

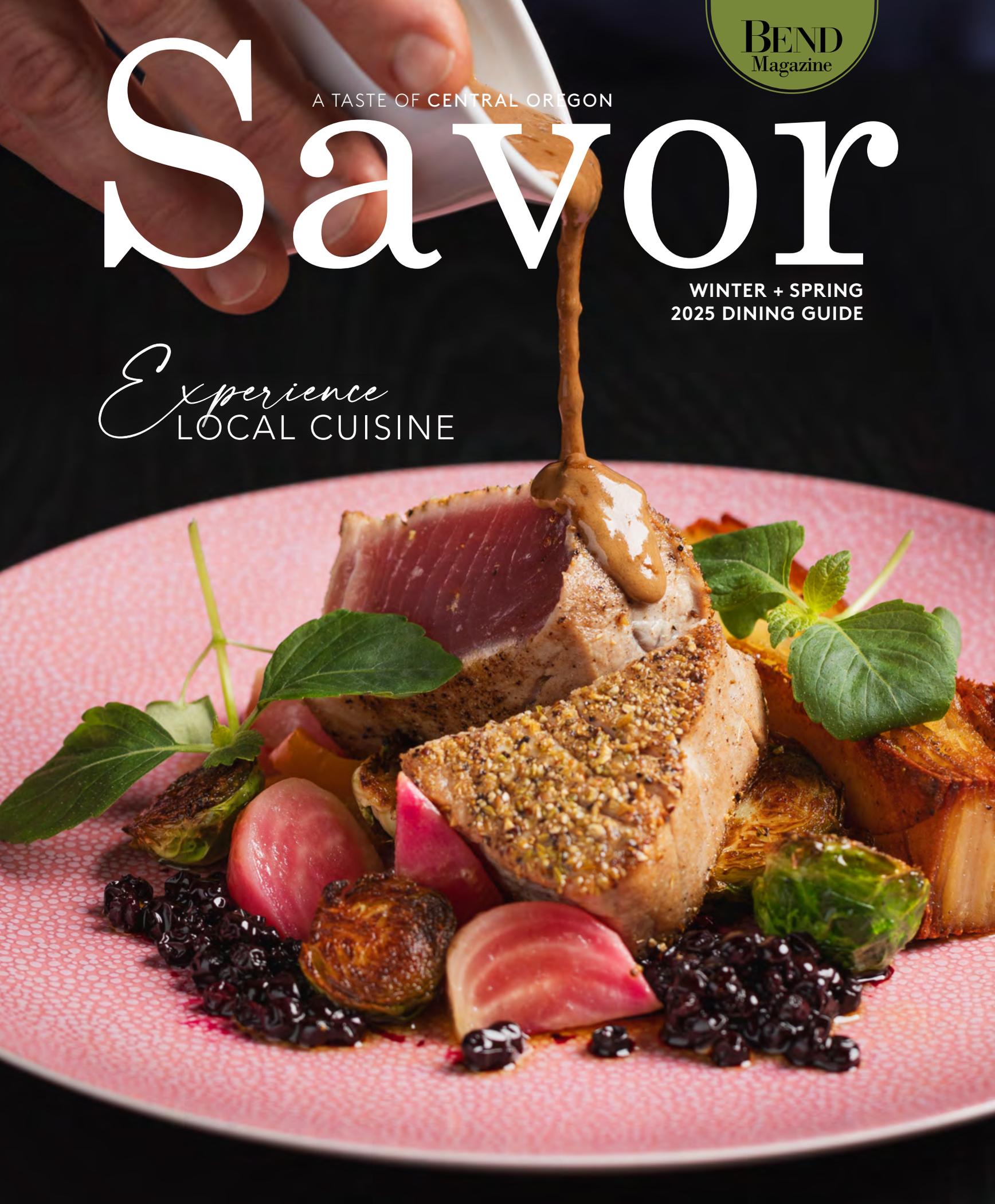
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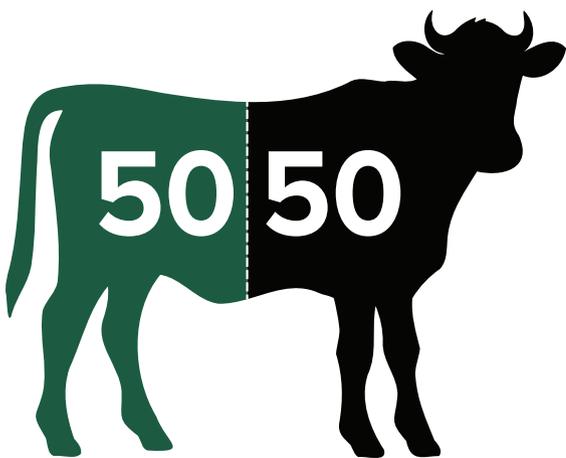
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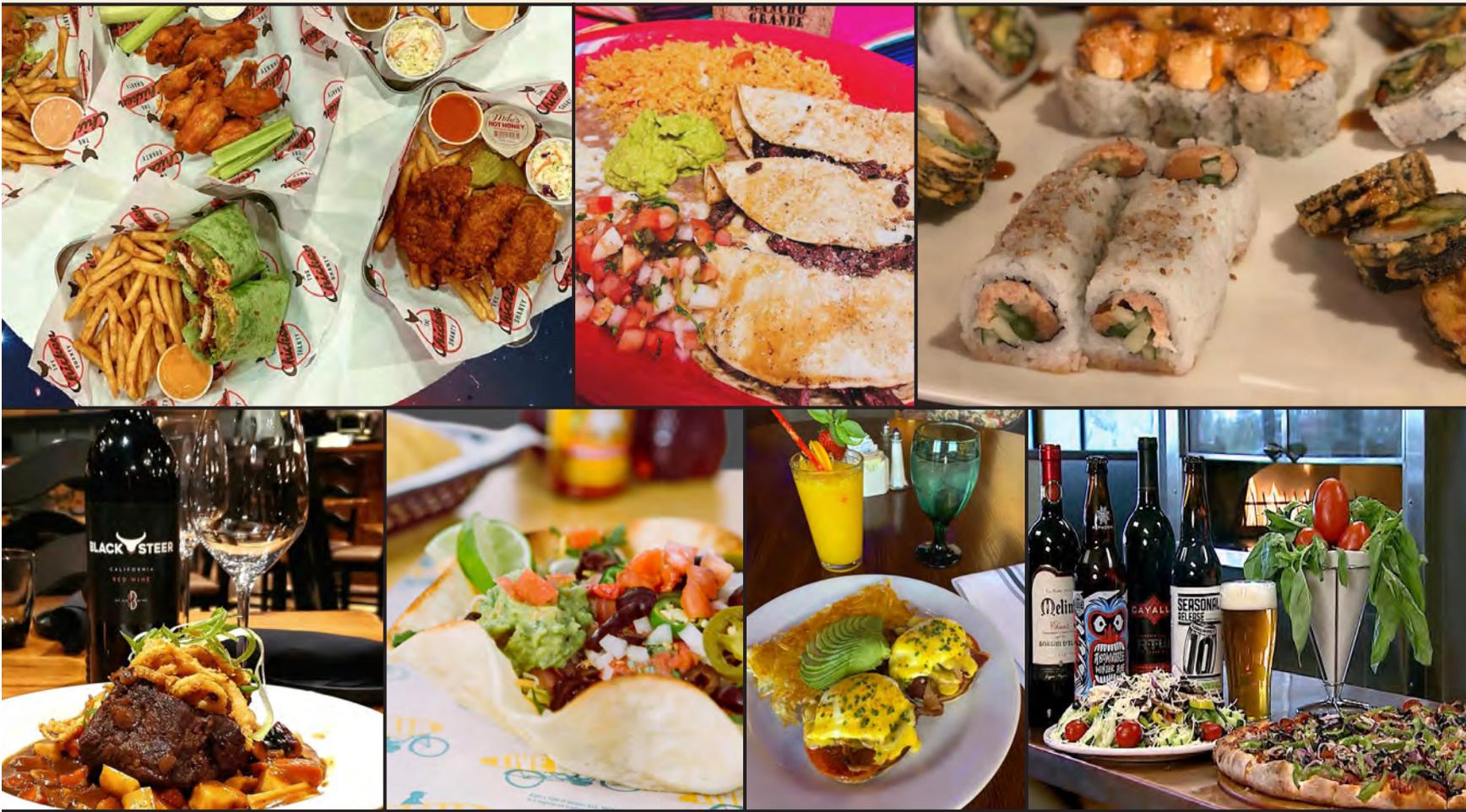
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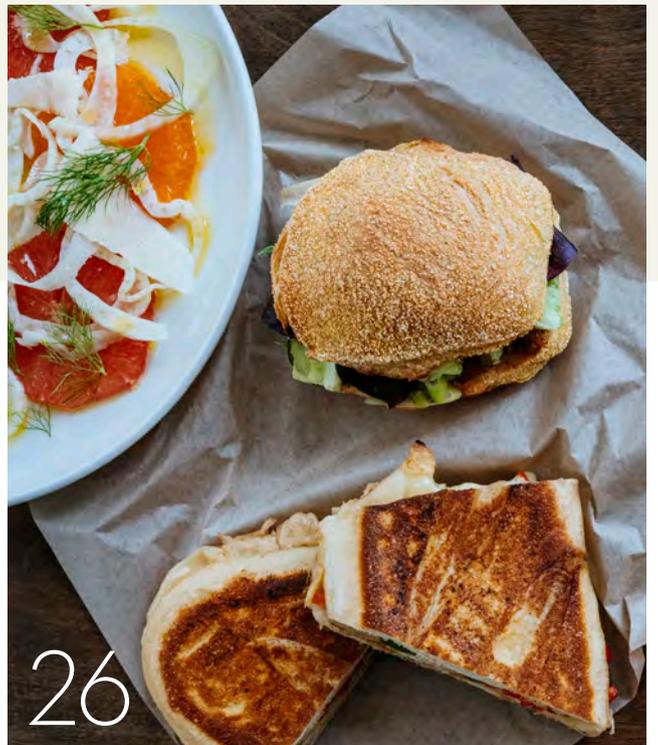
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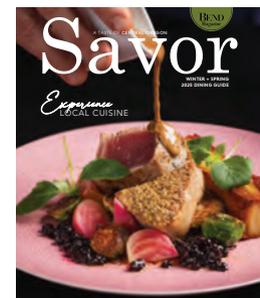


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ON THE COVER
Lady Bird Cultural Society
Photo by Tina Paymaster

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DINE LIKE A *Local*

A Perfect Day of Dining and Sipping in Central Oregon

WRITTEN BY MAISIE SMITH

A full day in Central Oregon is best measured in bites, not hours. It's not about rushing from meal to meal, but letting each dish (and maybe a cocktail or two) set the pace. Breakfast can roll into an afternoon hang, and dinner might need an extra napkin (or three). Wherever the day begins or ends, these locales make every bite count.

PHOTO TINA PAYMASTER

Dear Mom



Haven Bagel and Coffee Co.

RISE AND DINE

Mornings in Central Oregon are best with something fresh, and Haven Bagel and Coffee Co. on Bend's southeast side is the go-to for pillowy perfection. Its Morning Classic stacks local bacon, egg and organic cheese on a cheddar scallion bagel. The sweeter side belongs to the Sunday Roll, with a burst of orange zest and a swirl of crème fraîche. Pair either with a piping hot cup of Backporch coffee and call it a win for the morning.

For homestyle vibes in downtown Bend, Cafe Sintra's Portuguese Benedict never disappoints with spicy linguica sausage and chipotle Hollandaise, served with ridiculously crispy-but-also-fluffy potatoes. Chase a French toast high with a stack of thick golden sourdough slices dipped in vanilla custard that practically float off the plate, or dive into a Mediterranean omelette stuffed with feta, linguica and sweet peppers.

Bend Breakfast Burrito serves up a double-fisted grab-and-go breakfast at two westside locations with its Original burrito, crammed with morning must-haves: eggs, potatoes, bacon, cheese and that magical mix of tomato, onion and cilantro. Three sauce options crank things up a notch. And don't miss the famous banana bread muffins, baked fresh daily.



THIS & RIGHT IMAGE:
Cafe Sintra

PHOTO TOP COURTESY OF HAVEN BAGEL + COFFEE,
OLIVIA BAGGERLY CREATIVE | OTHERS ARIAN STEVENS





The Lemon Tree

BRUNCH WITH BENEFITS

At Roam, brunch charts its own course in the heart of downtown Bend. The Lemon Poppyseed Pancakes are smothered in lemon curd and cream cheese frosting while the Elk Morning Hash—a mix of savory potatoes, elk sausage, eggs and pickled Fresno peppers—is both down-to-earth and just a little bit fancy. For cocktail lovers, the Forager (Sun Ranch gin, Lillet Blanc, lime, eucalyptus and cucumber bitters) is pure wanderlust in a glass.

Brunch goes all out at westside Bend's Victorian Café with an Earth Harvest Benedict piled high with roasted sweet potatoes, shiitake mushrooms, kale and asparagus. But the Victorian's graham cracker-crust Caramel Apple French Toast is the kind of decadence that deserves a slow clap. Choices, choices. Round out the meal with the notorious Proud Mary—a 24-ounce glass of sass that's more feast than cocktail.

At The Lemon Tree, brunch brings global flavors to the table in a sunny downtown Bend space. The Turkish Eggs showcases Middle Eastern flair with its roasted eggplant, tomatoes, olives and a chickpea melange sprawled out on a swoosh of labneh. The signature Crab Cake Benedict is a crowd favorite, featuring chunky East Coast crab atop a toasted English muffin, crowned with a rich butter Hollandaise. Add a full espresso bar and bottomless coffee and you're in brunch paradise.



The Victorian Café



Luckey's Woodsman

PHOTOS OPPOSITE PAGE TOP TINA PAYMASTER |
BOTTOM ELY ROBERTS | THIS PAGE ARIAN STEVENS

LONG LIVE LUNCH

At Ryoshi Sushi & Izakaya on Bend's southside, lunchtime finds its groove with fresh fish flown in from around the world. The Sunset Roll, a fusion of spicy tuna, avocado and crispy rice, is a sushi lover's dream, and the Salmon Tower Roll is a stacked masterpiece of salmon, tobiko, crab, cucumber and a drizzle of miso magic. True to its izakaya roots, Ryoshi's small plates—such as garlicky edamame

and buttery-fresh nigiri—have a way of turning lunch into a "Where did the time go?" afternoon.

The Bread and Bunny food truck at the Midtown Yacht Club in Bend piles on the flavor without holding back. Its Where Reuben All My Life sandwich is aptly named, a knife-and-fork affair piled with Wagyu pastrami, melty Swiss and tangy kraut on toasted rye. For a different kind of bite, the Jack Talk Thai salad is a medley of yakisoba noodles, farm fresh greens, chicken thigh and a peanut dressing that adds

some punch but keeps the focus on the crunch.

