Mora

Mezcal, blackberry, citrus, tajin

#### Passionfruit Mojito

Passionfruit, mint, lime

#### Old Fashioned

Buffalo Trace bourbon, Demerara sugar, orange and angostura bitters

#### Adult Slushies

Rotating seasonal flavors made in small batches

Boneyard Pub | 1955 NE Division St., Bend  
541-241-7184 | [boneyardbeer.com](http://boneyardbeer.com)

\$\$ | Sunday-Thursday 11 a.m.-8 p.m.  
Friday-Saturday 11 a.m.-9 p.m.



El Sancho's mission is to provide the community with high quality street food at an affordable price and in a sustainable manner. El Sancho has two locations in Bend, Oregon. Open for dine-in, takeout and delivery.

## SAMPLE MENU

### TACOS

Beef Barbacoa

Pork Carnitas

Chipotle Chicken

Sauteed Seasonal Veggies

Poblano Rajas

### EXTRAS

Sancho Bowl

Chilaquiles

Fried Plantains

Tlacoyo

Sancho Salad

Tortilla Soup

El Sancho | 335 NE Dekalb Ave., Bend | 458-206-5973  
1254 NW Galveston Ave., Bend | 541-797-7999  
elsancho Bend.com

\$ | Open daily 11 a.m.-10 p.m.



IN THE HEART OF THE  
**SISTERS**  
 ☀ COFFEE CO ☀  
 OREGON CASCADES

Based in Sisters with a new café in the Old Mill District, Sisters Coffee Co. offers fresh roasted coffee, delicious food and pastries daily, served up with the original old-fashioned rustic charm.

**SAMPLE MENU**

**SIGNATURE DRINKS**

**The Mac**

A latte with lavender syrup, brown sugar, and a lavender garnish

**Bourbon Caramel Latte**

A breve latte with barrel-aged bourbon syrup, caramel syrup, and salt

**COFFEE**

**Drip**

Choice of Black Butte Gold (dark roast) or Colombia Aponte (light roast)

**Espresso**

Choice of Espresso Blend (dark roast) or Peru Rutas del Inca (light roast)

**Cafe au Lait**

**Cold Brew**

**TEA**

**Matcha**

**North**

Coconut, cardamom, cinnamon, licorice, ginger, pink peppercorns

**Little Bear**

Lemongrass, ginger, pear, lavender, vanilla, rooibos

**FOOD**

**Breakfast Tacos\*\***

Scrambled eggs, chorizo and beans, salsa verde, creme, cotijia, pickled onions and cabbage in three corn tortillas (GF)

**Sausage + Egg\***

Fried egg with cheddar cheese, Hill Meat Co. sausage, and garlic basil aioli on a Sparrow Bakery brioche bun

**Veggie + Egg\***

Fried egg with cheddar cheese, garlic basil aoli, and mixed roasted vegetables on a Sparrow Bakery brioche bun

**Lox Bagel**

Cold smoked salmon lox, lemon & pepper cream cheese, pickled onions, and microgreens on a toasted Sparrow Bakery bagel

**Bagel + Cream Cheese**

Toasted Sparrow Bakery bagel with your choice of plain cream cheese, jalapeño cream cheese, or house-made pub cheese

**Ham + Cheese Croissant**

Cherry wood smoked ham, swiss cheese, and stone ground mustard on a croissant

\*can be made gluten free - sub Udi's gluten free bread  
 \*\*can be made vegan

Sisters Coffee Co. | 450 SW Powerhouse Drive, Suite 400, Bend  
 273 W Hood Ave., Sisters | 541-549-0527 | sisterscoffee.com

\$ | Open daily 7 a.m.-5 p.m.  
 Food served until 3 p.m. daily



**BOXWOOD KITCHEN**

Hip, but not too hip, Boxwood Kitchen is a modern take on the classic supper club with a fun laid-back atmosphere and a menu focused on gourmet comfort food, great classic cocktails and regional beer and wine. Boxwood Kitchen is a hidden gem in the Old Mill District.

**SAMPLE MENU**

**STARTERS**

- Dinner Rolls  
Baked fresh daily and served with herbed butter, option to add fondue
- Korean Fried Chicken Bits (GF)  
Zesty Korean BBQ, pickled daikon, sesame
- Brussels Sprouts (GF)  
Fried brussels sprouts, house made ponzu sauce, sesame, lime
- Duck Confit (GF)  
Topped with cherry relish, served with housemade pickles and chips

**SALADS**

- Kale Salad  
Applewood smoked bacon, hard boiled egg, baby kale, house croutons and a creamy avocado dressing topped with Parmesan
- Albacore Tuna Bowl (GF)  
Seared tuna, avocado, baby kale, black rice, cucumber, pickled veg, miso vinaigrette

**ENTREES**

- Steak Frites (GF)  
Grilled 10-oz flat iron with mushroom conserva, chimichurri, chipotle aioli and hand cut fries

- Pork Shank (GF)  
Cured 24 hour honey braised bone-in pork shank served with cheesy au gratin potatoes and sautéed green beans
- Seared Trout (GF)  
Pan seared trout with roasted potatoes, winter vegetables, red pepper and caper chutney and fresh fennel salad
- Bolognese  
Ground beef and Italian sausage stewed with garlic, herb and tomato tossed with fresh house-made fettuccine pasta and topped with Parmesan (GF available upon request)
- Stuffed Zucchini (GF)  
Roasted zucchini stuffed with forbidden rice pilaf topped with cherry tomato, feta, cucumber salad, mint chutney and Parmesan sesame crumble

**COCKTAILS**

- Lavender Lemon Drop  
Vodka, combier, house-infused lavender simple syrup and fresh lemon juice
- Black Manhattan  
Rye whiskey, averna and bitters
- El Diablo  
Tequila, creme de cassis, ginger beer and fresh lime juice
- Italian G&T  
Gin, Aperol, Mediterranean tonic, aromatics

Boxwood Kitchen | 330 SW Powerhouse Drive, Building C, Suite 150, Bend  
541-797-0182 | [boxwoodkitchen.com](http://boxwoodkitchen.com)

\$\$\$ | Open daily  
5 p.m.-Close



joolz



Located in the heart of downtown Bend, Oregon.  
Joolz offers an eclectic mix of Middle Eastern fare  
with a local flair by chef Ramsey Hamdan.



## SAMPLE MENU

### SMALL PLATES

#### Veggie on the Range

Hummus topped with sauteed chickpeas, fresnos, brown butter, toasted nuts

#### Joolz Cauliflower

Flash fried cauliflower tossed in lemon and parsley, tahini dipping sauce

#### Lebneh with Dukkah Nuts

Dukkah over creamy yogurt lebneh spread with zataar and olive oil

#### Camel Wings

Petite drumettes slathered in our secret moroccan barbecue sauce, Rogue Smokey blue cheese yogurt dip

#### Cypress Prawns

Wild prawns simmered in arak, olive oil, lemon, feta

### PLATES AND BOWLS

#### Beef Shawarma Plate

Shawarma spice-rubbed Oregon beef, grilled onion, hummus, arugula salad, armenian pickles, grilled naan

#### Trophy Elk Chili

Braised organic elk, chickpeas, secret spices, tabbouleh, feta and frito chip garnish

#### Falafel Plate

Warm pita, arugula salad with tahini sauce and pickles

#### Forbidden Black Rice Chicken Bowl

Moroccan barbecue braised chicken over rich black rice, garlic toasted nuts, chilled tzatziki, tabbouleh

#### Pacific Seafood Tagine

Fresh Manilla clams, seasonal fish, prawns, fingerlings simmered in a chermoula broth served with French bread

### SWEETS

#### Sticky Toffee Date Cake

Our sticky toffee medjool date cake with warm caramel sauce, whipped cream

#### Turkish Coffee Martini

Vivacity Turkish coffee liqueur, vodka, half-and-half, Metolius rose petal cardamom sugar dust

Joolz | 916 NW Wall St., Bend  
541-388-5094 | joolzbend.com

\$\$ | Open Tuesday-Saturday  
4:30-9 p.m.