In Sisters, Luckey's Woodsman brings a campfire to the table with fresh, hearty fare. The Lumber Jack plate—midnight brisket, forbidden rice and woodsman beans topped with cotija, chipotle aioli and charred sprouts—is nature's goodness defined. Equally tempting is the Backpacker's Delight ranch burger, with pasture-fed beef, huckleberry compote, gorgonzola, bacon and pesto aioli smashed between a brioche bun.



DINNER IS SERVED

As the day winds down, Central Oregon's dinner scene turns up. At Spork, it's all about globally inspired comfort food in this popular westside Bend spot. The Lomo Saltado—a savory stir-fry of juicy steak, pan-kissed potatoes and grilled veggies—layers smoky flavors with the tangy heat of aji amarillo and the familiar comfort of a fried egg. Spork's Goodbye Punch, a lively mix of rum, apricot liqueur, Avena, black tea and cinnamon, wraps up the flavor-packed journey.

Dear Mom Cafe off Bend's SW Century Drive takes taste buds on a direct flight to Thailand. Grandma's Pad Thai, with chewy rice noodles, fork-tender chicken and the magical combo of bean sprouts, shallots and peanuts, brings soul-deep flavors perfected over time. Midnight Chicken Wings, lacquered in caramelized fish sauce, play it cool but pack a sticky, sweet, savory punch with a slow burn that insists on being remembered.

On the thriving NW Galveston Avenue, BOSA Food & Drink blends Old World Italian recipes with seasonal Pacific Northwest flair, complete with fresh pasta made daily in its dedicated "pasta room." Start with the warm homemade focaccia served with whipped butter. The Gnocchetti alla Norcina—tossed with black pearl mushrooms and mascarpone-truffle cream—is always a crowd-pleaser, while the shareable bone-in ribeye satisfies heartier appetites. A curated wine list spanning the Pacific Northwest, Italy and France ensures the perfect pour for every dish—a fitting end to a day that didn't waste a bite. 🍷



This and above photo:
BOSA Food & Drink

Forgeously PLATED

A Celebration of Culinary Artistry in Central Oregon

PHOTOGRAPHY BY TINA PAYMASTER



CITRUS, BURRATA & PROSCIUTTO SALAD ►

Blood and Cara Cara oranges inspire with layers of burrata, prosciutto, fennel, mint, pomegranate vinaigrette and toasted pistachios.

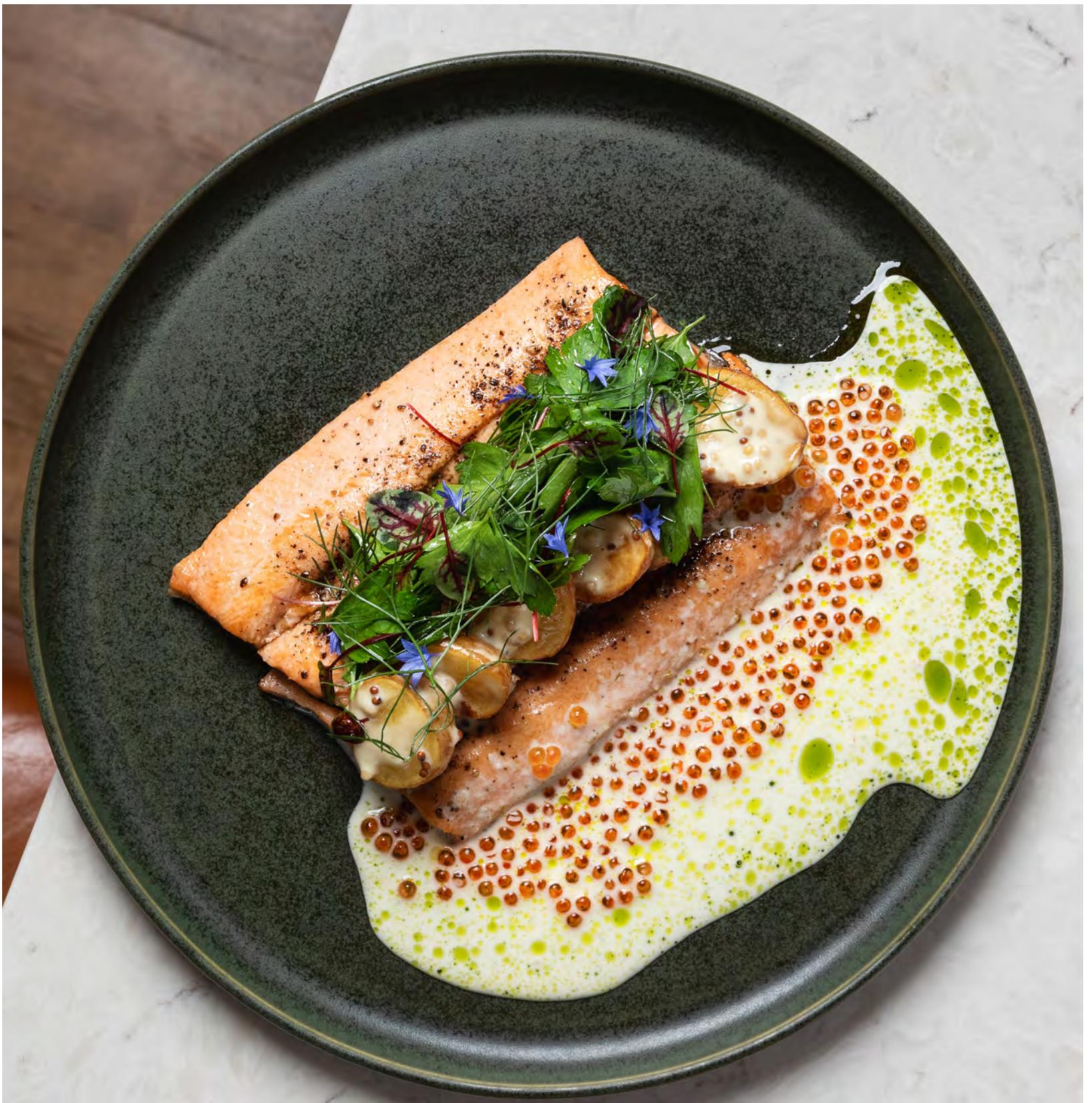
Chef Jonny Becklund | Dear Irene



▲ OLI

Cooked to perfection, seared duck breast finds its complement in colorful mung bean puree, beet puree, quince and sunchoke.

Chef Joe Kim | Yoli



▲ **RAINBOW TROUT**

Smoked trout roe-vermouth cream creates a bed for regional rainbow trout topped with gold potato salad and fresh herbs.

Chefs Andres and Ariana Fernandez | Ariana Restaurant

YELLOWFIN TUNA AU POIVRE ▼

A palate of hues, yellowfin tuna and its crushed fennel seed and peppercorn crust find elegance alongside potato pavé, local huckleberries and brandy-peppercorn sauce.

Chef John Gurnee
Lady Bird Cultural Society





CHEESE GLORIOUS CHEESE

Indulge in Central Oregon's
Meltiest Delights

WRITTEN BY MAISIE SMITH

Few foods inspire devotion quite like cheese. We coax people to smile at the mere mention of it. Our refrigerators have a drawer dedicated to it. There's even scientific proof that eating it lights up the brain's dopamine centers. So really, when that third helping of mac and cheese is calling, it's not lack of willpower—it's basic biology.

The line between 'too much cheese' and 'not enough' is blurry at best. But really, who's trying to find it? In Central Oregon, our love for cheese is here to stay.

CHEESE HEAVEN, RIGHT THIS WAY

Cheese cases should come with a warning: “Highly addictive.” At Wild Petals Provisions on Brooks Alley in downtown Bend, owner Nancy Chapluk Zadoff has curated a treasure trove of cheeses so tempting that “just one wedge” quickly turns into a full-blown cheese haul. Urdina Blue from the Basque Country, Bio Truffle Gouda from the Netherlands and rosemary-matured Pasamonte Romero from Spain are just a few crowd favorites. But really, the magic lies in that moment when a customer stumbles upon a rare cheese and realizes, “I need this in my life.”

A few blocks away, San Simón offers a different kind of cheese experience. Guests build their own charcuterie boards, mixing and matching cheeses, meats and pickled delights. One might find Mitica Manchego from Spain paired with a soppressata from Wisconsin’s Underground Meats or Novak 7 Year Sharp Cheddar cozied up next to San Simón’s famous Castelvetro olives. It’s a choose-your-own-adventure board for those who believe cheese is the answer, regardless of the question.

GRILLED CHEESE, BUT MAKE IT FANCY

Grilled cheese is the ultimate comfort food—warm, gooey and capable of turning any bad day around. This legendary sandwich reaches its full, melty potential at Farmer’s Deli. Chef Justin Halvorsen uses thick-cut Pullman sourdough from Sparrow Bakery and grills it in butter to crispy, golden perfection. Tillamook medium and extra-sharp white cheddar melt into a molten mess, what Halvorsen describes as the ultimate “CHZY experience.” The Washington, a crowd favorite stacked with cheddar, smoked bacon, caramelized Walla Walla onions and crisp Washington apples, is like a cozy blanket in sandwich form. “Cooking for others is all about love. You know what else is love? Cheese,” said Halvorsen.

For those seeking Pacific Northwest flair, The Lake House at Caldera Springs in Sunriver offers a wild mushroom and fontina grilled cheese with truffled peppercorn aioli. Big Ed’s sourdough lays the foundation for this savory masterpiece. Throw in a view of Mount Bachelor, and it’s grilled cheese living its best life.

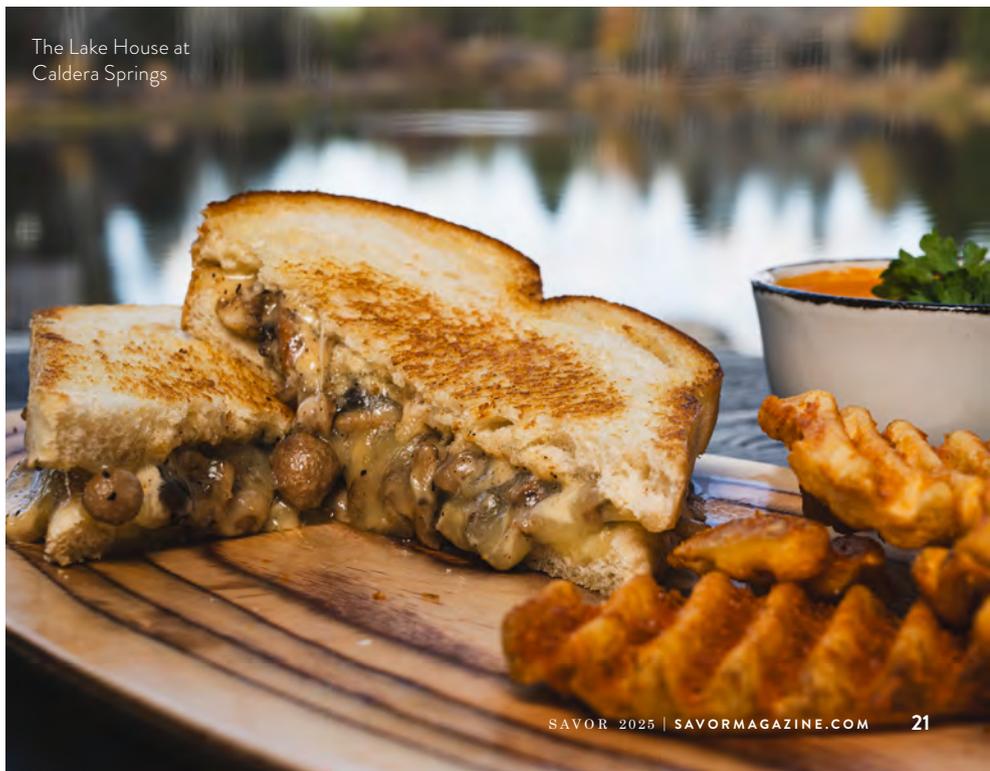
Bar RBC takes grilled cheese international at its downtown Bend locale with Chef John



San Simón



The Lake House at Caldera Springs



Gorham's Basque-inspired talo—grilled corn flatbread topped with smoky Idiazabal cheese and spicy Chistorra sausage. It's a simple yet bold almost-a-sandwich Gorham fell in love with at a harvest festival in Rioja. Melted cheese oozes into the sausage, packing every bite with savory depth and a kick that keeps things interesting.

At The Row at Tetherow, grilled cheese takes on a sultry vibe with the aptly named Fromage à Trois. Asiago-crusted sourdough hugs layers of Tillamook cheddar and honey-glazed ham. Butter, the unsung hero of any good grilled cheese, is applied generously for the ultimate crunch factor. And, of course, the Fromage à Trois is served with fire-roasted tomato soup. Because grilled cheese is made for dunking.

WHEN IN DOUBT, ADD MORE CHEESE

There's no resisting the gravitational pull of a good mac and cheese. At Junior's Grill on Bend's southside, the magic is in the mix-and-match madness. Its build-your-own bowl starts with macaroni drenched in creamy cheddar and Monterey Jack sauce, setting the stage for endless flavor experimentation. Customers can go wild with add-ons, such as crispy fried onions, house-smoked pulled pork and cowboy candy (for those who like a little snap with their mac).

Just off SE 9th Street in Bend, Little Red Kitchen takes comfort food to new heights with its cavatappi mac and cheese, available as a side or a full-blown cheesy feast. The rich, creamy sauce clings to the corkscrew-shaped pasta like it's got nowhere else to be. Add in tender pulled pork and collard greens, and suddenly this dish feels like a warm hug with a dash of Southern charm.

At Brother Jon's Alehouse in the heart of downtown Bend, mac and cheese comes in three equally irresistible forms. The classic creamy mac is a purist's dream, while the spicy chicken mac—loaded with grilled chicken, bacon, blue cheese and Frank's Spicy Buffalo sauce—brings the heat. For those craving something garden-fresh, the pesto mac with grilled chicken, bacon, tomato and Parmesan, adds an herby twist. There's something for everyone—or, let's be honest, the perfect excuse to order a mac and cheese flight for one.



Bar RBC



Brother Jon's
Alehouse



BECAUSE YOU DIDN'T COME THIS FAR TO SKIP DESSERT

No cheese journey is truly complete without a sugary sendoff, and Little Slice of Hell dishes out cheesecake that's equal parts creamy and unforgettable. Its food trucks have become delicious detours at the Podski lot and Century Commons Taps & Trucks in Sunriver. Originally known as Little Slice of Heaven, the brand got a cheeky makeover after owner Julie Higgins emerged from a battle that reshaped her world. And the cheesecake is still every bit as divine. Crowd favorites such as Marbled Marionberry and Creamy Dreamy Peanut Butter vanish fast. Even the vegan slices have a loyal following, proving that cheesecake can do whatever it wants. As Higgins likes to say, "It's heavenly—or hellishly—delicious, depending on your perspective." 🍴

UNDERGROUND

AND UNFORGETTABLE



Drinking and Dining in Central Oregon's
Coolest Subterranean Spaces

WRITTEN BY MAISIE SMITH

There's something undeniably irresistible about going underground. Maybe it's the thrill of stepping away from the ordinary and slipping into the unknown where hidden doors, dim lighting and stone walls press pause on reality. Central Oregon's underground spots are thick with intrigue, hinting at stories just out of reach, yet waiting to be discovered.

THE CELLAR BY PORTER BREWING COMPANY

An unassuming staircase off Oregon Avenue leads to Porter Brewing's underground pub, The Cellar. Dark wood beams, lava rock walls and a heavenly malt scent shape the scene for this quirky English-style pub. Hand-pulled and served at perfect cellar temperature, the beer defines every moment. The Infamous ESB finds its groove between malt sweetness and hop bitterness, while the 1772 Porter delivers roasty hits of coffee and chocolate.

Scratch-made Vi's Pies dominate the simple-but-savory food lineup. The Scottish meat pie, brimming with seasoned beef and brown gravy, practically demands to be washed down with a pint, and the Chicken Curry pie bursts with spicy vindaloo oomph. Every visit to The Cellar proves unforgettable experiences can happen in the smallest spaces.

▲ DOMAINE SERENE WINE LOUNGE

Beneath the historic streets of Bend, Domaine Serene's elegant Spirits Lounge and Burgundy Room invites guests into a past-meets-present haven of understated luxury. Exposed stone walls, soft lighting and vintage jazz records spinning in the background create an elevated speakeasy-style ambiance perfect for private dinners or upscale events.

While Domaine Serene's award-winning pinot noirs and chardonnays are the stars, its craft cocktails easily steal some of the spotlight in the two hidden spaces. Unique twists on the classics mix rich ingredients with a splash of portfolio favorites such as the Evenstad Reserve Brut. For those who can't book a spot underground, the upstairs restaurant offers an equally enchanting experience, blending fashionable French bistro flair with a touch of the Pacific Northwest.

THE GOOD DROP WINE SHOPPE

In an alluring space beneath Good Drop Wine Shoppe, rows of wine bottles stretch along timeworn plastered walls, evoking an old European cellar full of surprises. Known as "the Speakeasy," the private tasting room is an unpretentious spot to explore wines from across the globe.

PHOTO TOP RIGHT TINA PAYMASTER



Each glass holds a new discovery—whether it’s the lush blackberry notes of an Oregon pinot noir or the dusty warmth of an Italian sangiovese.

Upstairs, the shop runs tasting events with wines by the glass and small bites throughout the day, with Bos Taurus stepping in at 5 p.m. to serve up fancier fare. The relaxed vibe invites everyone to drink what they love, all at a price that feels just right.

◀ CELLAR 65

Tucked below Blissful Spoon in downtown Bend, Cellar 65 is accessed through a sneaky entrance concealed under the stairs. This Art Deco hideaway invites indulgence with Moroccan-inspired tapas and handcrafted drinks that hint at faraway places and starry-eyed nights. The Midnight in Marrakesh cocktail stands out with its mix of Centenario tequila, Crème de Violette, Luxardo and floral notes of orgeat and lime, finished with a dash of tingling habanero bitters. The Bootlegger, with its bourbon and coffee liqueur one-two punch, is an enthusiastic nod to Cellar 65’s Prohibition-Era spirit. Dark ceilings, handpainted murals and vintage glassware shimmering in candlelit corners set the mood for a step back in time.

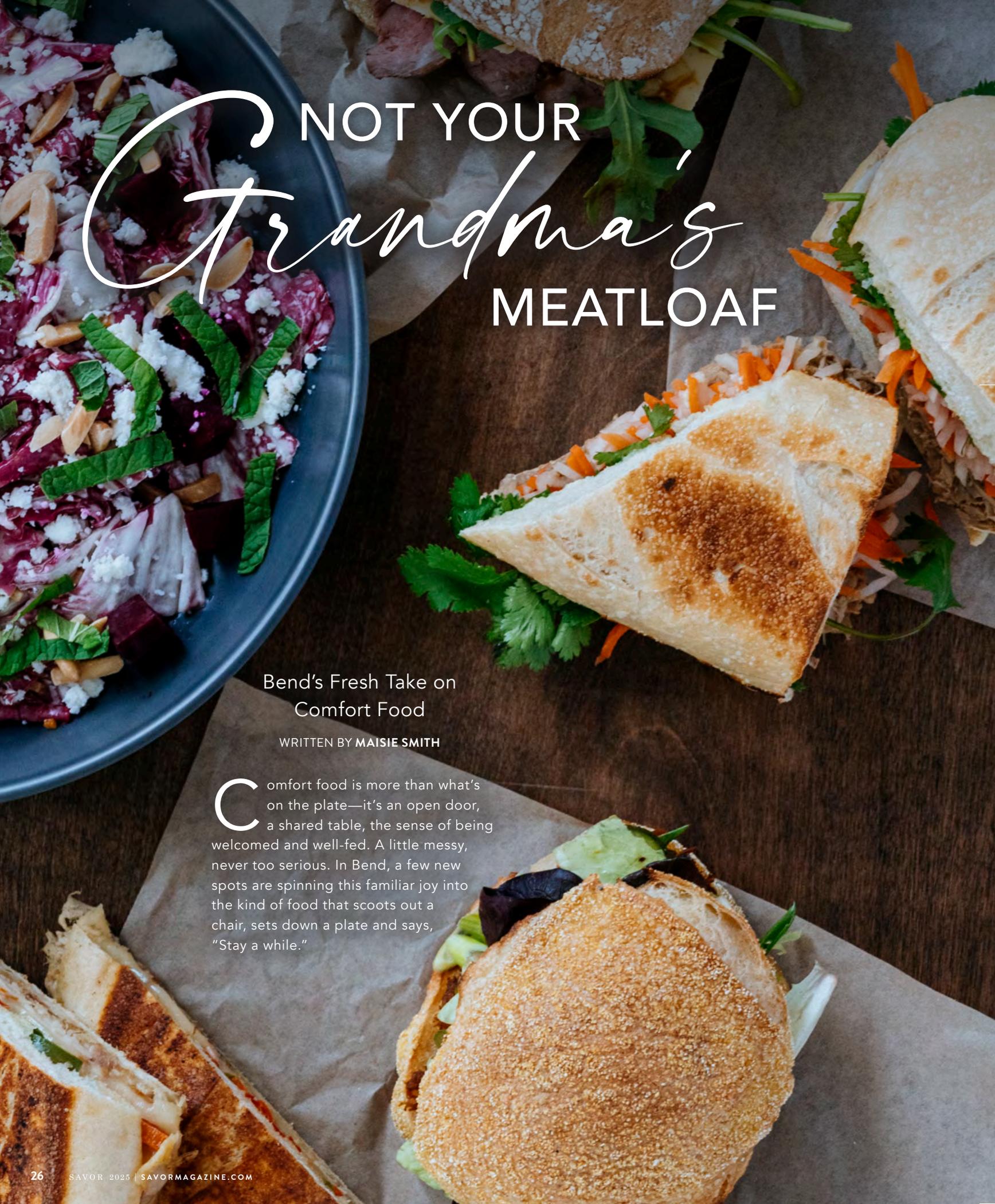
The tapas are equally seductive and share-worthy. Smoky-sweet bacon-wrapped Medjool dates are stuffed with chèvre and rest atop a piquillo pepper coulis, while boquerones—fresh-cured anchovies with blistered tomatoes and char-grilled bread—deliver a bright, salty kick. The Merguez Tajine, with lamb sausage and preserved lemon, carrots and couscous, is a Moroccan masterpiece steeped in warmth and spice. Sure, finding Cellar 65 may take a minute, but that’s all part of the fun.

◀ JUNIPER PRESERVE

The Lava Cave at Juniper Preserve isn’t just a one-of-a-kind dining experience, it’s a journey through time. Discovered beneath an ancient juniper forest, the 80,000-year-old cave was carved by river-thick lava and now serves as an exclusive venue for private dinners and events. With its towering ceiling and walls etched in geologic wonder, the cavernous space creates acoustics for music that echoes of time gone by.

Tailored meals feature gastronomic delights, such as crispy Korean fried cauliflower and decadent mini lobster rolls, blending unexpected textures with bold, satisfying flavors. Curated drink pairings—from whiskey flights to bespoke cocktails—add to the wonder, turning each course into a sensory adventure. For additional dining options, Juniper Preserve’s Iris and Blue Bar restaurants deliver equally unforgettable culinary experiences, making sure every guest enjoys the resort’s magic. **S**





NOT YOUR *Grandma's* MEATLOAF

Bend's Fresh Take on
Comfort Food

WRITTEN BY MAISIE SMITH

Comfort food is more than what's on the plate—it's an open door, a shared table, the sense of being welcomed and well-fed. A little messy, never too serious. In Bend, a few new spots are spinning this familiar joy into the kind of food that scoots out a chair, sets down a plate and says, "Stay a while."

◀ 'WICH DOCTOR SANDWICH CO.: ALL THE GOOD STUFF IN ONE BITE

For Cody and Brenda Gimbel, making a sandwich is more like casting a spell. Cody, a seasoned chef obsessed with flavor fusion, is always chasing the challenge of “How can I turn this into a sandwich?” The result is a menu that feels like a greatest-hits playlist of comfort food. This food truck-turned-sandwich lab on Bend’s west side churns out bold bites such as The Linda, a riff on the Cubano that throws tradition out the window, swapping out the usual pork and ham for applewood-smoked chicken and chili-citrus braised thighs, all slathered in lime aioli, then piled with pickled peppers and Swiss cheese. The wildly popular Cedar Street is inspired by the British cheese-and-pickle classic—only at 'Wich Doctor, it’s roasted tri-tip, homemade shallot jam, Irish cheddar and a punch of arugula, piled on crusty ciabatta from M’s Bakery.

While 'Wich Doctor’s foundation menu stays mostly the same, winter brings new warmth to the mix with heartier sides such as poutine and specials like the Black Sheep, featuring tangy black vinegar-braised lamb and local greens. Every sandwich feels like a childhood memory—familiar but full of surprises. “If it doesn’t bring comfort and joy in equal measure, it’s not going on the menu,” said Brenda.

HASTA QUE OLVIDEMOS: BRINGING WINE AND OYSTERS DOWN FROM THEIR PEDESTALS ▶

At Hasta Que Olvidemos (“Until We Forget”), co-owners Brian and Ashley Trottier have made it clear: Wine should be for everyone. “It’s supposed to be a drink of the people, not a luxury,” Brian said, and their Napa wines and vermouths—crafted by longtime friend Tim Colla—are served from taps without a single Wine Spectator score in sight. Here, labels don’t matter, but flavor does. It’s wine without the fuss, served up in a space that’s more old-soul hideaway than wine bar—soft candlelight, ‘60s Samba spinning in the background and just enough room to get lost in conversation (and a bit of oyster brine).

The menu takes food from a fancy realm and brings it back down to earth. Fresh Pacific oysters are hand-shucked until closing, mingling on the menu with simple bites like caviar, sardines and olives. Ashley’s spontaneous daily specials, whipped up whenever inspiration strikes, are a lucky find for anyone who happens to wander in. From oysters and champagne to chips, dip and a glass of vermouth, Olvidemos on Bend’s lively Galveston Avenue, is an invitation to come as you are and happily lose track of time.



AMERICANA BURGERS: FOR WHEN YOU JUST REALLY WANT A BURGER

At Americana Burgers in Bend's Podski food truck pod, Joseph and Olivia Franco keep it simple and satisfying. "Food should be affordable for families, not \$100 for a meal," insists Olivia. Their OG burger—two patties smashed into a smoking-hot grill, seared to crispy perfection on one side while the other side stays juicy under a blanket of melty American cheese—is piled with shredded lettuce, caramelized onions and a swipe of secret sauce on a toasted brioche bun. Americana's fries are already the stuff of legend, often referred to as the best in town. Cooked in lard, they're served golden and hot for that seductive combo of sizzle and salt.

Americana isn't a food truck with fancy frills—the food speaks for itself. A burger is just a burger, and that's the best part. Fans will soon be able to sink their teeth into a perfectly smashed burger at Americana's new downtown brick-and-mortar location. The restaurant will offer its beloved classics—The OG, The Popper and The BBQ—plus a winter-ready tomato soup that pairs perfectly with a gooey twice-grilled cheese sandwich.



PHOTO TAMBILANE



NEIGHBOR ROTISSERIE: WHERE PATIENCE IS A VIRTUE (AND ALSO A FLAVOR)

Neighbor Rotisserie is all about warmth, both in flavor and vibe. Inside this Newport Avenue bungalow-turned-restaurant, a grand French rotisserie twirls slowly, filling the air with the unmistakable aroma of chicken basting in

its own juices—like an irresistible olfactory welcome mat for anyone who just walked in. Each bird is crisped to a perfect golden brown, caramelized on the outside and tender all the way to the bone.

Born from a love of travel and food, Neighbor Rotisserie is an ode to the elevated simplicity of Europe's rotisserie traditions. "You don't need a ton of ingredients for a dish to taste fantastic,"

said co-owner Mekenzie Stearns. This approach shines through in Neighbor's evolving menu that channels fresh, local and seasonal ingredients into dishes that feel like a beautifully curated experience. As they embrace 'Neighbor 2.0,' new offerings like hearty bowls, vibrant salads and inventive sandwiches join the lineup—all crafted to nourish and delight with each bite. 🍴



SIP, **SAVOR** & STAY AWHILE

Soak Up the Best Coffee Shop
Vibes in Central Oregon

WRITTEN BY MAISIE SMITH



PHOTO OPPOSITE PAGE BOTTOM LEFT COURTESY OF THUMP COFFEE | BOTTOM RIGHT COURTESY OF LONE PINE COFFEE ROASTERS | THIS PAGE GRITCHELLE FALLESCON

COZY NOOKS & FLAVORFUL BREWS

In Bend's Old Ironworks District, **Café des Chutes** exudes European charm with bistro tables and a full espresso bar. Wafting notes of roasted coffee joyfully mingle with the hum of conversation, while the buttery layers of its iconic Oregon Roll—a marionberry-filled pastry that's the Beyoncé of the bakery case—demands to be savored, not just devoured.

Backporch Coffee Roasters merges clean lines with sunlit spaces, creating a zen-like haven for unhurried moments. The coffee whisperers of Central Oregon, Backporch expertly crafts everything, from a drip that delights with its depth to the unexpected espresso with a tonic twist. Each location has its own vibe, but the warm whiff of coffee is always there.