# TERRA KITCHEN

Taste what's growing under the Central Oregon sun at Terra Kitchen, a farm-to-table restaurant offering a locally grown and locally curated dining experience in Redmond. Visit today and explore dishes celebrating bright and flavorful seasonal ingredients, picked and prepared for you in the peak of freshness.

Our menu rotates with the seasons, so please visit [scphotel.com/redmond/terra](http://scphotel.com/redmond/terra) for a taste of what's new at Terra Kitchen.



## SAMPLE MENU

### SMALL PLATES

#### Mushroom Pesto Tartine

Kale pesto, Mama Lil's Peppers, marcona almonds, smoked sheep's cheese, portobello mushroom, Unity Breads' grilled rye sourdough

#### Potatoes Bravas

Fields Farm potatoes, garden herbs, romesco sauce, pickled shallot

#### Grilled Asparagus

Crispy shallot, dijon caper vinaigrette, Mama Lil's Peppers

#### Moroccan Beet Salad

Cilantro, cumin beet vinaigrette, feta, mesclun, pickled fennel, pistachio, quinoa

#### Grain Bowl

Paprika-cumin cauliflower, chevre, citrus, carrots, hazelnut, stone fruit, kale, pickled radish, parsnip sumac vinaigrette, quinoa

### LARGE PLATES

#### Tangine

Apricot, rutabaga, carrot, potato, castelvetrano olives, saffron, chickpeas, quinoa, harissa, marcona almonds

#### Farm Vegetable Paella

Bomba rice, paprika-cumin cauliflower, kale chevre-mascarpone, snap peas, grilled bread, fennel

#### Garlic Mushroom Pasta

Fresh linguine, black oyster and shimeji mushrooms, smoked sheep's cheese, garlic béchamel sauce

### SWEETS

#### Brûlée Cheesecake

Marionberry compote, candied marcona almonds

#### Warm Brownie

Salted caramel, pistachio

#### Savory

Rye sourdough, Rogue Creamery Caveman's blue cheese, Queen's Bounty blackberry honeycomb

Terra Kitchen | 509 SW 6th St., Redmond  
541-508-7600 | [scphotel.com/redmond/terra](http://scphotel.com/redmond/terra)

\$\$\$ | Open Wednesday-Saturday  
4-9 p.m.



EAT PASTA

# PASTINI

DRINK WINE

Pastini serves up classic Italian pastas inspired by the farms, vineyards and waters of the Pacific Northwest. Their scratch-made recipes include more than twenty-five pastas, salads and handcrafted desserts. Join Pastini for signature Italian cocktails and antipasti, or a full festive meal with family and friends, seasoned with laughter and wine. Located in the historic Old Mill District, with gorgeous views overlooking the Deschutes River and Hayden Homes Amphitheater.

## SAMPLE MENU

### PASTAS

- Spaghetti Carbonara  
Creamy Parmesan sauce, bacon, sweet peas, cracked black pepper
- Fettucini Alfredo with Chicken  
Classic alfredo sauce with roasted chicken
- Pappardelle with Meat Sauce Bolognese  
Rich beef and pork ragu, red wine, fresh pappardelle pasta, Parmesan
- Linguini Misto Mare  
Shrimp and whitefish with garlic, lemon, herbs, butter and white wine
- Cavatappi Primavera  
Zucchini, mushrooms, sweet peas, roasted red peppers, broccolini, garlic, olive oil and fresh basil
- Fusilli Alla Roma  
Corkscrew pasta with chicken, sun-dried tomatoes, local mushrooms, roasted garlic, Parmesan cream sauce
- Spaghetti and Meatballs  
Three handmade beef and pork meatballs simmered in savory marinara sauce
- Tortellini Gorgonzola  
Three-cheese tortellini, creamy gorgonzola sauce, diced fresh tomato and spinach, Parmesan
- Braised Short Rib Ravioli  
Tomato-butter sauce with mushrooms, onions, red wine, Parmesan
- Linguini Pesto Pollo  
Pesto cream sauce, roasted chicken, artichoke hearts, roasted red peppers, Parmesan

### SALADS

- Chicken Caesar  
Creamy Parmesan sauce, bacon, sweet peas, cracked black pepper
- Farmstand Chicken Cobb  
Chicken, roasted carrots, egg, artichokes, tomatoes, garbanzos, asparagus, gorgonzola, roasted tomato vinaigrette
- Grilled Asparagus Salad  
Mixed lettuces, chopped egg, toasted hazelnuts, Parmesan, lemon vinaigrette

### WINES

- La Quercia Montepulciano  
Expressive and balanced Montepulciano, 100% organic
- Travignoli Chianti Rufina  
Dry, full-bodied, ripe and exceptionally complex Chianti hailing from Rufina near Florence
- Pastini Bianco  
Made from 100 percent Verdicchio grapes in Italy's Marche region, dry and lively with pear and floral notes and crisp minerality
- Sokol Blosser 'Evolution' Chardonnay  
Deliciously fruit-driven with a touch of oak, bright finish

### DESSERTS

- Tiramisu  
Tuscan trifle of espresso-soaked ladyfingers, layered with sweetened mascarpone and finished with powdered cocoa
- Chocolate Tartufo  
Warm triple chocolate cake with a chocolate truffle center, served with whipped cream

Pastini | 375 SW Powerhouse Drive, #140, Bend  
541-749-1060 | [pastini.com](http://pastini.com)

\$\$ | Open Sunday-Thursday 11 a.m.-8:30 p.m.  
Friday-Saturday 11 a.m.-9:30 p.m.

# THE OPEN DOOR

The Open Door Campus is a boutique venue with the intention to captivate and tend to every person who comes through our doors. Revered for creating memorable experiences that showcase beautiful art, food and wine while providing genuine care and hospitality for our community, visitors and friends; inviting every person to feel welcomed and inspired.



## SAMPLE MENU

### APPETIZERS

Artichoke Dip  
Served with warm artisan bread

Bacon and Roasted Brussels  
Served with balsamic glaze drizzle and Parmesan

### SALADS AND DAILY SOUP

Fall Salad  
Organic greens, roasted sweet potatoes, candied almonds, red onion, avocado tossed in house-made curry dressing

Beet Salad  
Arugula, goat cheese, candied almonds, warm beets, tossed in house-made brown sugar vinaigrette

Tenderloin Salad  
Organic greens, blue cheese, tomatoes, red onions, tossed in a house-made creamy horseradish dressing

Daily Soup

### ENTREES

Daily Pasta  
Ask your server about our chef's creation!

Seafood Lasagna  
Shrimp, scallops, salmon, mushrooms and roasted mixed vegetables layered with ricotta, mozzarella and Alfredo

Fish of the Day  
Ask your server about our chef's creation!  
Served with housemade red potato mash

### DESSERTS

Flourless Chocolate Cake  
Drizzled with caramel and sea salt

### COCKTAILS

Frosty Sister  
Wild Roots Vodka, pomegranate juice, lime juice, black tea/lavender syrup, sugar rim - served up

The Open Door | 303 W Hood Ave., Sisters  
541-549-6076 | [opendoorwinebar.com](http://opendoorwinebar.com)

\$\$ | Tuesday-Saturday  
11:30 a.m.-7:30 p.m.



# **SISTERS DEP★T**

*Kitchen & Cocktail Bar*

SISTERS, OREGON

Sisters Depot is all about an amazing experience, which includes great food, delicious cocktails and locally sourced beer and wine. Many gluten-free options, weekly specials and scratch-made meals. Our menu is comfort food with flare!