At **Lone Pine Coffee Roasters**, plants overflow the shelves, local art graces the walls and housemade nut milk elevates the already superb coffee. Lone Pine's roasting process brings out the best in every bean, which makes what's in the mug perfect for moments of quiet contemplation. Or, let's be honest, scrolling on Instagram.

Thump Coffee is where creativity meets caffeine. Here, beans are treated like art—carefully sourced and meticulously roasted. Whether enjoying a velvety latte in Thump's brick-and-beam downtown cafe or hanging out with dogs on the York Café patio, Thump is a space where lingering is encouraged—and where that novel might finally get started.

Mornings find their rhythm at **The Sparrow Bakery** where the cardamom-kissed aroma of Ocean Rolls beckons like a sweet siren song. Paired with a steaming cup of local Oregon coffee, breakfasts at Sparrow shine. The sunlit space and lively chatter make early rising feel less like a chore and more like the obvious choice.

In Sisters, the spirit of fika—Sweden's daily ritual of coffee and conversation—thrives with Nordic charm and expertly brewed warmth. Bathed in natural light and adorned with wild plants and a vibrant Lisa Congdon mural, **Fika Sisters** invites guests to channel their inner Scandinavian—calm, cool and caffeinated.

Sisters Coffee Company serves up coffee that's as captivating as its surroundings. Nestled among the pines, its flagship cafe greets coffee lovers with toasty aromas and woody allure, complete with a floor-to-ceiling stone fireplace that crackles with coziness. At the Old Mill District location, people watching meets peak coffee, served up by passionate baristas who know their beans.

At **Junction Roastery & Social Club**, the smell of fresh roasted coffee is like a double high five for the soul. Its space in Redmond's historic Patrick building blends modern farmhouse flair with roastery precision. It's light, it's bright, and there's a coffee for every mood and moment—from the bold smack of a Red Eye to the creamy comfort of a cappuccino. ☑

Dear Irene

Menus

FOR ANY MOOD



Peek at local menu offerings to discover meals worth savoring. Contact featured restaurants for updates, as menus are subject to change.

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

\$: \$10 or less

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

\$\$\$: \$25+



Lake House

AT CALDERA SPRINGS

DINE. DRINK. GATHER. Discover a cozy space for casual lakeside dining where you can gather and create lasting memories against the majestic views of Mt. Bachelor. Lounge with the whole family in the dining room, warm up by the fireplace in the bar or roast s'mores under the starlit sky on the outdoor patio.



SAMPLE MENU

APPETIZERS & BOARDS

SKILLET BRIE

Spiced cranberry marmalade, apple slices, Big Ed's baguette and candied orange peel

CRAB CAKES

Butternut squash purée and poblano aioli

POBLANO BEER CHEESE DIP

Served with soft pretzel bites

NACHOS

Blue corn tortilla chips, pulled pork, pickled jalapeño, diced tomato, poblano beer cheese, pickled red onions and cilantro

CHARCUTERIE

Brie, fontina, fromage blanc, Oregon bleu, prosciutto, Toscano and soppressata served with house-pickled fruits, spiced cranberry and bacon onion marmalade, spicy mustard, Big Ed's baguette and crackers

WINGS TRIO

Classic buffalo, house barbecue and hot honey served with ranch, bleu cheese, sriracha aioli, carrot and celery sticks

BURGERS & SANDWICHES

BISON BURGER

Grilled red onion, bacon, arugula, Oregon bleu cheese and truffled peppercorn aioli on a Big Ed's potato bun

FRIED CHICKEN SANDWICH

Gojuchang honey, BBQ aioli, pickles, lettuce on a Big Ed's potato bun

SEARED SALMON SANDWICH

Blackened salmon, remoulade, shaved red onion, arugula on Big Ed's Ciabatta

SMASH BURGER

High desert grass-fed double beef patty, lettuce, tomato, pickle, grilled onion, American cheese and thousand island on a Big Ed's potato bun

WILD MUSHROOM GRILLED CHEESE

Fontina, wild mushrooms, truffled peppercorn aioli on Big Ed's sourdough

ENTREES

STEAK FRITES

New York strip steak, waffle fries, truffle peppercorn aioli and chimichurri compound butter

APRÈS-SKI OXTAIL MAC AND CHEESE

Fontina cheese and braised oxtail, rosemary bread crumb

SEARED SALMON

Herb-roasted potatoes, lemon green beans and lemon herb butter sauce

DESSERT

S'MORES SKILLET

Chocolate ganache, housemade marshmallow fluff, toasted hazelnuts and graham cracker dipping sticks. Feeds 4-6

Lake House at Caldera Springs
17750 Caldera Springs Dr., Bend, Oregon

calderasprings.com/lake-house-restaurant
Wednesday-Saturday 5-8:30 p.m.



OWL'S NEST

-EST. 1969-

A beloved neighborhood eatery and place to catch the game, serving pub fare, cocktails, Pacific Northwest wines and local craft beer.

SAMPLE MENU

STARTERS

PRETZEL

Housemade Bavarian pretzel with Northwestern beer cheese

JALAPEÑO CHEESE DIP

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

SALADS

STEAK COBB

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

CLASSIC CAESAR

White anchovy, 18-month Parmesan, with shaved crouton

SANDWICHES & BURGERS

FRIED CHICKEN SANDWICH

Southern-style fried chicken, spicy aioli, housemade zucchini pickles, bacon and coleslaw on pub bun

LODGE BURGER

North 44 hand-pressed beef patty, aged cheddar, American cheese, lettuce, tomato, onion, mayo and pickles on a pub bun (black bean patty also available)

GARDEN VEGGIE SANDO

Grilled squash, roasted bell pepper, butter lettuce, tomato, red onion, pickle, smoked mozzarella, balsamic reduction, olive oil and avocado aioli on housemade focaccia [V]

FAVORITES

MAC & CHEESE

Mozzarella, jack and cheddar cheeses with jalapeño, scallion and Cavatappi pasta

FISH & CHIPS

Halibut, coleslaw, tarragon tartar and fries

LOADED FRIES

Pulled pork, housemade sharp cheddar cheese sauce, jalapeños and scallion

Owl's Nest | 17600 Center Drive, Sunriver
541-593-3730 | sunriverresort.com/dining-eat-drink

\$\$ | Lunch Monday-Friday 2-5 p.m., Dinner daily 5-9 p.m.
Late night 9 p.m.-close | Weekend brunch 10-1 p.m.





A fresh take on American fare, serving farm-to-table ingredients and dry aged steaks overlooking the Great Meadow and Backyard.

SAMPLE MENU

STARTERS

MUSSELS & CLAMS

Housemade chorizo, brown beer, grilled baguette

CARPACCIO

North 44 beef, artisan potato chips, horseradish, crème fraîche, mustard seed

CHARCUTERIE

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

SALADS

BEETS ROYALE

Roasted beets, marjoram, citrus, hazelnut, upland cress, dressing royale

THE CHOP

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

ENTREES

12oz NEW YORK WAGYU MS3 FROM AUSTRALIA

Rocker 3 Ranch, Madras, Oregon

10oz WAGYU HANGER STEAK

Snake River Farms, Idaho

28oz, 14-DAY PORTERHOUSE

Cedar River, Tolleson, AZ

40oz, 40-DAY TOMAHAWK

Cedar River Farms, CO

SHRIMP SCAMPI

Housemade spinach tagliatelle, shrimp, garlic, cherry tomato, white wine, winter herb

SPINACH ROTOLO

Handmade pasta, ricotta, mozzarella, smoked tomato sauce, served with frisée and fennel salad with champagne vinaigrette [V]



Lodge Kitchen | 17600 Center Drive, Sunriver

541-593-3740 | sunriverresort.com/dining-eat-drink

\$\$ | Breakfast Monday-Friday 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 is a pub-style, casual, family-friendly dining experience. With 12 taps, more than 30 bottled or canned beers, multiple TVs and a menu that offers 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 in Carlton Farms sausage, fried and served with creamy brandy peppercorn aioli and balsamic reduction

PUB WINGS

Wings and drums slow braised, fried and tossed in our house buffalo, ghost chili, sweet BBQ or sesame-ginger sauce

CAPRESE FLATBREAD

Pesto, sliced heirloom tomatoes, fresh mozzarella, asiago, basil, balsamic reduction

BRUSSELS SPROUTS

Roasted Brussels sprouts with lemon, olive oil, local honey and shaved Parmesan

AHI TARTARE

Avocado and mango purée dressed with sesame oil, fresh ginger, garlic, sweet soy sauce and wasabi crema garnish

SALADS

THE BURGER SALAD

½ lb. Cascade Natural beef patty with pickles, onion, tomatoes and Tillamook cheddar atop mixed greens

CIDER SNOB COBB

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

CARNITAS TACO SALAD

Crispy corn tostada with black beans, carnitas, pico de gallo, avocado, candied pepitas, feta cheese, arugula and romaine lettuce, served with cilantro ranch dressing

KALE & QUINOA SALAD

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

THE ROW SOUP

Choice of our housemade rotating daily or tomato soup served with Village Baker Striata

ENTREES

THE BURGER

½ lb. Cascade Natural beef patty with IPAioli, lettuce, onion, tomato and pickle, served on Big Ed's brioche bun

TETHEROW REUBEN

Triple decker club with ham, turkey, candied bacon, lettuce, tomato, cheddar cheese and mayo, served on sourdough bread

FROMAGE À TROIS

Asiago crusted sourdough with Tillamook sharp and extra sharp white cheddar and honey glazed ham, served with a bowl of housemade tomato soup

ROW CLUB SANDWICH

Triple decker club with ham, turkey, candied bacon, lettuce, tomato, cheddar cheese and mayo, served on sourdough bread

FRENCH DIP

Cedar River prime rib, caramelized onions, Swiss cheese, horseradish aioli on a ciabatta roll with demi au jus

FISH & CHIPS

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

NEW YORK STRIP

Served with potato-parsnip purée and seasonal roasted vegetables

GRILLED SALMON RISOTTO

Fresh grilled salmon fillet with herb-Parmesan risotto, broiled asparagus and a cherry mustard seed gastrique

VEGAN BOWL

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

TETHEROW TACOS

Two tacos on flour or corn tortillas served with chips, salsa and guacamole. Your choice of breaded and fried fish, lettuce, pico de gallo and cilantro-lime sour cream; carnitas or chicken with lettuce, feta cheese, pico de gallo and avocado crema

61240 Skyline Ranch Road, Bend
541-213-2429 | tetherow.com/dine/the-row

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



Black Butte Ranch®

THERE IS A PLACE

Reopened in March 2023 after an award-winning renovation, the Lodge Restaurant is a focal point of Black Butte Ranch, providing a relaxed, upscale dining experience with spectacular views. Garnering the Diner's Choice Award by Open Table, the Lodge's culinary team combines the finest locally sourced ingredients with boundless creativity, crafting beautiful, elevated dishes with regional Northwest flair. Named Oregon's Most Beautiful Restaurant by People magazine and Open Table, the setting of The Lodge Restaurant combines elegance, natural beauty and symbolic architectural features to create an experience in and of itself. A recipient of the Building a Better Oregon Award and the DJC Top Project Award in the Pacific Northwest, the Lodge at Black Butte Ranch is an Oregon treasure.





SAMPLE MENUS

SAVORY APPLE TART

parsnip | pear | charred lemon | fennel

STEAMED CLAMS

herb butter | white wine | grilled bread

NORTHWEST NICOISE

smoked salmon | green bean | fingerling potato
radish | olive | pear vinaigrette

CERTIFIED ANGUS BEEF® RIBEYE

herb roasted potato | grilled asparagus | demi-glace | horseradish butter

PAPPARDELLE

cremini | shiitake | maitake | porcini | herb cream

IDAHO RAINBOW TROUT

orzo pasta | grilled vegetables | pickled pepper | thyme | capers | lemon

CARLTON FARMS DOUBLE CUT PORK CHOP

cauliflower | green beans | charred tomato
grain mustard | stone fruit chutney

RICOTTA CREPE TORTE

feuilletine | pistachio | marionberry | lemon ice cream

Hours subject to change | 541-595-1260 | blackbutteranch.com

The Lodge | 12930 Hawks Beard, Sisters

Dinner 4-8 p.m.



WILD RYE

At Wild Rye, the howl of the high desert can be heard on every plate and tasted in every sip. Every dish is intricately tied to the land, the season and the lifestyle of the region, whether foraged from the surroundings, grown by Central Oregon farms, or philosophically connected to the desert.



SAMPLE MENUS

COCKTAILS

OREGON TRAIL OLD FASHIONED
Rye whiskey, cherry, hazelnut, cacao and bitters

CHAN-TINI

Portland Potato vodka, Ransom dry vermouth, douglas fir, pickled chanterelle and onion

STRAWBERRY TEQUILA CRUSTA

Reposado tequila, lemon, strawberry, honey with a strawberry powder rim

SHAREABLES

OYSTERS

Huckleberry mignonette, black pepper and lemongrass oil

GRILLED ALBACORE 'CRUDO'

Peaches, saffron chili crisp, puffed wild rice and shiso

SMOKED BEEF CARPACCIO

Pickled mushrooms, crushed truffle, crispy allium, herb salad and black garlic aioli

BRÛLÉED BRIE

Speck, marionberry jam, almonds and grilled bread

SMALL PLATES

OREGON BAY SHRIMP & ALMOND PEPPER SOUP
Pepper pipérade, crispy garlic

LITTLE GEM 'WEDGE'

Cascadia blue cheese, bacon, pickled onion, everything bagel spice with Brasada sauce

ROASTED BEETS & SMOKED YOGURT

Stone fruit, lime leaf, basil and pistachio rose rubble

ENTREES

GRILLED 'BRASADA HOT' MAITAKE

Braised greens, polenta, hot sauce butter

ALASKAN HALIBUT

Sweet corn, sungold tomato, burnt corn husk oil and curried almonds

GRILLED SMOKED CHICKEN

Eggplant purée, pickled chanterelles, grapes, burnt onion and crispy ash spätzle

JUNIPER BRAISED LAMB SHANK

Rye risotto, late summer vegetables and huckleberries

BEEF TENDERLOIN 'OSCAR'

Dungeness crab, salt baked celery root, ramp vinaigrette and tomato Hollandaise

FIFTY DOLLAR BURGER

8oz Angus beef, foie gras, smoked provolone, onion bordelaise, truffle aioli, bone marrow brioche and fries

16986 SW Brasada Ranch Road, Bend/Powell Butte
866-373-4882 | brasada.com/bend-oregon-dining/wild-rye

\$\$ | Thursday-Sunday
5 p.m.-9 p.m.

blue bar

Blue Bar is a unique experience that combines the charm of a speakeasy with the refined sophistication of a modern lounge. Our menu is crafted for the curious palate with shareable dishes designed to be enjoyed in good company. Offerings include upscale savory bites that are as daring as they are delightful.