## **SAMPLE MENU**

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### **ENTREES**

#### Sisters Depot Club

Focaccia hoagie, house-roasted turkey, thick sliced applewood peppered bacon, avocado, lettuce, tomato, mayo and tots

#### Depot Reuben Sando

Marble rye, house-made corned beef, swiss, sauerkraut, house-made thousand island dressing and tots

#### Mt. Jefferson Flatbread

Pesto, chicken, spinach, artichoke, three-cheese blend

#### Fried Chicken Sandwich

Big Ed's potato bun, house-made fried chicken (GF), sweet 'n spicy honey drizzle, lettuce, pickles & depot sauce & tots

#### Depot Burger

Potato bun, housemade local beef patty, cheddar, lettuce, tomato, pickles, Depot Sauce and tots

### **DESSERTS & DRINKS**

#### Apple Crisp

Vanilla ice cream, caramel sauce and cinnamon sprinkle

#### Sisters Sour

Whiskey, house-made simple, fresh lemon, red wine float

#### Aperol Spritz

Aperol, sparkling wine, soda water

#### Sisters Barrel-Aged Old Fashioned

Ewing Young Oregon Heritage Oak Bourbon, Benedictine, bitters, cherry pinot syrup, barreled in-house for six weeks

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Sisters Depot | 250 West Cascade Ave., Sisters  
541-904-4660 | [sistersdepot.com](http://sistersdepot.com)

\$\$ | Open daily at 11 a.m.



Consider Crux your craft beer playground: a place where beer lovers (along with their kids and dogs) can gather over great food, relaxing vibes and, of course, amazing beer. The tasting room boasts more than twenty-four taps and a spacious lawn that offers an array of food carts, fire pits, and unbeatable mountain views.

## SAMPLE MENU

### FOOD

#### Pretzel Board

Made with smoked sea salt, served with two house-made dipping sauces

#### Project Board

A rotating assortment of hand-selected charcuterie meats and cheeses served with a variety of complementary bites

#### Grilled Cheesy

Spent grain sourdough with a cheesy crust, Havarti, cheddar, herbed ricotta, bacon, house pickle chips and romesco sauce

#### Street Tacos

Be sure to check out the El Sancho food truck for a variety of tasty tacos

### BEER

#### Crux Pils

Always on tap, this crisp and refreshing pilsner is sure to hit the spot

#### Cast Out

The IPA that put Crux on the map—brewed with Galaxy hops from Australia

#### Bubble Wrap

One of many citrus forward Hazy IPAs you'll find on tap

#### Tough Love

Big and bold, this barrel-aged Imperial Stout is a delicious treat

#### Taster Tray

Choose any 4 beers or ask a bartender for their recommendation

Crux Fermentation Project | 50 SW Division St., Bend  
541-385-3333 | [cruxfermentation.com](http://cruxfermentation.com)

\$\$ | Open daily 11:30 a.m.-9 p.m.





# PACIFIC

PIZZA AND BREW

Dough is made daily in-house, including the gluten-free dough. We make all our own sauces and dressings. We smoke chicken and wings in-house. Thirty beers on tap and a full bar including our famous Pacific Margarita.

## SAMPLE MENU

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### STARTERS

#### Hot Wings

1 pound of house-smoked spiky chicken wings with carrots, celery, and blue cheese dressing on the side

#### Garlic Fries

Thin cut fries, garlic, Parmesan and truffle salt

### SALADS

#### Kale

Sliced kale, cabbage, carrot, mint, green onions, peanuts, brussels sprouts and spicy peanut-sesame dressing

#### Caesar

Romaine, house-made caesar dressing with anchovy paste, egg, topped with Parmesan and croutons

### PIZZAS

#### Classic Combo

Marinara sauce, mozzarella, pepperoni, sausage, mushrooms, green bell pepper, roasted red onion and black olives

#### Margherita

Marinara sauce, fresh mozzarella, roasted garlic, roma tomatoes and basil, topped with fresh arugula

#### Greek Sausage

Marinara sauce, mozzarella, sausage, mushrooms, kalamata olives, artichoke hearts and feta cheese

#### Wild Mushroom

Truffle garlic olive oil base, mozzarella, garlic, wild mushrooms and goat cheese, topped with green onion

#### Habanero Alfredo

Habanero pepper alfredo cream base, mozzarella, smoked chicken, bacon, red onion and roasted garlic, topped with fresh arugula

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Pacific Pizza and Brew | 340 SW Century Drive, Bend  
541-550-7887 | [pacificpizzabrew.com](http://pacificpizzabrew.com)

\$\$ | Open daily 3-9 p.m.



The Victorian Café has reinvented the idea of breakfast, putting a modern spin on traditional food fare and embracing the idea that morning dining should be an “experience.” Come see for yourself what the west-side hype is all about at our amazing location on 14th Street in Bend.

## SAMPLE MENU

### COCKTAILS

#### 24 oz. Proud Mary Bloody

A charbroiled prawn skewer with housemade andouille sausage, a cube of pepper jack cheese, olive, pepperoncini and lemon, red onion & grape tomato

#### Man-mosa...Everybody's Doing It!

Your choice of juice: Orange juice, grapefruit juice, mango, blood orange, white peach, blackberry, pineapple or cranberry

### BREAKFAST

#### Clean Living Omelet

Wild Northwest cold smoked salmon, fresh spinach, asparagus, jalapeños, and scallions, in an egg white omelet topped with avocado

#### Caramel Apple French Toast

Three thick slices of graham cracker crusted Big Ed's Texas toast. Topped with caramel sauce, fresh sliced granny smith apples, and whipped cream

#### Big Easy Benedict

Prawns and house-made andouille sausage with spinach and red peppers. Topped with our housemade Cajun hollandaise sauce

#### Filet Mignon Oscar and Eggs

Charbroiled 6-oz all-natural beef tenderloin topped with fresh Dungeness and pacific red crab, asparagus spears, and sauce béarnaise

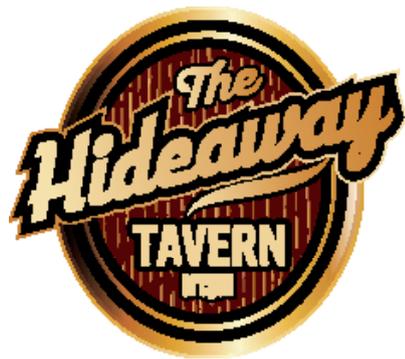
#### Vegan Love Bowl

Sweet potatoes, quinoa, black beans, chickpeas, kale, shiitake mushrooms, pepitas, red peppers, housemade charmolula, and a sliced avocado half

The Victorian Café | 1404 NW Galveston Ave., Bend  
541-382-6411 | [victoriancafebend.com](http://victoriancafebend.com)

\$\$ | Open daily 7 a.m.-2 p.m.





The Hideaway Tavern is a Central Oregon, locally owned restaurant located in both Bend and Redmond. Come hide out with us, where there's better food, better sports and better drinks! We're Central Oregon's best sports spot!