SAMPLE MENU

BREAKFAST

SMOKED WILD SALMON ON TOAST

Scrambled free range eggs, Herbs de Provence, toasted Tribeca sourdough

FRENCH TOAST

Seasonal fruit and accompaniments

RAINBOW CHARD & MANCHEGO AVOCADO TOAST

Sourdough, poached free range egg, sautéed chard

BRUNCH

OEUFs COCOTTE

Delicately baked eggs, creamy Béchamel, crostini, asparagus tips

CHIA PUDDING

Coconut creme, chia seeds, toasted coconut, seasonal fruit

BENEDICT

Maine lobster, power greens, cherry tomatoes, poached egg, housemade Hollandaise

MAINS

CLASSIC STEAK TARTARE

Hard cooked egg, shallot, caper, fine herbs, egg yolk, marrow butter brioche toast

AMERICAN WAGYU BURGER

Secret sauce, sliced heirloom tomato, zucchini pickles, power greens, manchego cheese

MARGHERITA PIZZA

Heirloom tomato with fresh basil and creamy mozzarella

FRESH MAINE LOBSTER SLIDER ROLLS

Celery, Duke's mayonnaise, lemon, Old Bay, toasted roll

COCKTAILS

PREFERRED LIES

Mezcal, Yellow Chartreuse, Aperol, passionfruit, Fresno chili, agave nectar

SECRET GARDEN

Hendricks Gin, St Germain, lime, mint, basil, simple syrup, cucumber bitters



blue bar | 65765 Pronghorn Club Dr., Bend
541-693-5323 | juniperpreserve.com/dine/blue-bar
\$\$ | Open daily 7 a.m.–9 p.m.



IRIS

Welcome to Iris, Juniper Preserve's newest restaurant. Drawing inspiration from the rich tapestry of American cuisine, Iris brings a modern twist to beloved classics, using the finest ingredients sourced from local farmers and purveyors. Breathtaking mountain views and an intimate setting complement a menu curated with care.

SAMPLE MENU

BEGINNINGS

GRILLED SPANISH OCTOPUS

Brown butter, Calabrese chili, confit garlic, Castelvetrano olive, preserved lemon

PORTOBELLO FRIES

Portobello wedges in a champagne tempura served with chimichurri aioli

TUSCAN MEATBALLS

Pub mustardo, caramelized onion and arrabiata, Parmesan cheese, fine herbs, crostini

MAINS

HOKKAIDO SCALLOPS

Pan seared, xo sauce, truffled cauliflower mousse

CRAB CAKES EITHER WAY

Classic jumbo lump crab meat tossed with herbs and bread crumbs or hearts of palm vegan 'crab cake' topped with granny smith apple slaw

DUCK BREAST

Pan seared, whipped sweet potato puree, parsnip chips

FROM THE RANGE

Local selection cut by Sister's Smokehouse, served with duck fat Yukon gold potatoes

CEDAR RIVER FARMS FILET

KANSAS CITY STRIP

TOMAHAWK RIBEYE

DESSERT

COCONUT CREMEUX

Tropical fruit, toasted coconut, passionfruit gel

CITRUS OLIVE OIL CAKE

Mascarpone mousse, candied pistachios, lemon curd



IRIS | 65765 Pronghorn Club Dr., Bend
541-693-5323 | juniperpreserve.com/dine/iris

\$\$ | Open daily 5-9 p.m.



dear
IRENE

Our mission is to provide a dining experience that delights and surprises from the first moment to the final bite. There is an energy here that will draw you in and keep you coming back to explore the endlessly creative and everchanging, innovative offerings. Here at Dear Irene, you will find our hospitality is timelessly upscale and elegant with a uniquely personalized approach in an intimate and vibrant setting.



SAMPLE MENU

DRINKS

DEAR IRENE

Belvedere vodka, lustau blanc, house castelvetro olive brine, celery bitters

AL PASTOR MEZCALITA

Blanco tequila, union mezcal, ancho verde, pineapple, lime, al pastor spice, fire bitters, tajin

SPICE & EVERYTHING NICE

Appleton estates rum, lairds apple bib, allspice dram, honey, lemon, angostura bitters

GROWING OLDER BUT NOT UP

Old forester 100 bourbon, monkey shoulder scotch, branca menta, PX sherry, kola, orange bitters

CAFE CON MAIZ

Tequila, union mezcal, coffee liqueur, nixta elote, cold brew, chocolate bitters, roasted corn husk

NOGRONI ZERO ABV

Ish london botanical, giffard red aperitif, lyres vermouth rosso, orange bitters

SOUTH OF HOUSTON

Wild turkey 101 rye, aperol, amaro meletti, cocchi di torino vermouth, dolin dry vermouth

GOODNIGHT IRENE

Maison rouge vsop cognac, strega, cardamaro, angostura and orange bitters

FOOD

CITRUS, BURRATA & PROSCIUTTO SALAD

Blood and cara cara orange, burrata, prosciutto, fennel, mint, pomegranate vinaigrette, toasted pistachio

KING SALMON TARTARE

Sweet drop peppers, capers, shallots, agrumato lemon oil, toasted pinenuts, meyer lemon, maldon salt

LAMB DUMPLINGS

Umpqua valley lamb, sichuan peppercorn, black vinegar, chili crisp, micro cilantro, sesame

CAST IRON PRAWNS

Gochujang, olive oil, garlic confit, cilantro, lemon, M's Bakery baguette

DUCK CONFIT

Balsamic braised beluga lentils, crispy brussels sprouts, port reduction

OREGON DUNGENESS CRAB ARANCINI

Hand-picked dungeness crab, arborio rice, calabrian chili lemon aioli, parmesan, chives

SHORT RIBS

Roasted bone marrow, rainbow marble potatoes, swiss chard, baby carrots, green peppercorn sauce

WHOLE GREEK TAI SNAPPER

Vietnamese glaze, crispy shallots, thai basil, cilantro, fresno chili, grilled lime, lemongrass, ginger

CANNOLI TIRAMISU

Ricotta, mascarpone, luxardo cherries, chocolate chips, pistachios

MODERN DINING & CURATED BAR
926 NW Brooks, Downtown Bend

dearirenebend.com | @dearirenebend
Tuesday-Saturday 4:30 p.m. to close | 21+ only



A European-inspired café featuring an array of traditional, gluten-free and vegan pastries and sandwiches with excellent coffee and a charming atmosphere.



SAMPLE MENU

BAKED GOODS

PISTACHIO CROISSANT

A café favorite, this confection is a twice baked croissant infused with vanilla syrup and a hint of apricot jam, filled with pistachio frangipane pastry cream, topped whole pistachios and powdered sugar

SAVORY BREAD PUDDING

A frugal approach to decadence, we soak leftover croissant in a creamy egg custard, stuff it with roasted mushroom, red onion, spinach, Swiss cheese and a hint of lemon zest, then bake it to a golden brown to make this delightful brunch treat

LEMON POPPYSEED MINI BUNDT CAKE

Cute, lemony, individual sized cakes that are light and springy, topped in a citrus glaze, vegan, gluten-free, nut-free

MILK CHOCOLATE HAZELNUT COOKIE

Rich, with crispy edges and a chewy interior, topped with Maldon sea salt

PEANUT BANANA BROWNIE

Chocolatey, fudgy and satisfying, with peanut butter in the center, this brownie is gluten-free, dairy-free and paleo

BREAKFAST SANDWICHES

THE B.A.T.

Hill's smoked bacon, arugula chimichurri, tomato jam and baked egg with fine herbs, a drizzle of Agrumato lemon olive oil and Maldon sea salt on a flaky, buttered croissant

HAM EGG & CHEESE SANDO

Applewood smoked ham, havarti and baked egg with fine herbs on a toasted English muffin

BAGUETTE SANDWICHES

BRIE & FIG JAM

Housemade golden fig jam and d'Amir French double cream Brie with Maldon sea salt on a baguette

SMOKED TROUT

PNW wild caught smoked trout, dill compound butter, capers and radish pickle on baguette

SPECIALTY COFFEE

Proudly serving small batch specialty coffee and espresso from local roastery, Still Vibrato. Traditional espresso drinks and specialty beverage menu available.

50 SE Scott St. Suite 22, Bend
541-668-6114 | cafedeschutes.com

\$ | Open 6 days a week: 8 a.m.-2 p.m.
Closed Wednesdays



BOSA
FOOD & DRINK

Inspired by the culinary traditions of Italy and France, BOSA is housed in the historic Bakery Building on Galveston Avenue and showcases housemade pasta and a thoughtfully curated wine list of Pacific Northwest, Italian and French wines. Committed to supporting regional producers, chefs William Dockter and Nate King craft seasonal dishes using the finest local ingredients.

SAMPLE MENU

APPETIZERS

OREGON DUNGENESS CRAB

Sweet avocado, cantaloupe, cilantro, lemon-brown butter vinaigrette

BURRATA

Italian farro, peas, pistachios, cantaloupe mostarda, fine herbs, sea salt and saba

BOSA MEATBALLS

Tomato gravy, Sicilian olive oil, Parmigiano, parsley

FRIED WILD RED SHRIMP

Harissa cocktail sauce, lemon

HOUSEMADE PASTA

BIGOLI "CACIO E PEPE"

Beurre monté, cracked black pepper, Parmigiano, pecorino, focaccia breadcrumbs, parsley

TAGLIATELLE

Beef and pork ragu, Parmigiano, parsley

GNOCCHETTI ALLA NORCINA

Black pearl mushrooms, mascarpone-truffle cream, pecorino, add housemade fennel sausage

RIGATONI

Pomodoro, ricotta salata, roasted tomatoes, basil pesto, add housemade fennel sausage

DINNER

BRANZINO

Grilled whole sea bass, whipped potatoes, Mediterranean olive and herb ravigote, grilled lemon

COSTOLETTE

18oz Salmon Creek Farms' St. Louis Ribs, Roman spice glazed, warm sherry vinaigrette, grilled broccolini, sweet garlic dressing, Parmigiano

BONE-IN RIBEYE

40oz sliced Oregon Country natural ribeye, grilled leek agrodolce

FLAT IRON STEAK

8oz Painted Hills Natural, pommes frites, veal jus, burgundy butter

1005 NW Galveston Ave., Bend
541-241-2727 | bosabend.com

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



ROAM

EAT • DRINK

Always roaming with a hungry heart, Roam features seasonal urban menus inspired by global flavors and freshly sourced ingredients.

SAMPLE MENU

BRUNCH

ELK MORNING HASH

Elk sausage, crispy potatoes, bell peppers, caramelized onions, sunny side up eggs, pickled Fresno peppers, sour cream, queso fresco and Big Ed's toast

JUMBO BISCUIT & GRAVY

Housemade cheddar and garlic biscuit, sausage gravy, sunny-up egg, lemon-arugula and garlic herb breakfast potatoes

CHIA MORNING POWER BOWL

Chia seed pudding made with berry, beet, and almond milk, with assorted berries, pepitas and Marcona almonds

SMOKED SALMON EGGS BENEDICT

Hollandaise, smoked salmon, Big Ed's English muffin, poached eggs, lemon-arugula and garlic herb breakfast potatoes

STARTERS

HONEY WHIPPED FETA

Housemade feta dip, chive oil, pistachio, crushed peppercorn, parsley salad, local Broadus bee pollen and seasonal rotating veggies

SMOKED SALMON DIP

House-smoked salmon, potato chips and chives

DINNER

WAGYU BOLOGNESE

Housemade with ground Wagyu beef, freshly shaved Parmesan and local micro greens

STEAK FRITES

8oz grilled flat iron steak*, pecorino truffle fries, creamy demi-glace, lemon garlic aioli, chimichurri and seasonal mushrooms

**Can be substituted for 14oz NY strip*

10 NW Minnesota Ave., Suite 100, Bend

541-382-7626 | roambend.com

\$\$\$ | Open daily 7 a.m.-10 p.m.

Brunch daily 7 a.m.-2 p.m. | Happy hour daily 2-5 p.m. and 9-10 p.m.

AMERICANA

Americana is all things American—burgers, fries and a coke. “People call them smash burgers,” says owner Olivia Franco. “Fresh, never frozen meat at the right fat ratio and lots of love.” Best burger in town, just ask momma!



SAMPLE MENU

THE BURGERS

THE OG

American cheese, caramelized onion, secret sauce, shredded lettuce, fresh tomato with our signature fresh-never-frozen double beef patty on a toasted brioche bun

THE POPPER

Pickled jalapeños, jalapeño cream cheese, white American cheese, caramelized onions, bacon, ranch, secret sauce, shredded lettuce, fresh tomato, double patty on a brioche bun

THE BBQ

Bacon, pickled jalapeños, cheddar cheese, American cheese, caramelized onions, BBQ sauce, secret sauce, shredded lettuce, double patty on a brioche bun

AND THEN SOME

Our burgers our customizable with gluten-free buns, bacon and other upgrades for whatever your hungry heart desires

FRIES

Fresh-cut fries, golden brown, fried in pork lard (*no seed oils*)

TWICE GRILLED CHEESE

Like it says, the ultimate grilled cheese: twice the cheese, twice the fun

ADD BACON

TRIPLE UPGRADE

QUAD UPGRADE

1033 NW Bond St., Suite 100, Bend

\$ | eatamericanaburger.com





Indulge in modern Thai cuisine amidst a vibrant ambiance at Dear Mom Cafe. The thoughtfully curated food menu reflects Thai traditions infused with Central Oregon influences, and harmonizes perfectly with its selection of libations.

SAMPLE MENU

CHEF SPECIALS

SAI OUA + NAM PRIK NOOM

Housemade Northern Thai sausage, seasoned with herbs and spices, served with a smoky green chili dip (Nam Prik Noom)

PORK BELLY + NAM JIM JEAW

Crispy pork belly served with a tangy dipping sauce made with roasted rice powder, lime and chili (Nam Jim Jeaw)

SOM TUM PAPAYA SALAD

Green papaya salad with shredded green papaya, tomatoes, peanuts, dried shrimp and lime, tossed in a spicy-sour dressing

KHAO SOI CRISPY CHICKEN

A Northern Thai favorite! Egg noodles in a creamy coconut curry broth topped with crispy noodles, served with crispy chicken, pickled mustard greens, shallots and lime

GANG HANG LAY PORK RIBS

Slow-braised pork ribs in a rich curry made with tamarind, ginger and mild spices, served with jasmine rice

PLA SAM ROD

Crispy fried tilapia served with our signature Sam Rod sauce, bell peppers and jasmine rice

CHU CHEE

Golden, crispy tilapia topped with a rich and creamy Chu Chee curry sauce and kaffir lime, served with jasmine rice

RICE PLATES

CRAB FRIED RICE

Jumbo lump crab meat, cage-free egg, onion, tomato, cilantro, zesty Thai seafood sauce, served with house broth to cleanse the palate

PANANG SHRIMP

Sautéed shrimp in spicy panang curry with a zesty kaffir (makrut) lime flavor, sweet peas served with crispy basil, sunny-side up egg and jasmine rice

MOO PAD PRIK THAI DUM

Sautéed pork with a rich and aromatic black pepper sauce, bell peppers, onions and garlic, served over jasmine rice

THAI PAELLA

Thai style paella loaded with seafood, tomato, shallot, galangal, kaffir lime and lemongrass

THAI OG HOLY BASIL BEEF

The old-school and traditionally spicy! Wok stir-fry holy basil ground beef, bell peppers and chilies (Pad Gra Prow), served with jasmine rice, fried egg and a side of Thai style fish sauce (Prik Nham Pla)

DADDY'S GARLIC SHRIMP

The best garlic shrimp ever, inspired by the famous Hawaii shrimp truck! Served with a sunny-side up egg and spicy seafood dipping sauce over jasmine rice

CASHEW CHICKEN

Mom's crispy chicken stir fried with cashew nuts and pineapple, served Thai jasmine rice and a fried egg

NOODLES

GRANDMA'S PAD THAI

Classic stir fry thin rice noodles, cage-free egg, bean sprouts, chives, shallots and peanuts

DRUNKEN NOODLE

Spicy! Wok stir-fried, chewy rice noodles, holy basil, onions, sweet peppers, baby corn, peppercorns, finger root and Thai bird eye chili

KHAO SOI - COCONUT CURRY NOODLE

A famous Northern Thai dish! Egg noodles in aromatic rich coconut curry broth, bean sprouts, pickled mustard, raw shallots, crispy wonton, cilantro, smoke garlic chili oil and lime

CURRY

YELLOW CURRY

Aromatic rich curry with crispy red norland potatoes, mixed vegetables, served with jasmine rice

GREEN CURRY

A famous and spicy central Thai dish! Curry with your choice of meat, bird's eye chili, baby corn, sweet peas, bell pepper and Thai basil, served with jasmine rice

SMALL PLATES

CHICKEN SKEWERS

Grilled marinated chicken skewers served with homemade spicy peanut sauce and Thai cucumber pickle

MIDNIGHT CHICKEN (WINGS)

Caramelized fish sauce chicken wings served with pickled vegetables

320 Southwest Century Drive, Suite 410
(458) 281-0511 | dearmomcafe.com

\$\$ | Open daily 11 a.m.-2:30 p.m. and 4:30-8 p.m.
Friday-Saturday close at 8:30 p.m.



blissful SPOON

Fabulous food with no guilt. What you eat is so important to your overall health! That's why we make everything in house, including all of our desserts and breads. Our focus is on fresh, local, quality ingredients—a difference you can taste! Watch for our rebranding and opening of Papillon in 2025.

SAMPLE MENU

TIRAMISU WAFFLES

Marscapone, cacao, amaretto, coffee liqueur

THE FARMHOUSE WAFFLE

Two over-easy eggs, crispy bacon, creamy chipotle aoli and organic maple syrup

BERRIES & CREAM WAFFLE

Fruit compote, organic maple syrup and housemade whipped cream

FRENCH BENNY

Puff pastry, smoked salmon (lox) or jambon de Paris (French ham), two sous-vide poached eggs, grilled asparagus and beurre blanc

CHAKCHOUKA

Two sous-vide poached eggs, Merquez (lamb) sausage, feta cheese, spiced tomato and roasted bell pepper base with chargrilled bread

AVO SMASH

Avocado, watercress, pickled red onion, za'atar (contains sesame), lemon-infused olive oil and sous-vide poached egg

BACON & EGG TARTLETTE

Puff pastry with caramelized onion, bacon jam, balsamic glaze chevre (goat cheese) and over-easy egg

HARVEST SALAD

Grilled chicken, gem lettuce, roasted delicata squash, walnuts, apples, pickled onions, cranberries and walnut vinaigrette

65 NW Newport Ave., Bend

541-241-8181 | blissfulspoon.com

\$ | Open Wednesday-Sunday 9 a.m.–2:30 p.m.

Cellar 65

Our carefully curated, hand-crafted cocktails are always prepared with fine spirits (including mocktails with non-alcoholic options), hand squeezed juices, fresh herbs and housemade syrups. In addition to cocktails, enjoy a tapas and dinner selection featuring Moroccan and Mediterranean cuisine. We proudly serve local ingredients from local suppliers. Come and taste the difference!



SAMPLE MENU

MEDJOOOL DATES

Five bacon-wrapped dates, stuffed with chevre (goat cheese) and piquillo pepper

SAFFRON CHICKEN TAJINE

Served in a traditional Moroccan tajine, saffron chicken, fresh herbs, preserved lemon, Spanish olives and chargrilled bread

BOQUERONES

Fresh cured anchovies, blistered cherry tomatoes, Calbrian chili, and chargrilled bread

MUSHROOMS AL AJILLO

Sauteed in a garlic and sherry sauce

SPICY PRAWNS

Prawns, creamy chipotle sauce and chargrilled brioche

PICKLED MORROCCAN CARROTS

Almond cream and dukkah

ZAALOUK

Roasted eggplant, garlic tahini, pine nuts, ras el hanout and warm pita

MOROCCAN HUMMUS

Lemon, red zhoug, tahini and served with warm pita

65 NW Newport Ave., Bend
541-323-0765 | cellar65.com

\$\$ | Open Thursday-Saturday 5-9 p.m.
Located beneath Blissful Spoon



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

SAMPLE MENU

COCKTAILS

24oz PROUD MARY BLOODY

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

MAN-MOSA...EVERYBODY'S DOING IT!

A pint of the Victorian's private label bubbles with a splash of your favorite juice

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 housemade andouille sausage with spinach and red peppers, topped with our housemade cajun Hollandaise sauce

FILET MIGNON OSCAR AND EGGS

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

THE GREEN HORNET

Fresh spinach, asparagus, jalapeños, scallions and Gruyere cheese in a three-egg omelet topped with avocado

PACIFIC CRAB BENEDICT

Dungeness and Pacific red crab, fresh asparagus and red bell peppers, topped with our housemade Hollandaise sauce and fresh avocado

VEGAN LOVE BOWL

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

1404 NW Galveston Ave., Bend
541-382-6411 | 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

24oz 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 & SHARED PLATES

ROASTED BRUSSELS SPROUTS

Caramelized and roasted with bacon, dried cranberries and roasted garlic, and topped with shaved Grana Padano

BUFFALO CAULIFLOWER

Flash fried florets tossed in housemade buffalo sauce, served with our bleu cheese dressing

BAVARIAN PRETZEL FONDUE

Served with our housemade garlic cheese sauce

NACHOS CARNITAS

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

BURGERS & SANDWICHES

RUEBEN SANDWICH

House-braised corned beef, with sauerkraut, housemade thousand island dressing and melted gruyère cheese, grilled on Big Ed's marbled rye bread

JOHN WAYNE BURGER

Our ½ 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 arrabiata and four-cheese base with fresh Roma tomatoes and housemade fresh mozzarella

63130 Lancaster St., Bend | 541-797-0545 | hideawaytavernbend.com
 939 SE 2nd St., Bend | 541-312-9898 | hideawaytavernbend.com
 507 SW 8th St., Redmond | 541-526-5989 | hideawaytavernredmond.com

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

EAT PASTA

PASTINI

DRINK WINE

Pastini serves up classic Italian pastas inspired by the farms, vineyards and waters of the Pacific Northwest in the historic Old Mill District, with gorgeous views overlooking the Deschutes River and Hayden Homes Amphitheater. Scratch-made recipes include more than 25 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.



SAMPLE MENU

PASTAS

SPAGHETTI CARBONARA

Creamy Parmesan sauce, bacon, sweet peas and cracked black pepper

FETTUCINI ALFREDO WITH CHICKEN

Classic Alfredo sauce with roasted chicken

TAGLIATELLE WITH MEAT SAUCE BOLOGNESE

Rich beef and pork ragu, red wine, fresh tagliatelle 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, sundried 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

SALADS

CHICKEN CAESAR

Crisp romaine, Parmesan, housemade croutons, pepper

FARMSTAND CHICKEN COBB

Chicken, roasted carrots, egg, artichokes, tomatoes, garbanzos, asparagus, gorgonzola, roasted tomato vinaigrette

WINES

ELK COVE PINOT NOIR

Smooth, silky and substantial, classically elegant texture with a long, juicy finish

COOPER MOUNTAIN PINOT GRIS

Biodynamic wine with a lovely mouthfeel that's rich, ripe, and packed with mixed citrus fruits

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

375 SW Powerhouse Drive, Suite 140, Bend
541-749-1060 | pastini.com

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



Fuel your outdoor adventures with hearty, inspired eats from Lucky's Woodsman. My grandparents chose the name Woodsman to honor all who stand in awe and appreciation of the great outdoors. We have brought back their legacy and aim to bridge the divide between outdoor recreation and professional food service by offering elevated comfort food. We offer three ways to enjoy our food, see below!

SAMPLE MENU

CAMPER KITS

Designed to be enjoyed in the outdoors. Hot-kits heated up on a camper stove top or over the fire. Cold-boxes ready to eat and guaranteed to be a soggy-free gourmet experience.

LUCKEY'S CATERING SERVICES

Adventure, corporate, weddings, chef dinners, special events and more. Create culinary experiences for your special occasions—deep in the back country, in the boardroom, or a unique event for someone you love. Reach us at memorablemoments@luckeywoodsman.com.

TRAILSIDE KITCHEN IN SISTERS

The mission is simple: Bring the campfire to you with delicious, outdoor-inspired food such as:

WANDERLUST WRAP

Natural turkey, Hill Meat Co. bacon, white cheddar, pesto aioli, tomato, shaved kale and onion, Mama Lil's peppers on a tortilla

BRUTUS SALAD

A vegan spin on the classic: massaged kale, Brutus dressing, cashew parm, crostini, charred lemon

EXPEDITION WRAP

Whiskey BBQ PNW pulled chicken, five spice roasted squash, chipotle aioli, red cabbage, white cheddar on a tortilla

LUMBERJACK

Midnight brisket, forbidden rice, Woodsman beans, arugula pesto, cotija, chipotle aioli, charred sprouts and radishes

SASQUASH

Whiskey BBQ PNW pulled chicken, forbidden rice, five spice roasted squash, chipotle aioli, pepitas, spiralized zucchini salad

LOCAL RANCH BURGERS

All of our upscaled gourmet choices including our Backpackers Delight Burger (shown top right) come with a Well Rooted Farms 100% grain-fed, grass finished 1/3 lb. beef patty, living butter leaf lettuce, tomato and brioche bun



Main: 352 East Hood Ave., Suite B, Sisters | 541-904-4450
Open Tuesday-Sunday 11 a.m.-8 p.m. | luckeywoodsman.com



Step inside to embrace Aloha spirit! We're community-focused, dishing out positive energy and plant-based goodness. From cold-pressed juices to hearty plant-powered meals, there's something for all, ensuring satisfaction and sustenance in every bite.



SAMPLE MENU

SMOOTHIES + BOWLS

CROSSFIX

Almond milk, chocolate protein, coconut butter, cacao, cashews, maple, hemp seeds, banana, cinnamon and sea salt

ACAI BOWLS

Acai, almond milk, marionberries, banana, F&R peanut butter and vanilla protein, topped with F&R goji granola, banana, berries, cacao nibs and coconut

TOAST

POT SANDO

Sweet potato thyme latke, sauteed mushrooms, dijon aioli, avocado, arugala and mustard microgreens on toasted Sparrow miche bread

BAGEL SANDO

Sparrow salted bagel, F&R lemon cashew cream cheese, F&R hemp seed spice mix, tomato, avocado, arugala and extra virgin olive oil

MACRO + MORE

HARVEST BOWL

Orange scented quinoa, roasted chickpeas, spiced roasted sweet potatoes, red onion, broccoli, kale, hemp seeds and avocado, served with dijon tahini dressing and a lemon wedge

SPICED BURRITO

Brown rice, corn, black beans, sweet potato, onions, walnut crumble, salsa and avocado citrus sauce in a whole wheat tortilla

COLD PRESSED JUICES

THE CURE

Pineapple, lemon, kale, celery, cucumber, parsley, green apple, serrano, chlorophyll and sea salt

SCHRUTE FARMS

Beet, carrot, apple, ginger and lemon

555 NW Arizona Ave., Suite 50, Bend
541-385-9603 | fixandrepeat.com

\$\$ | Open daily 8 a.m.-2 p.m.

La Rosa

A MODERN MEXICAN KITCHEN

Authentic and inspired. Celebrating 20 years as one of Bend's top awarded Mexican restaurants, we feature a wide variety of dishes and have many options for the vegetarian, vegan and gluten-free diner. Patio open seasonally.
Catering and to-go available.

SAMPLE MENU

STARTERS

GUACAMOLE FRESCO
HATCH CHILE QUESO CAMARONES
PORTOBELLO RELLENO

TRADITIONAL FAVORITES

TACOS, BURRITOS & ENCHILADAS
TAMALES & CHILI RELLENOS
FAJITAS

FEATURED ENTREES

MOLCAJETE

A meal for two! Grilled chicken, steak and prawns with sautéed peppers, onion and fried jalapeños, topped with cheese and tomatillo salsa, served with white rice, black beans, sour cream and guacamole

CAMARONES YUCATECOS

Wonderfully flavored prawns with sautéed zucchini and onion and a sweet onion-chipotle adobo sauce, wrapped in a banana leaf, topped with avocados and Mexican slaw with a side of black beans and cilantro rice

PESCADO LA ROSA

Sautéed mahi, mushrooms, roasted pasilla pepper and corn in a rich, creamy, white wine chipotle sauce, served with white rice, black beans and a choice of tortillas

PAELLA DE POLLO

Succulent chicken, a vibrant medley of vegetables and our signature sauce create a symphony of flavors, topped with jalapeños, zucchini, carrots, spinach, mushrooms, onions, avocado slices and cilantro. Every bite is a delight!

MOLE POBLANO

Choice of grilled chicken or slow cooked pork simmered in our homemade traditional mole—a rich, full-bodied regional sauce with a hint of sweetness (nuts, sesame seeds and chocolate are used in this sauce), served with tortillas, La Rosa rice and refried beans

COCHINITA PIBIL

A Yucatan favorite! Deliciously marinated, achiote spiced, tender pork topped with red onion, avocado and cilantro, served with your choice of tortillas, Frijoles Borrachos—drunken beans and LaRosa rice

2763 NW Crossing Drive, Bend
541-647-1624 | larosabend.com

\$\$ | Lunch & Dinner | Open daily 11 a.m.-9 p.m.