## SAMPLE MENU

### COCKTAILS

#### 24 oz. Game Changer

Served with a fried bleu cheese ball, candied bacon, asparagus, marinated prawn, olives, pepperoncini, pickle, lemon, a crispy garlic breadstick, and a double shot of our house-infused pepper vodka

### STARTERS AND SHARED PLATES

#### IPA Onion Rings

Beer battered onion rings with chipotle ranch

#### Buffalo Cauliflower

Flash fried florets tossed in house-made buffalo sauce, served with our bleu cheese dressing

#### Bavarian Pretzel Fondue

Served with our homemade garlic cheese sauce

#### Nachos Carnitas

Served with house braised pork, refried beans, and house-made queso

### BURGERS AND SANDWICHES

#### Rueben Sandwich

House braised corned beef, with sauerkraut, housemade thousand island dressing, and melted gruyere cheese.  
Grilled on Big Ed's marbled rye bread

#### John Wayne Burger

Our 1/2 pound house-ground patty, bacon, pepper jack cheese, onion rings and housemade BBQ sauce, on a pretzel bun

### HAND CRAFTED PIZZAS

#### The Greek

Artichoke hearts, wilted spinach, roasted red peppers, kalamata olives, green onions, feta cheese on an arriabata, and four cheese base

#### The Chuck Norris (It kicks ass!)

Italian sausage, soppressata, pepperoni, and ham on an arriabata and four cheese base with fresh Roma tomatoes and housemade fresh mozzarella

The Hideaway | 939 SE 2nd St., Bend | 541-312-9898 | [hideawaytavernbend.com](http://hideawaytavernbend.com)  
507 SW 89th St., Redmond | 541-526-5989 | [hideawaytavernredmond.com](http://hideawaytavernredmond.com)

\$\$ | Open Monday-Thursday  
at 11 a.m. | Weekends 8 a.m.



## FAITH HOPE & CHARITY VINEYARDS

Surrounded by breathtaking views of Central Oregon, the winery at Faith Hope & Charity offers one of the best things to do during any visit to Central Oregon. Step out of the wine tasting room and stroll through the vineyard. Enjoy the sweeping views of the mountains while learning the history of the unique cold-hardy grape and our wines. Located in Terrebonne, Oregon.



## SAMPLE MENU

### WINES

#### La Crosse 2019, Estate

White melon with hints of apple, pear and citrus. It becomes soft and develops a long, elegant, creamy fresh whipped cream finish

#### Marechal Foch 2017, Estate

Cherry on the nose and the palate. From cherry cola to chocolate cherry

#### Zinfandel 2018, Columbia Valley

This is a soft textures Zinfandel with jammy blackberry on the nose.

The palate produces boysenberry and plummy fruit

#### Syrah 2017, Columbia Valley

Fresh cherry and plum, tinged with hints of cranberry. This syrah adds layers of lovely violet, green peppercorn and cocoa powder

#### Pinot Noir 2018, Eola-Amity Hills

Medium-bodied with very light tannins, very balanced with low acidity. A delicious cranberry-raspberry on the palate

#### White Blend

A blend of La Crescent, riesling, sauv blanc and pinot gris

### SOUP/SALAD

#### Tuscan Soup

#### Gorgonzola and Pear Salad

### APPETIZERS

#### Meat and Cheese Tray

#### Cheese and Chocolate Truffle Tray

#### Smoked Salmon Fillet

With cream cheese, capers, and crackers

#### Artichoke Spinach Dip

With crustinis

#### Large Pretzel Twists

### PIZZA

#### Margherita Pizza

Mozzarella, basil, tomatoes, pesto, red sauce

#### Garlic Chicken Basil

Mozzarella, chicken, basil, with a crushed garlic and oil sauce

#### Veggie

Mozzarella, spinach, mushrooms, bell peppers, red onion, artichokes, olives, red sauce

### DESSERT

#### Molten Lava Cake

Faith Hope & Charity Vineyards | 70450 NW Lower Valley Drive,  
Terrebonne | 541-526-5075 | [faithhopeandcharityevents.com](http://faithhopeandcharityevents.com)

\$\$\$ | Open daily at noon,  
Music Thursdays 5-8 p.m., Friday-Saturday 6-9 p.m.



Flights Wine Bar is a cozy place to spend time catching up with good friends over a glass of wine and great food. We offer four different wine flights that rotate weekly and include wines from all around the world. Come relax and enjoy learning about new wines and finding a favorite bottle to take home with you.

## SAMPLE MENU

### SNACKS & BITES

#### Steak Tartare

D&D Ranch top sirloin, farm yolk, chips, baguette

#### Ploughman's Plate

Selection of artisanal meat and cheese, pickles, breads

#### House Potato Chips

Add: truffle salt, dip or melted blue cheese

### LUNCH

#### Smoked Eggplant "Grilled Cheese"

Challah bread, grilled halloumi cheese, apricot spread, caper vin

#### Sausage Sandwich

Pretzel bun, house-made sausage

#### Mac & Cheese

Three cheese sauce, seared ricotta, crumb topping

### DINNER

#### Wine Braised Chicken

Leg and thigh, chicken confit, white bean, and English peas

#### Smoky Brisket

Hominy, chard, Oaxacan cheese stuffed peppadew relleno, pickled onion, cilantro vin

#### Seared Shrimp & Scallops

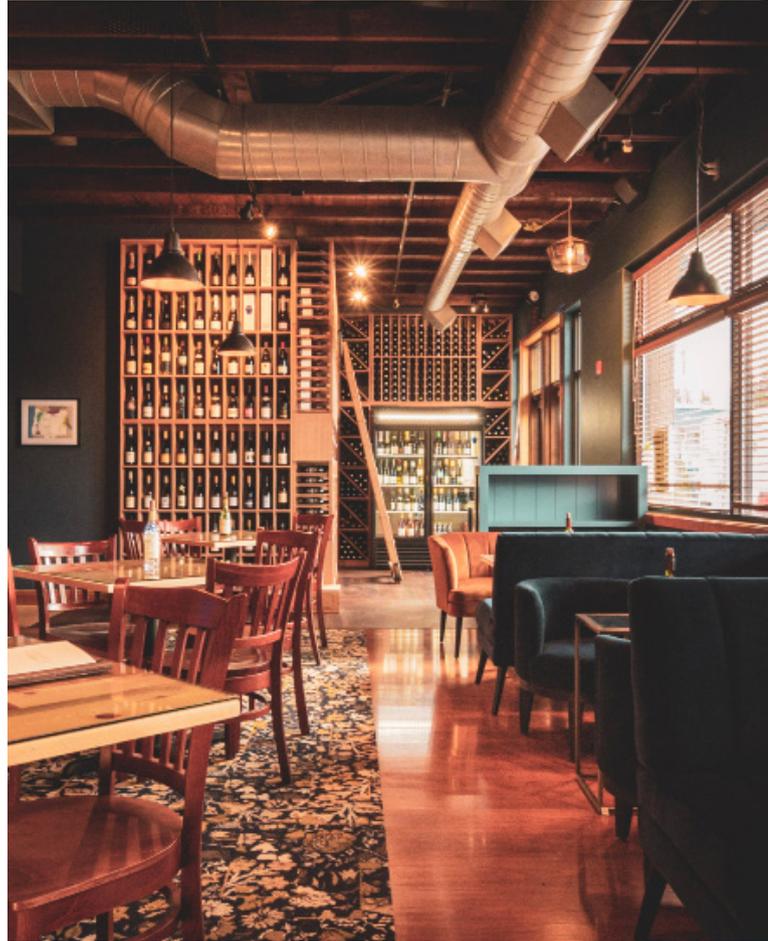
Potato gnocchi, celery root purée, leeks, thyme brown butter

#### Tandoori Cauliflower Steak

Creamed collards, chickpea stew, chutneys, crispy noodles

Flights Wine Bar | 1444 NW College Way, Suite 1, Bend  
541-728-0753 | [flightswinebend.com](http://flightswinebend.com)

\$\$ | Open 6 days a week, Noon-9 p.m., Closed Tuesday





chinese & sushi bar

Bend's most beloved restaurant - CHI Chinese & Sushi Bar, led by chef/owner Di Long offer both fun and innovative takes on classic dishes and new dishes that stay true to the flavors of the region in addition to specialty hand-crafted cocktails and a wide selection of wine and sake.



**SAMPLE MENU**

**FROM THE BAR**

Cloud Whiskey  
Bourbon, Peychaud's bitters, maple syrup foam

Saxon's Fine Martini  
Vanilla vodka, passion fruit purée, vanilla syrup

CHI 75  
Empress 1908 gin, lemon juice, simple syrup, prosecco

**FROM THE KITCHEN**

Po Po Platter  
Combination of our popular appetizers: potstickers, egg rolls, crab purses and bbq pork

Mandarin Shaking Beef  
Sweet onions, scallions, beech mushrooms, bell peppers

Caramelized Chicken Clay Pot  
Shitake, basil, scallions, onions, baby potatoes

Salt & Pepper Tiger Shrimp  
Onions, scallions tossed with sea salt, pepper and crushed szechuan peppers

**FROM THE SUSHI BAR**

Beautiful Bend  
Salmon, crab, hamachi, izumidai, cucumber, ponzu sauce

Nigiri Sampler  
Maguro, sake, shiro, escolar, izumidai, hamachi, ebi

Last Samurai  
Tempura jalapeño, unagi, asparagus, butterfish, tempura fried, topped with spicy salmon poke, soy infused tobiko, unagi sauce

CHI | Chinese and Sushi Bar | 3118 N Highway 97, Bend  
541-323-3931 | [bendsushi.com](http://bendsushi.com)

\$\$ | Open Tuesday-Sunday at 4 p.m.  
Closed Mondays

# Dining Directory

The price scale represents the average cost for a meal per person. \$: Less than \$10 | \$\$: \$10-\$25 | \$\$\$: \$25 +  
 \*This directory is a selection of restaurants in Central Oregon. For more options, visit [BendMagazine.com/Savor](http://BendMagazine.com/Savor).

NAME	ADDRESS	CITY	WEBSITE	PHONE	PRICE
<b>ASIAN</b>					
5 Fusion and Sushi Bar	821 NW Wall St. #100	Bend	5fusion.com	541-323-2328	\$\$
Chi	3118 N Highway 97	Bend	bendsushi.com	541-323-3931	\$\$
Chomp Chomp	945 NW Bond Street	Bend	chompchomp-bend.com	541-797-6909	\$\$
Dump City Dumplings	384 SW Upper Terrace Drive	Bend	dumpcitydumplings.com	541-323-6243	\$
Kanpai	990 NW Newport Ave.	Bend	kanpaibend.com	541-388-4636	\$\$\$
Miyagi Ramen	550 SW Industrial #102	Bend	miyagiramen.com	541-797-7700	\$\$
Noi	550 NW Franklin Ave.	Bend	noithaicuisine.com	541-647-6904	\$\$\$
Poke Row	2735 NW Crossing Drive #105	Bend	pokerow.com	541-306-6796	\$\$
Ronin	70 SW Century Drive #120	Bend	bendizakaya.com	541-797-4325	\$\$
Sen Thai Hot Pot	69 NW Newport Ave.	Bend	senhotpot.com	541-385-6469	\$\$\$
Thai O Restaurant	974 SW Veterans Way	Redmond	thaiorestaurant.com	541-548-4883	\$\$
Toomies Thai Cuisine	119 NW Minnesota Ave.	Bend	toomiesbend.com	541-388-5590	\$\$
Wild Rose	150 NW Oregon Ave.	Bend	wildrosethai.com	541-382-0441	\$\$
<b>BAKERIES &amp; CAFES</b>					
Angeline's Bakery	121 W Main Ave.	Sisters	angelinesbakery.com	541-549-9122	\$
Backporch Coffee Roasters	3 Locations	Bend	backporchcoffeeroasters.com	541-678-5458	\$
Blissful Spoon	65 NW Newport Ave.	Bend	blissfulspoon.com	541-241-8181	\$\$
Bellatazza	869 NW Wall St.	Bend	bellatazza.com	541-318-0606	\$
Cafe des Chutes	50 SE Scott St. #22	Bend	cafedeschutes.com	541-668-6114	\$
Eagle Bakery	218 SW Third St.	Madras	eaglebakery.net	541-475-4593	\$
Fix & Repeat	555 NW Arizona Ave. #50	Bend	fixandrepeat.com	541-385-9603	\$\$
Hot Lava	57100 Mall Drive #17	Sunriver	hotlavabakery.com	541-593-3986	\$
Kanona Cafe	1142 NW Galveston Ave.	Bend	kanonacafe.com	541-318-6313	\$
Looney Bean	961 NW Brooks St.	Bend	looneybean.com	541-408-9142	\$
Mother's Juice Cafe	1255 NW Galveston Ave.	Bend	mothersjuicecafe.com	541-318-0989	\$\$
Nancy P's	1054 NW Milwaukee Ave.	Bend	nancyp.com	541-322-8778	\$\$
One Street Down Cafe	124 SW Seventh St.	Redmond	onestreetdowncafe.com	541-647-2341	\$\$
Prineville Coffee Company	215 NW Meadow Lakes Drive	Prineville	prinevillecoffee.com	541-447-8066	\$
Silverleaf Cafe	7535 Falcon Crest Drive #300	Redmond	silverleafor.com	541-548-7558	\$\$
Sisters Bakery	251 E Cascade Ave.	Sisters	sistersbakery.com	541-549-0361	\$
Sisters Coffee Company	450 SW Powerhouse Drive, Suite 400 & 273 W Hood Ave.	Bend & Sisters	sisterscoffee.com	541-549-0527	\$\$
Sparrow Bakery	2748 NW Crossing Drive #110	Bend	thesparrowbakery.net	541-647-2323	\$\$
Spoken Moto	310 SW Industrial Way	Bend	spokenmoto.com	541-306-6689	\$
Strictly Organic	6 SW Bond St.	Bend	strictlyorganic.com	541-330-6061	\$
The SweetEasy Co.	170 W Cascade Ave.	Sisters	fb.com/boozyshakeshoppe	541-549-8591	\$
Thump Coffee	3 Locations	Bend	thumpcoffee.com	541-388-0226	\$
Tumalo Coffeehouse	19855 Fourth St.	Tumalo	tumalocoffeehouse.com	541-678-5696	\$
The Village Baker	1470 SW Knoll Ave.	Bend	villagebakerbend.com	541-318-1054	\$\$