At Pizza Mondo, we take the craft of pizza making seriously. Locally owned and operated, we have become a downtown landmark and community favorite by serving Bend's finest pizza since 1996. Enjoy our award-winning, hearth-oven baked pizza at our cozy restaurant, to go or delivered. Buon Appetito!

SAMPLE MENU

PIZZA

Pizza by the slice always available:
Cheese, Pepperoni, Meat and Veggie combos

EVERGREEN

Spinach, roasted bell peppers, artichoke hearts, roasted onions and mozzarella on a basil-pesto base

BARNYARD

Grilled Italian chicken, bacon, garlic-roasted tomatoes, spinach and red onions on a garlic, olive oil base

FORAGER

Our white pie with garlic-roasted tomatoes, roasted garlic, portabella mushrooms and fresh arugula

RUN LITTLE PIGGY

Prosciutto, pepperoni, Italian sausage, smoked gouda, mushrooms and black olives

MOUNT OLYMPUS

Artichoke hearts, sundried tomatoes, Kalamata olives, garlic, feta cheese, roasted onions, basil and oregano

BIG ISLAND

BBQ pulled pork, Mama Lil's sweet-hot peppers, bacon and pineapple on a sweet pepper-infused olive oil base drizzled with BBQ sauce

RITA

Pizza Mondo's version of the classic Margherita pizza. Tomato sauce, shredded mozzarella, fresh mozzarella, garlic-roasted tomatoes and basil

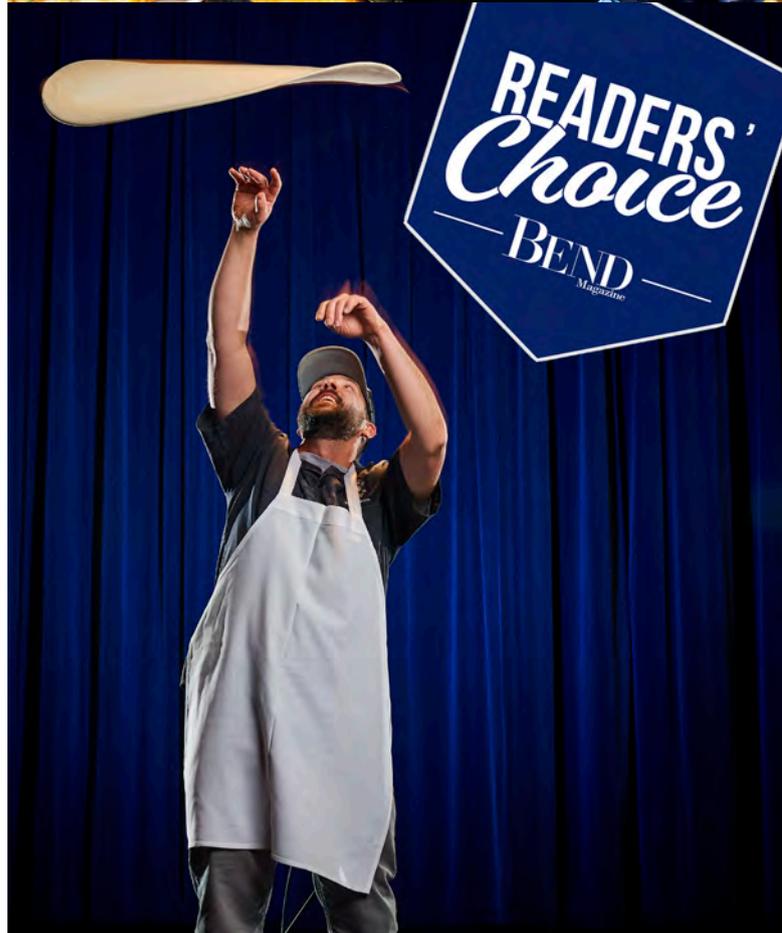
WHITE PIE

Mozzarella, ricotta, Parmesan, herbs and spices on a garlic, olive oil base

Also serving fresh salads: House, Caesar and Mondo

811 NW Wall St., Downtown Bend
541-330-9093 | pizzamondobend.com

\$\$ | Monday–Saturday 11 a.m. to close
Sunday 11:30 a.m. to close





Indulge in gourmet sausages with an Argentinian flair. As a family-run restaurant, we understand that the best way isn't always the fastest or easiest way, and we're ok with that. We believe that quality food, made from scratch, can still be sold at an honest price. Discover why Yelp ranked Bangers & Brews #1 in the "Top 100 Places to Eat in the USA" in 2019.



SAMPLE MENU

OPTIONS OF STYLE SERVING

Served on a bun, salad, fries, or on mac & cheese.
You can also build it on a pretzel.

PICK YOUR SAUSAGE

TRADITIONAL

Banger, Bratwurst, or Spicy Italian

SPECIALTY

Black Pepper Garlic, Burnt End Brisket
Smoked Hot Andouille, or Smoked Polish

POULTRY/VEGGIE (VEGAN)

Chicken Basil, Chicken Mango Chipotle,
Smoked Apple Veggie, or Italian Veggie

EXOTIC & WILD GAME

Wild Boar Cheddar & Hatch Chili, Elk & Pork Cheddar Brat,
Duck with Cilantro, Alligator Bayou Style, Smoked Kangaroo
or Wild Boar Blueberry & Merlot

PICK 2 TOPPINGS

Caramelized onion, grilled onions, diced onions, sauerkraut,
sweet peppers, spicy peppers, pepperoncini, jalapeño, relish,
diced tomatoes, cheddar cheese, cream cheese, chili

PICK A SAUCE

Homemade chimichurri, homemade chimichurri mayo, BBQ Sauce,
garlic aioli, ranch, spicy ranch, curry ketchup, whole grain mustard,
spicy mustard, Ruben's sauce, cheese sauce

BANGERS & MASH

Sausage of your choice on top of mashed potatoes
and gravy with caramelized onions

APPETIZERS

BACON & GORGONZOLA FRIES
POUTINE FRIES OR CHILI CHEESE FRIES
10" PRETZEL & CHEESE SAUCE

1288 SW Simpson Ave. A, Bend
(541) 389-2050 | bangersandbrews.com

Open Monday-Saturday 11 a.m.-8 p.m.
Happy Hour 2-5 p.m.



As a local and family-owned business, Ski Inn Taphouse Hotel is proud to serve the Central Oregon community. Our wide array of quality dishes are made with fresh ingredients from local farms, ensuring everyone can find something they love. Come enjoy a meal with us today!

SAMPLE MENU

STARTERS

SMOKE SHACK SAMPLER

A platter made up of our house-smoked brisket, ribs and wings, served with sweet potato tots, chips and chili con queso

JALAPEÑO POPPERS

Four large jalapeños stuffed with cream cheese and wrapped with bacon, served on a bed of greens with housemade chimichurri and pico

SMOKE HOUSE PLATES

BRISKET/PORK/RIBS

A platter made up of house-smoked meat of your choice, served with housemade baked beans, cold mac salad and a small green salad

BURGERS & SANDOS

THE "EDDY"

Named after the owner's daughter Eddy: a 7oz burger patty with bacon, grilled onions, American cheese, lettuce, tomato, pickle and Eddy sauce, served on a Big Ed's brioche bun

BRISKET SANDO

Sliced house-smoked brisket topped with an onion ring and BBQ sauce, served on a Big Ed's brioche bun

COCKTAILS

THE "HOT MESS"

House-infused habanero vodka, passion fruit puree, fresh lime juice and a cilantro garnish

MARIONBERRY MULE

Wild Roots marionberry vodka, fresh lime juice, Cock N' Bull ginger beer and a lime garnish

Ski Inn Taphouse Hotel | 310 E. Cascade Ave., Sisters
sisterstaphousehotel.com

\$\$ | Monday-Saturday 11 a.m.-8 p.m.
Sunday 11 a.m.-3 p.m.



CURRENTS

Experience the bounty of the Pacific Northwest at Currents Restaurants & Lounge where our Executive Chef sources fresh regional ingredients. With an open layout, rich woods and supple leathers, stylish lighting fixtures, a fireplace and huge patio with riverfront views, it's the perfect place for enjoying innovative cocktails and beautifully presented dishes.

SAMPLE MENU

BRUNCH

THICK CUT BIG ED'S BRIOCHE FRENCH TOAST

Roasted apples, caramel sauce, whipped cream and Vermont maple syrup

PUMPKIN PANCAKES

Pumpkin spice cream cheese and walnut-raisin chutney

HUEVOS RANCHEROS

Housemade pork chorizo, corn tortilla, black beans, bell pepper, roasted poblano, avocado, over easy eggs, salsa and jalapeño cream

SPICY CHICKEN-APPLE SCRAMBLE

Chicken apple sausage, jalapeño, cheddar cheese, scallions, Currents breakfast potatoes and toast

LUNCH

RICOTTA AND APPLE FLATBREAD

Roasted apple, caramelized onion, balsamic and smoked gouda

CHORIZO MAC 'N' CHEESE

Cheese curds, breadcrumbs, chives and Mama Lil's peppers

PANZANELLA SALAD

Arugula, warm bread, apples, cherry tomatoes, basil, sheep's milk feta, red onion with maple balsamic

BEET AND BURRATA SALAD

Arugula, oranges, California almonds with sherry-dijon dressing

DINNER

LEMON GARLIC HUMMUS

Hazelnut muhammara, raw vegetables and pita bread

PAN ROASTED MARY'S CHICKEN BREAST

Lemon pan jus, smoked onion polenta, wilted pecan and bacon chard

RICOTTA GNUDI

Spinach, mushrooms, black garlic butter, confit cherry tomatoes, crisp prosciutto and Parmesan

Currents at Riverhouse Lodge | 3075 N. Business 97, Bend
541-389-3111 | riverhouse.com/currents

\$\$ | Open daily 7 a.m.-10 p.m. | Happy Hour Monday-Friday 4-6 p.m.
Beats & Bites Brunch Sundays 11 a.m.-1 p.m.





La Catrina Chingona brings a fresh dining experience to the community, celebrating strong women worldwide.

Our skilled chefs are committed to creating fresh, exceptional flavors through modern Mexican fusion cuisine. By blending traditional techniques with global influences, we're pushing the boundaries of Mexican fare while honoring its rich heritage.

SAMPLE MENU

COCKTAILS

LA ROSA DE BAYAS MARGARITA

By blending together rose water, crushed raspberries, strawberries, tequila and freshly squeezed citrus, we create the enticing flavor of our signature cocktail La Rosa de Bayas Margarita.

COCO DE LOCO

Indulge in the exquisite taste that will take you straight to Xalisco, Mexico with Union mezcal infused with crushed lime, coconut cream, pineapple and a dash of Grand Marnier, creating a harmonious fusion of flavors.

CASA DE MUERTOS

A vibrant cocktail handcrafted with sweet passion fruit, crushed citrus, orange liqueur, smoky mezcal, creamy coconut, shaken then strained over ice garnished with chamoy and black salt rim, and a delicate edible flowers creating a glamorous fruity, refreshing melody.

DISHES

KOREAN SHORT RIB TACOS

House kimchi, tangy Korean glaze, cucumber salsa, jalapeño lime crema on fresh handmade corn tortillas.

PEQUEÑO TACO DE LANGOSTA

Lobster sautéed in garlic cayenne butter, sweet cabbage salsa, cilantro, mango, pomegranate & sesame seeds.

OYSTERS DE CULICAN

Fresh shelled oysters, spicy chorizo chili butter, citrus and toasted Oaxaca cheese. Garnished with cilantro.



400 NW Smith Rock Way, Terrebonne
lacatrinachingona.com

Women Owned & Operated | \$\$ | Open Daily



BRAND 44°N

Indulge in a delightful brunch experience at Brand 44° N, where you can savor homemade, fresh and delicious food in a charming modern cowboy-themed setting. Be sure to try our freshly baked pastries or enjoy a specialty coffee from the espresso bar when you stop by. Locally owned and operated, our restaurant is owned by two women and is a must-visit for those seeking a unique dining experience.

SAMPLE MENU

44 BREAKFAST

Two eggs your way, your choice of bacon, sausage or ham, your choice of pancake, french toast or toast, and your choice of side

HUEVOS RANCHEROS

Two corn tortillas topped with refried beans, grilled onions, homemade ranchero salsa served warm, chorizo, two fried eggs, cotija cheese, cilantro, avocado

CARNITAS BENEDICT

Carnitas topped with two poached eggs, cotija cheese, avocado, cilantro, and housemade chipotle Hollandaise sauce atop an English muffin

SMASH BENEDICT

Two ground beef patties, bacon, melty cheddar cheese, two poached eggs and house made tomato Hollandaise sauce atop toasted sourdough bread, topped with chives

JOHN WAYNE CASSEROLE

Cast iron skillet layered buttermilk biscuits on the bottom, flavor packed beef in a creamy seasoned sauce, melty cheddar cheese, sautéed onions and peppers, topped with two fried eggs and green onions

THE SAVORY CREPE

Large crepe stuffed with chicken, béchamel, sautéed spinach, tomatoes and mushrooms in garlic, garnished with green onions and Parmesan

BIG PAPI BURRITO

Carnitas, chorizo, grilled onions, queso, crispy hash browns and scrambled eggs stuffed in a large flour tortilla and rolled in a crispy cheese blanket, served with salsa, sour cream, cotija cheese and cilantro

GRAM'S CAST IRON SKILLET

Bacon, red potatoes, sautéed onions, topped with two fried eggs

PANCAKE FLIGHT

One of each of our specialty pancakes: one strawberry shortcake, one Elvis and one cinnamon roll pancake

CHICKEN BRUNCH PLATE

Grilled marinated chicken breast, avocado, two eggs your way and a cup of fresh fruit

BUCKIN BURGER

Garlic butter reversed bun, melty sharp cheddar cheese, 1/2 lb. double smash patties, Brand sauce and bacon onion jam



8060 11th St., Terrebonne | 541-316-3280 | brand44north.com

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

SISTERS COFFEE CO

Come stop by our newest cafe in the Old Mill District in Bend right along the Deschutes River. We offer fresh breakfast and lunch options as well as house baked pastries! We have limited indoor seating and plenty of tables outside.



SAMPLE MENU

DRINKS

DRIP COFFEE

Black Butte Gold or Single Origin

ESPRESSO, CORTADO, MACCHIATO, CAPPUCINO

BOURBON CARAMEL LATTE

METOLIUS TEAS

CHAI LATTE

HORCHATA

HOT CHOCOLATE

SEASONAL BARISTA HOUSE SPECIALS

EATS

HOUSE-BAKED SCONES, MUFFINS, PASTRIES & MORE

CLASSIC BREAKFAST SANDWICH

Over-hard egg and Tillamook white cheddar on a toasted and buttered Sisters Bakery English muffin with the option to add bacon or sausage

HOODOO BURRITO OR BOX

A large flour tortilla stuffed with scrambled eggs, potatoes, crumbled bacon, green onions, shredded cheddar and our housemade chipotle creme. (As a box we swap in some dressed greens instead of the tortilla.)