NAME	ADDRESS	CITY	WEBSITE	PHONE	PRICE
<b>BREAKFAST</b>					
Big O Bagel	3 locations	Bend	bigobagels.com	541-383-2446	\$
Cafe Sintra	1024 NW Bond St.	Bend	cafesintra.com	541-382-8004	\$\$
Cafe Sintra Sunriver	57031 Ponderosa Road	Sunriver	cafesintrasunriver.com	541-593-1222	\$\$
Chow	1110 NW Newport Ave.	Bend	bendinspoon.com	541-728-0256	\$\$
The Cottonwood Cafe	403 E Hood Ave.	Sisters	cottonwoodinsisters.com	541-549-2699	\$\$
Jackson's Corner	845 NW Delaware Ave.	Bend	jacksonscornerbend.com	541-647-2198	\$\$
McKay Cottage Restaurant	62910 O.B. Riley Rd. #340	Bend	themckaycottage.com	541-383-2697	\$\$
Mo's Egg House	950 SW Veterans Way	Redmond	mos-egg-house.business.site	541-527-4314	\$
Rainshadow Organics	71290 Holmes Road	Sisters	rainshadoworganics.com	541-977-6746	\$\$-\$\$\$
The Lemon Tree	718 NW Franklin Ave.	Bend	lemontreebend.com	541-241-5306	\$\$
The Victorian Café	1404 NW Galveston Ave.	Bend	victoriancafebend.com	541-382-6411	\$\$
<b>BREWERIES &amp; PUBS</b>					
10 Barrel Brewing Co.	1135 NW Galveston Ave. & 62950 NE 18th St.	Bend	10barrel.com	541-678-5228	\$\$
Avid Cider Co.	550 SW Industrial Way	Bend	avidcider.com	541-706-9240	\$
Bend Brewing Co.	1019 NW Brooks St.	Bend	bendbrewingco.com	541-383-1599	\$\$
Bevel Craft Brewing	911 SE Armour Rd., Ste. B	Bend	bevelbeer.com	541-972-3835	\$
Boneyard	1955 NE Division St.	Bend	boneyardbeer.com	541-241-7184	\$\$
Boss Rambler Beer Club	1009 NW Galveston Ave.	Bend	bossrambler.com		\$
Bridge 99	63063 Layton Ave.	Bend	bridge99brewery.com	541-280-1690	\$\$
Broken Top Bottle Shop	1740 NW Pence Lane #1	Bend	btbsbend.com	541-728-0703	\$\$
Brother Jon's Alehouse	1051 NW Bond St.	Bend	brotherjonsalehouse.com	541-728-0102	\$\$
Brother Jon's Public House	1227 NW Galveston Ave.	Bend	brotherjonspublichouse.com	541-306-3321	\$\$
The Brown Owl	550 SW Industrial Way #120	Bend	brownowlbend.com	541-797-6581	\$\$
Cabin 22	25 SW Century Drive	Bend	cabin22bend.com	541-306-3322	\$\$
Cascade Lakes Brewing Company	1441 SW Chandler Ave. #100 & 855 SW 7th St.	Bend & Redmond	cascadelakes.com	541-388-4998	\$\$
Craft Kitchen & Brewery	62988 Layton Ave. #103	Bend	craftoregon.com	541-668-1766	\$\$
Crooked Roots Brewing	420 N Main St.	Prineville	crbrewing.com	541-362-5583	\$\$
Crosscut Warming Hut No. 5	566 SW Mill View Way	Bend	crosscutbeer.com		\$
Crux Fermentation	50 SW Division St.	Bend	cruxfermentation.com	541-385-3333	\$\$
Deschutes Brewery	1044 NW Bond St.	Bend	deschutesbrewery.com	541-382-9242	\$\$
Dillon's Grill	142 NE Fifth St.	Prineville	dillonsgrill.com	541-447-3203	\$\$
E Bar & Grill	314 SW Fifth St.	Redmond	ebargrill.com	541-316-7050	\$\$
Funky Fauna Artisan Ales	211 Sun Ranch Drive #101	Sisters	funkyfaunabeer.com	720-341-7408	\$
Goodlife Brewing	70 SW Century Drive #100-464	Bend	goodlifebrewing.com	541-728-0749	\$\$
The Hideaway	507 SW Eighth St.	Redmond	hideawaytavernredmond.com	541-526-5989	\$\$
Immersion Brewing	550 SW Industrial Way #185	Bend	imbrewing.com	541-633-7821	\$\$
Initiative Brewing	424 NW Fifth St.	Redmond	initiativebrew.com	541-527-4380	\$\$
Justy's	1787 SW Chandler Ave.	Bend	justys-bend.com	541-617-3232	\$\$
Kobold Brewing   The Vault Taphouse	245 SW Sixth St.	Redmond	koboldbrewing.com	541-504-9373	\$
Legend Cider	52670 Highway 97	La Pine	legencider.com	541-610-3357	\$
Madras Brewing	212 SW Fourth St. #104	Madras	madrasbrewing.com	541-316-6505	\$\$
McMenamins Old St. Francis School	700 NW Bond St.	Bend	mcmenamins.com	541-382-5174	\$\$
Monkless Belgian Ales	803 SW Industrial Way #202	Bend	monkless.com	541-797-6760	\$\$

# Dining Directory

NAME	ADDRESS	CITY	WEBSITE	PHONE	PRICE
Oblivion Brewing Company	63027 Plateau Drive #4	Bend	oblivionbrewing.net	541-241-2733	\$\$
Prost!	40 SW Century Drive #140	Bend	prostbend.com	541-241-8180	\$\$
River Pig Saloon	555 NW Arizona Ave. #40	Bend	riverpigsaloon.com	541-385-6777	\$\$
Robert's Pub	13020 Hawks Beard	Sisters	blackbutteranch.com	541-595-1240	\$\$\$
Silver Moon Brewing	24 NW Greenwood Ave.	Bend	silvermoonbrewing.com	541-388-8331	\$\$
Sisters Saloon & Ranch Grill	190 E Cascade Ave.	Sisters	sisterssaloon.net	541-549-7427	\$\$
Sunriver Brewing Company	1005 NW Galveston Ave. & 57100 Beaver Drive #4	Bend & Sunriver	sunriverbrewingcompany.com	541-408-9377	\$\$
Three Creeks Brewing Co.	721 S Desperado Court	Sisters	threecreeksbrewing.com	541-549-1963	\$\$
Village Bar & Grill	57100 Beaver Drive #7	Sunriver	sunrivervbag.com	541-593-1100	\$\$
Walt Reilly's	225 SW Century Drive	Bend	waltreillys.com	541-546-0511	\$\$
White Water Taphouse	1043 NW Bond St.	Bend	whitewatertaphouse.com	503-797-2178	\$
Wickiup Station Sports Pub	52600 Highway 97	La Pine	fb.com/wickiup-station-sports-pub	541-536-7577	\$
Wild Ride Brewery	332 SW Fifth St.	Redmond	wildridebrew.com	541-516-8544	\$
Worthy Brewing	495 NE Bellevue Drive	Bend	worthy.beer	541-639-4776	\$\$
<b>FOOD TRUCK LOTS &amp; MARKET HALLS</b>					
The Barn	171 E Main Ave.	Sisters	thebarninsisters.com	541-904-4343	\$-\$\$
The Bite	19860 Seventh St.	Tumalo	thebitetumalo.com	541-610-6457	\$-\$\$
The Corral Tap Room	791 NW Third St.	Prineville	corraltaproom.com	503-758-9679	\$-\$\$
Eurosports Food Cart Garden	223 E Hood Ave.	Sisters	eurosports.us	541-549-2471	\$-\$\$
General Duffy's Waterhole	404 SW Forest Ave.	Redmond	generalduffys.com	541-527-4347	\$-\$\$
The Grove	921 NW Mount Washington Drive	Bend	grovebend.com		\$-\$\$
The Lot	745 NW Columbia St.	Bend	thelotbend.com	541-668-1815	\$-\$\$
Midtown Yacht Club	1661 NE Fourth St.	Bend	midtownyachtclub.com	458-256-5454	\$-\$\$
On Tap	1424 NE Cushing Drive	Bend	ontapbend.com		\$-\$\$
The Podski	536 NW Arizona Ave.	Bend	thepodski.com		\$-\$\$
River's Place	787 NE Purcell Blvd.	Bend	riversplacebend.com		\$-\$\$
<b>ITALIAN</b>					
BOSA Food & Drink	1005 NW Galveston Ave.	Bend	bosabend.com	541-241-2727	\$\$\$
Marcello's Cucina Italiana	57031 Ponderosa Road	Sunriver	marcellos-sunriver.net	541-593-8300	\$\$\$
Nome	1465 SW Knoll Ave.	Bend	nomeitaliano.com	541-241-2556	\$\$\$
Pastini	375 SW Powerhouse Drive	Bend	pastini.com	541-749-1060	\$\$
Salute'	1045 NW Bond St.	Bend	salutebend.com	541-323-0279	\$\$\$
Trattoria Sbandati	1444 NW College Way	Bend	trattoriasbandati.com	541-306-6825	\$\$\$
<b>LATIN AMERICAN</b>					
Barrio / Shim Shon	915 NW Wall St.	Bend	barriobend.com	541-389-2025	\$\$
Carnaval Mexican Grill	343 SW Sixth St.	Redmond	carnavalmexicangrill.com	541-316-6960	\$\$-\$\$\$
Diego's	447 SW Sixth St.	Redmond	diegossponsoredkitchen.com	541-316-2002	\$\$
El Caporal	62040 NE 27th St. & 57100 Beaver Drive	Bend & Sunriver	elcaporalco.com	541-318-1492	\$\$
El Rancho Grande Mexican Restaurant	63455 N Highway 97	Bend	dinewithdiablo.com	541-312-2022	\$\$
El Sancho	335 NE Dekalb Ave. & 1254 NW Galveston Ave.	Bend	elsancho bend.com	458-206-5973	\$

NAME	ADDRESS	CITY	WEBSITE	PHONE	PRICE
Esta Bien	221 NW Hill St.	Bend	fb.com/esta-bien	541-318-1111	\$
Hola!	3 Locations	Bend, Redmond & Sunriver	holabend.com	541-728-0069	\$\$
La Rosa	2763 NW Crossing Drive	Bend	larosabend.com	541-647-1624	\$\$
Los Jalapenos	601 NE Greenwood Ave.	Bend	losjalapenosbend.com	541-383-1402	\$
Los Langostinos	3113 S Highway 97 #103	Redmond	loslangostinosrestaurant.com	541-604-7580	\$\$
Madaline's Grill & Steak House	2414 S Highway 97	Redmond	madalinesgrill.com	541-548-9964	\$\$
Mexico City Restaurant	48 SW Fourth St.	Madras	mexicityrestaurant.com	541-475-6078	\$\$
Parrilla Grill	635 NW 14th St.	Bend	parrillagrillbend.com	541-617-9600	\$
Rancho Mexican	964 NW Third St.	Prineville	fb.com/rancheropvl	541-416-0103	\$\$
Rancho Viejo	150 E Cascade Ave.	Sisters	ranchoviejosistersoregon.com	541-549-3594	\$\$
Rio Distinctive Mexican Cuisine	221 SE Fifth St.	Madras	riomadramexicanuisine.com	541-526-5075	\$\$
Xalisco Latin Cuisine	3835 SW 21st St. #105	Redmond	fb.com/xaliscoc	541-923-3943	\$
<b>LIBATIONS</b>					
The Astro Lounge	939 NW Bond St.	Bend	astroloungebend.com	541-388-0116	\$
Badlands Distillery & Tasting Room	51500 Highway 97	La Pine	badistillery.com	541-377-2231	\$\$
Bend Cider Co.	64649 Wharton Ave.	Bend	bendcider.com	541-410-0639	\$
Cascade Street Distillery	261 W Cascade Ave.	Sisters	cascadestreetdistillery.com	541-549-1082	\$\$
Crater Lake Spirits	1024 NW Bond St. #102	Bend	craterlakespirits.com	541-480-3483	\$
The Capitol	190 NW Oregon Ave.	Bend	thecapitolbend.com	541-678-5740	\$\$
The Dogwood Cocktail Cabin	147 NW Minnesota Ave.	Bend	thedogwoodcocktailcabin.com	541-706-9949	\$\$
Flamingo Room	70 SW Century Drive #130	Bend			\$\$
New Basin Distillers	2063 NW St. Andrews Drive	Madras	newbasin.com	541-527-4339	\$\$
Oregon Spirit Distillers	740 NE First St.	Bend	oregonspiritdistillers.com	541-382-0002	\$\$
Owl's Nest	17600 Center Drive	Sunriver	sunriverresort.com	541-593-3730	\$\$
Rapa Nui Tiki Bar	360 SW Powerhouse Drive #210	Bend	rapanuitiki.com	541-668-6611	\$\$
San Simón	845 NW Tin Pan Alley	Bend	sansimonbend.com	541-323-0235	\$\$
The Stihl Whiskey Bar	550 NW Franklin Ave.	Bend	thestihl.com	541-383-8182	\$\$
Tumalo Cider	64654 Cook Ave.	Bend	tumalocider.com	541-797-0308	\$
Velvet Bend	805 NW Wall St.	Bend	velvetbend.com	541-728-0303	\$\$
Waypoint	921 NW Mount Washington Drive	Bend	waypointbbc.com		\$\$
<b>PIZZA</b>					
Bend Pizza Kitchen	2755 NW Crossing Drive	Bend	bendpizzakitchen.com	541-647-1819	\$\$
Blondie's Pizza	57195 Beaver Drive	Sunriver	blondiespizzasunriver.com	541-593-1019	\$\$
Cibelli's Pizza	5 Locations	Bend, Redmond & Sisters	cibellis.com	541-385-8646	\$
Flatbread Community Oven	375 SW Powerhouse Drive #130	Bend	flatbreadpizza.com	541-728-0600	\$\$
The Fold	57100 Beaver Drive #18	Sunriver	thefoldkitchen.com	541-598-3040	\$\$
Grace and Hammer	641 SW Cascade Ave.	Redmond	graceandhammer.com	541-668-6684	\$\$
Jersey Boys Pizzeria	527 NW Elm Ave.	Redmond	jerseyboyspizzeria.com	541-548-5232	\$\$
Martolli's Of Sisters	220 W Cascade Ave.	Sisters	martollisofsistersmenu.com	541-549-8356	\$
Pacific Pizza and Brew	340 SW Century Drive	Bend	pacificpizzabrew.com	541-550-7887	\$\$
Pisano's	64670 Strickler Ave.	Bend	pisanos-woodfired-pizza.business.site	541-312-9349	\$\$
Pizza Mondo	811 NW Wall St.	Bend	pizzamondobend.com	541-330-9093	\$
Ponderosa Pizza	52574 Highway 97	La Pine	ponderosa-parlor.edan.io	541-536-1964	\$

# Dining Directory

NAME	ADDRESS	CITY	WEBSITE	PHONE	PRICE
Old Towne Pizza	118 NW Greenwood Ave.	Bend	oldtownepizzabend.com	541-318-9018	\$\$
<b>REGIONAL NORTHWEST</b>					
900 Wall Restaurant	900 NW Wall St.	Bend	900wall.com	541-323-6295	\$\$\$
Anthony's Restaurant	475 SW Powerhouse Drive	Bend	anthonys.com	541-389-8998	\$\$\$
Ariana	1304 NW Galveston Ave.	Bend	arianarestaurantbend.com	541-330-5539	\$\$\$
Barney Prine's Steakhouse & Saloon	389 NW Fourth St.	Prineville	barneyprines.com	541-447-3333	\$\$\$
Becerra's on 6th Bistro	646 SW Sixth St.	Redmond		541-527-4336	\$\$\$
Blacksmith	211 NW Greenwood Ave.	Bend	bendblacksmith.com	541-318-0588	\$\$\$
Brickhouse Restaurant	5 NW Minnesota Ave. & 412 SW Sixth St.	Bend & Redmond	brickhousesteakhouse.com	541-728-0334	\$\$\$
Bos Taurus	163 Minnesota Ave.	Bend	bostaurussteak.com	541-241-2735	\$\$\$
Boxwood Kitchen	330 SW Powerhouse Drive #150	Bend	boxwoodkitchen.com	541-797-0182	\$\$
Chops Bistro	370 E Cascade Ave.	Sisters	fb.com/chopsbistrosisters	541-549-6015	\$\$\$
Club Pioneer	1851 NE Third St.	Prineville	clubpioneer.com	541-447-6177	\$\$\$
Crosswater Grille	17600 Canoe Camp Drive	Sunriver	crosswater.com	541-593-3400	\$\$\$
Currents at the Riverhouse	3075 N Highway 97	Bend	riverhouse.com	541-389-8810	\$\$\$
Drake	801 NW Wall St.	Bend	drakebend.com	541-306-3366	\$\$\$
Greg's Grill	395 SW Powerhouse Drive	Bend	gregsgrill.com	541-382-2200	\$\$\$
Jackalope Grill	750 NW Lave Rd. #139	Bend	jackalopegrill.com	541-318-8435	\$\$\$
Joolz	916 NW Wall St.	Bend	joolzbend.com	541-388-5094	\$\$
Lodge Kitchen	17600 Center Drive	Sunriver	sunriverresort.com	541-595-1264	\$\$\$
Lakeside Bistro	12934 Hawks Beard	Sisters	blackbutteranch.com	541-595-1260	\$\$
Meadowlark	19570 Amber Meadow Drive	Bend	meadowlarkbend.com	458-666-1488	\$\$\$
Pine Tavern	967 NW Brooks St.	Bend	pinetavern.com	541-382-5581	\$\$\$
Ranch Butcher Chef (RBC)	2838 NW Crossing Drive	Bend	rbc Bend.com		
Range Restaurant & Bar	16896 SW Brasada Ranch Road	Powell Butte	brasada.com	541-526-6862	\$\$\$
Roam	10 NW Minnesota Ave. #100	Bend	roambend.com	541-382-7626	\$\$\$
The Row	61240 Skyline Ranch Road	Bend	tetherow.com/dine/the-row	541-213-2429	\$\$
Solomon's	61240 Skyline Ranch Road	Bend	tetherow.com/dine/solomons	541-213-2428	\$\$\$
South Bend Bistro	57080 Abbot Drive #26	Bend	southbendbistro.com	541-593-3881	\$\$\$
Spork	1004 NW Newport Ave.	Bend	sporkbend.com	541-390-0946	\$\$
Trailhead Grill	65600 Pronghorn Club Drive	Bend	pronghornresort.com/trailhead-grill	541-693-5300	\$\$
Washington	900 NW Mount Washington Drive	Bend	washingtonbend.com	541-540-8257	\$\$
Zydeco	919 NW Bond St.	Bend	zydecokitchen.com	541-312-2899	\$\$\$
<b>SANDWICHES, BOWLS &amp; BURGERS</b>					
Baldy's Barbeque	3 Locations	Bend & Redmond	baldysbbq.com	541-388-4227	\$\$
Bangers and Brews	1288 SW Simpson Ave., Ste. A	Bend	bangersandbrews.com	541-389-2050	\$
Beach Hut Deli	852 NW Brooks St.	Bend	beachhutdeli.com	541-639-3115	\$\$
Bo's Falafal	1366 NW Galveston Ave.	Bend	bosbend.com	541-241-2074	\$
Café Yumm!	325 SW Powerhouse Drive #130 & 1500 NE Cushing Drive #130	Bend	cafeyum.com	541-318-9866	\$
Christie's Kitchen	614 NW Cedar Ave.	Redmond	christieskitchen.business.site	541-923-8878	\$
Chow Burger	735 NW Columbia St.	Bend	bendinspoon.com	541-797-7772	\$

NAME	ADDRESS	CITY	WEBSITE	PHONE	PRICE
Croutons	564 NE Greenwood & 335 SW Century Drive	Bend	croutonstogo.com	541-728-0825	\$\$
Dandy's Drive-In	1334 NE Third St.	Bend	dandysdrivein.com	541-382-6141	\$
Dawg House	318 NW 3rd St.	Prineville		541-447-2878	\$
Hardy's	3081 N Highway 97 #100	Bend	hardysburgersbend.com	541-382-6962	\$
Josie K's Deli and Kitchen	56870 Venture Lane	Sunriver	josiek.com	541-241-5177	\$
Kefi Fast Fresh Mediterranean	20520 Robal Lane #120	Bend	kefifresh.com	541-797-6554	\$
Life & Time	320 SW Century Drive #100	Bend	lifeandtime.com	541-797-0168	\$
Planker Sandwiches	824 NW Wall St.	Bend	plankersandwiches.com	541-317-5717	\$
Primal Cuts	1244 NW Galveston Ave.	Bend	primalcutsmeatmarket.com	541-706-9308	\$\$
Rockin' Daves Bagel Bistro	661 NE Greenwood Ave.	Bend	rockindaves.com	541-318-8177	\$
Sno Cap Ice Cream	380 W Cascade Ave.	Sisters	fb.com/snocapdr.insistersor	541-549-6151	\$
Spoons	281 W Cascade Ave.	Sisters	spoons-restaurant.business.site	541-719-0572	\$\$
Taste Treet	493 NE Third St.	Prineville	fb.com/tasteetreetdiner	541-447-4165	\$
Terrebonne Depot	400 NW Smith Rock Way	Terrebonne	terrebonnedepotrestaurant.com	541-527-4339	\$
The Phoenix Restaurant	595 Bellevue Drive	Bend	bendphoenix.com	541-317-0727	\$\$
The Sisters Depot	250 W Cascade Ave.	Sisters	sistersdepot.com	541-904-4660	\$\$
Worthy Brewing Beers & Burgers	806 NW Brooks St.	Bend	worthy.beer	541-678-6268	\$\$
<b>SWEETS &amp; DESSERTS</b>					
Bonta Gelato	920 NW Bond St.	Bend	bontagelato.com	541-306-6606	\$
Delish Donuts	3188 N Highway 97	Bend	fb.com/delishdonuts	541-647-2337	\$
The Dough Nut	1227 NW Galveston Ave. & 755 NE Greenwood Ave.	Bend	thedoughnutoregon.com	541-241-8788	\$
Goody's	957 NW Wall St. & 57100 Beaver Drive	Bend & Sunriver	goodyschocolates.com	541-389-5185	\$
Ida's Cupcake Cafe	3 Locations	Bend & Redmond	idascupcakecafe.com	541-678-5057	\$
<b>VEGETARIAN / VEGAN</b>					
Active Culture Cafe	285 NW Riverside Blvd.	Bend	activeculturecafe.com	541-241-2926	\$\$
Laughing Planet	913 NE Third St.	Bend	laughingplanet.com	541-306-3995	\$
Salud	431 NW Franklin Ave.	Bend	saludrawfood.live	541-678-5368	\$\$
Terra Kitchen	509 SW Sixth St.	Redmond	scphotel.com/redmond/terra	541-615-8001	\$\$\$
<b>WINERIES &amp; WINE BARS</b>					
The Bend Wine Bar	550 SW Industrial Way #194	Bend	bendwinebar.com		\$\$
Bledsoe Family Winery	550 SW Industrial Way #198	Bend	bledsoefamilywinery.com	541-797-6502	\$\$
Domaine Serene	909 NW Bond St.	Bend	domaineserenebend.com	541-550-3795	\$\$
Elixir Wine Group	11 NW Lava Rd.	Bend	elixirwinegroup.com	541-388-5330	\$\$
Evoke	330 SW Powerhouse Drive #110	Bend	evokewinery.com	541-386-3700	\$\$
Faith Hope & Charity Vineyards	70450 NW Lower Valley Drive	Terrebonne	faithhopeandcharityevents.com	541-526-5075	\$\$\$
FERM & Fare	924 NW Brooks St.	Bend	fermandfare.com	503-930-2722	\$\$
Flights Wine Bar	1444 NW College Way #1	Bend	flightswinebend.com	541-728-0753	\$\$
The Good Drop Wine Shoppe	141 NW Minnesota Ave.	Bend	gooddropwineshoppe.com	541-410-1470	\$\$
Maragas Winery	15523 Highway 97	Culver	maragaswinery.com	541-546-5464	\$\$
The Open Door Wine Bar	303 W Hood St.	Sisters	opendoorwinebar.com	541-549-6076	\$\$\$
Portello Wine Cafe	2754 NW Crossing Drive #104	Bend	portellowinecafe.com	541-385-1777	\$\$
Stoller Family Estate	555 NW Arizona Ave. #30	Bend	stollerfamilyestate.com	503-864-3404	\$\$\$

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