PILOT BUTTE BURRITO OR BOX

A large flour tortilla stuffed with scrambled eggs, potatoes and shredded cheddar. (As a box we swap in some dressed greens instead of the tortilla.)

SISTERS SEASONAL TOAST

Toasted Sisters Bakery sourdough covered with a creamy butternut squash feta puree, garnished with crumbled feta, zesty gremolata, maple-pickled shallots and micro greens

FIELD ROAST VEGAN SANDWICH

English muffin, Field Roast patty, Just Egg fold, Violife cheese, vegan aioli

QUICHE OF THE WEEK

Individual sized quiche with housemade cheesy custard and seasonal add-ins such as leeks, sweet potato, squash and more, served with greens and lightly dressed with housemade vinaigrette

450 SW Powerhouse Drive, Suite 400, Bend
458-206-7114 | sisterscoffee.com/pages/old-mill-cafe-bend

\$ | Open daily 7 a.m.-5 p.m.
Food served until 2 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. Open for dine-in, takeout and delivery. El Sancho has two locations in Bend, Oregon, and the Delkalb location is expected to reopen summer 2025.

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

1254 NW Galveston Ave., Bend | 541-797-7999
335 NE Dekalb Ave., Bend | Reopen Summer 2025

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





In authentic German style, Prost! is an inviting neighborhood pub perfect for a gathering, a post adventure bier or a pre-adventure warm up. Share moments with old friends and make new ones in this cozy spot on Southwest Century Drive.



SAMPLE MENU

IMPORTED BEER FROM GERMANY

16 drafts to choose from, including:

- BITBURGER PILS
- ANDECHS HELL
- PAULANER OKTOBERFEST
- WEIHENSTEPHAN HEFE WEISSBIER
- AYINGER CELEBRATOR

SMALL

BRETZEL

Bavarian pretzel served warm with dijon, schmaltz

RÜBENSALAT

Roasted beets with hazelnuts, goat cheese, crouton, shaved cabbage in apple cider vinaigrette

CURRYWURST

Poached pork sausage over frites, house curry ketchup

MEDIUM

KÄESPÄTZLE

Spätzle coated in bier cheese, crispy shallot

WURST

Choice of bratwurst, smoked kielbasa, weisswurst or vegetarian spiced bratwurst, served with sauerkraut and house mustard

LARGE

WIENERSCHNITZEL

Crispy breaded Carlton Farms pork loin, warm potato salad, remoulade

SCHWEINSHAXE

Slow roasted skin on pork shoulder-shank, dark bier gravy, spätzle, braised red cabbage

SCHNITZEL SANDWICH

Crispy breaded Carlton Farms pork loin topped with sauerkraut, house mustard, aioli, German gruyère on a pretzel bun, served with frites

HAMBURGER MIT KÄSE

Muenster cheese, tomato, onion jam, shaved cabbage, house mustard and aioli, served with frites, curry ketchup

40 SW Century Drive #140, Bend
541-241-8180 | prostbend.com

\$ | Opens Monday-Friday at 3 p.m.
Saturday-Sunday at 11:30 a.m.

ThAIPAS

Thai Street Food

Our menu is inspired by the traditional cooking techniques and authentic ingredients of Thailand. We welcome everyone to come taste the distinctive flavors of Thai street food and experience the magic in every dish.

SAMPLE MENU

APPETIZERS

EGG ROLLS

Three rolls with cabbage, carrot, bamboo shoots, mushrooms, glass noodles and ground pork, then wrapped in pastry

SALAD ROLLS

Two rolls with shrimp or tofu, romaine lettuce, carrots, cilantro, cucumber and Thai basil wrapped in rice paper

POT STICKERS

Five crispy housemade, pan fried pot stickers stuffed with pork, onion and cabbage

NOODLE DISHES

PAD THAI

Rice noodles stir fried with egg, green onion and bean sprouts, choice of chicken, pork, tofu or shrimp

PAD KEE MAO

Fat rice noodles stir fried in housemade sauce with carrots, bell peppers and Thai basil, choice of chicken, pork, tofu, or shrimp

PAD SEE EW

Fat rice noodles stir fried in housemade sauce with carrots, egg and cabbage, choice of chicken, pork, tofu, or shrimp

CURRY DISHES

RED CURRY - GANG DANG (GF)

Chicken, pork, tofu or shrimp red curry with bamboo shoots, bell peppers and Thai basil

PINEAPPLE CURRY (GF)

Chicken or tofu red curry with pineapple, bell peppers and Thai basil

PUMPKIN CURRY - PHAC TONG (GF)

Chicken, pork, tofu or shrimp red curry with pumpkin, bell peppers and Thai basil

VEGETARIAN DISHES

PAD PAK RUEM

Stir fried vegetables of the day and rice

PRA RAM

Steamed cabbage, carrot, spinach, topped with a peanut sauce

921 NW Mount Washington Drive, Bend
(541) 797-0051 | thaipasco.com

\$\$ | Open daily 11 a.m.-8 p.m.





M'S BAKERY

M's Bakery is a Hispanic-owned retail and wholesale bakery based in Bend, Oregon. They specialize in artisanal breads, pastries, and other baked goods, often incorporating local and organic ingredients. Gluten-free options also available.

SAMPLE MENU

BREAKFAST

AVOCADO TOAST
FRENCH TOAST
EGG SANDWICH
YOGURT PARFAIT

LUNCH

CREAMY TORTILLA SOUP
FOCACCIA FLATBREAD
CIABATTA SANDWICH

ALL DAY

CHILAQUILES
HUEVOS AHOGADOS
MACHACA BURRITO

Located in the Old Mill District
330 SW Powerhouse Dr., Suite 140, Bend

info@ms-bend.com | ms-bend.com

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 the heart of 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. For what's new at Terra Kitchen please visit scphotel.com/terra.

SAMPLE MENU

TO START & FROM THE GARDEN

FORAGER'S TOAST

Three pieces of grilled Unity Bread sourdough crowned with cannellini white beans, smoked BBQ mushrooms, spiced sour cream, crispy shallot and fresh garden cilantro

PATATAS BRAVAS

Pan-seared fingerling potatoes from local farms, paired with a fiery zhoug aioli that speaks of the soil and sun

ORCHARD CHOP SALAD

Boundless Farmstead cabbage, hearty kale, crisp Oregon apple, golden raisins and aged gouda tossed in a maple dijon dressing and topped with toasted almonds

WINTER SQUASH PANZANELLA

Roasted winter squash, caramelized shallots, celery, kale, toasted sourdough and fresh herbs, all brought together in a balsamic vinaigrette and crowned with pomegranate seeds

FARM-FRESH ENTREES

HARVEST FRESH PASTA

Housemade fresh pappardelle served with smoked foraged mushroom ragu and dusted with shaved manchego

PECAN GROVE SALMON

Bristol Bay sockeye salmon crusted in pecans and oven roasted, served with local Boundless Farmstead parsnip puree, sautéed green beans and a Broken Top bourbon glaze

WELL ROOTED SQUASH PENNE

Penne pasta with Well Rooted Farms squash roasted and blended into a rich, creamy sauce with aged gouda, topped with crispy sage and toasted panko

PIZZAS

GARDEN GOODNESS PIZZA

Provolone, mozzarella, mushrooms, artichoke hearts, broccoli and red onion, drizzled with vibrant Romesco and creamy besciamella sauce

SOUTH BY SOUTHWEST PIZZA

Housemade BBQ sauce, your choice of grilled chicken or jackfruit, smokey gouda, red onion and fresh cilantro

509 SW 6th St., Redmond | 541-348-8101
scphotel.com/terra

\$\$ | Open Tuesday-Saturday 4-8 p.m.



We're not just famous for our wings! Try our sandwiches, vegan wings, awesome salads and pork nachos covered in Tejas Queso.

Our ranch and blue cheese is made in house daily. We bread every fried pickle by hand. And of course, our wings are always sustainably sourced and cooked fresh to order.

SAMPLE MENU

APPETIZERS

FRESH CUT FRENCH FRIES

SWEET POTATO FRIES

FRIED PICKLES

Hand-breaded in buttermilk and breadcrumbs, served with chipotle aioli

PULLED PORK NACHOS

Fresh tortilla chips topped with pulled pork, pico de gallo, jalapeños and warm Tejas Queso

WINGS

ORDERS OF 6, 9, 12, 18 OR 24

Served with your choice of 12 homemade sauces including (but not limited to): Buffalo, Jamaican Jerk, Bourbon Chipotle, Raspberry Habanero and Spicy Peanut

SANDWICHES AND SALADS

NASHVILLE HOT CHICKEN SANDWICH

Breaded chicken breast, hot oil, pickles and a spicy comeback slaw

JAMAICAN JERK SANDWICH

Grilled chicken tossed in Jamaican Jerk sauce with a chipotle aioli, grilled pineapple, lettuce, tomato, onion

BUFFALO CHICKEN SALAD

Grilled chicken tossed in your choice of sauce, blue cheese crumbles, onion, tomato, with a blue cheese dressing

SPICY PEANUT TENDER SALAD

Chicken tenders tossed in Spicy Peanut sauce, mandarin oranges, slivered almonds, celery, green onion, with a sesame ginger vinaigrette

637 NE 3rd St., Bend
(next to the Campfire Hotel)
541-241-2652 | fotmbend.com

\$ | Sunday-Thursday 11 a.m.-9 p.m.
Friday-Saturday 11 a.m.-10 p.m.



PACIFIC

PIZZA AND BREW

At Pacific Pizza and Brew, we provide a quality family friendly dining experience. All of our sauces and dough are made from scratch in house daily with fresh ingredients. Combine that with 30 different beers on tap plus cocktails. Open 7 days a week 11 a.m.-9 p.m. Lunch/ Happy Hour/ Dinner. Slices ALL DAY EVERY DAY.



SAMPLE MENU

STARTERS

HOT WINGS

1 lb. of house-smoked chicken wings with carrots, celery and blue cheese dressing

GARLIC FRIES

Thin cut fries, garlic, parmesan, parsley and truffle salt

MEATBALLS

In-house recipe of beef and pork meatballs, marinara and garlic knots

SALADS

KALE

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

CAESAR

Romaine, housemade Caesar dressing with anchovy paste, egg, topped with Parmesan and croutons

CAPRESE SALAD

Fresh basil, fresh mozzarella, salt, pepper, roma tomatoes, olive oil and balsamic vinegar reduction

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, salt, pepper and olive oil

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 fresh green onion

SPICY CHICKEN ALFREDO

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

BACON & FIG

Garlic olive oil base, mozzarella, bacon, figs, roasted red onions, topped with fresh arugula and a balsamic vinegar reduction

Pacific Pizza and Brew | 340 SW Century Drive, Bend
541-287-7776 | pacificpizzabrew.com

\$\$ | Open 7 days a week 11 a.m.-9 p.m.
Slices ALL DAY EVERY DAY



crux

fermentation project

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 28 taps and a spacious lawn that offers an array of food carts, fire pits and unbeatable mountain views.



SAMPLE MENU

FOOD

PUB PRETZEL

Traditional pretzel topped with sea salt, grated Parmesan and choice of beer mustard or beer cheese dip

WHIPPED FETA DIP

Tangy whipped feta dip with a hot honey drizzle, served with naan, cucumbers, cherry tomatoes, carrots and celery for dipping

PROJECT BOARD

Shareable board with salami, candied bacon, soppressata, assorted cheeses, pickles, naan bread and dried fruit

HARVEST SALAD

Mixed greens topped with roasted delicata squash, tomatoes, feta, walnuts, honey crisp apples and candied bacon with a maple dijon dressing

FRENCH DIP

Hoagie roll filled with roast beef, Havarti cheese and housemade sauce served with au jus for dipping

BEER

28 taps with a wide diversity of styles brewed in house (and cocktails) including:

CRUX PILZ

Brewed with traditional Pilsner malts, imported Czech Saaz and local Oregon Sterling hops

GRADE A IPA

Brewed in honor of our Portland Pub, this West Coast IPA has fruity and slightly dank notes

HANG TIGHT

This classic West Coast-style IPA is dry-hopped with Simcoe and Amarillo hops

CRUX STOUT

Classic roasty stout with notes of caramel, chocolate and coffee

NØ MØ

A non-alcoholic beer that is refreshingly hoppy with a familiar mouthfeel



50 SW Division St., Bend
541-385-3333 | cruxfermentation.com

\$\$ | Open daily 11 a.m.–10 p.m.



Located in the heart of The Village at Sunriver, Village Bar & Grill has been serving great food and drinks for over 40 years!

SAMPLE MENU

SHAREABLES

CUBAN SLIDERS

A perfect combination of smokey pulled pork, applewood carving ham, melted swiss cheese, crunchy dill pickles and tangy house mustard, served on grilled slider buns and a side of our famous fries.

LETTUCE WRAPS

Sautéed with water chestnuts, scallions, garlic and dragon sauce, served with crisp butter lettuce, shredded carrots, sesame seeds and dipping sauces

SALADS & SANDWICHES

SANTA FE SHRIMP SALAD

Blackened jumbo butterfly shrimp, fresh chopped romaine, corn salsa, housemade pico de gallo, ripened avocado, cheddar and jack cheeses, tortilla strips and our own chipotle ranch dressing

GRILLED CHICKEN CAPRESE

Juicy and perfectly grilled chicken breast, fresh mozzarella, roasted tomatoes, pesto aioli and a drizzle of balsamic reduction, served on a toasted ciabatta roll.

CLASSIC FRENCH DIP

Slow roasted in house and thinly sliced, served on a pub roll with housemade au jus. Add your choice of cheese, grilled onions or sautéed mushrooms.

BURGERS & ENTREES

CALIFORNIAN BURGER

Freshly sliced avocado, hickory smoked bacon and cheddar cheese on a Newport beef patty with lettuce, tomato, onion, pickle and our house sauce

TUSCAN SALMON

Grilled Atlantic salmon served in a rich, creamy Tuscan sauce with garlic, roasted red tomatoes and fresh spinach, finished with a touch of Parmesan and parsley and served with garlic mashed potatoes and seasonal vegetables

YELLOWFIN POKE BOWL

Wild harvested top quality tuna tossed in a sriracha soy sauce and served with quinoa, tender greens, fresh mango salsa, avocado, carrots, scallions, cucumber, sesame seeds and a drizzle of sriracha aioli and unagi sauce

BRAISED SHORT RIB RAGU

Slow-braised, tender short rib simmered in a rich tomato and red wine sauce with aromatic herbs and fresh garlic tossed with rigatoni and finished with parsley and grated Parmesan

Sunriver Village | 57100 Beaver Drive, Building 7, Sunriver
541-593-1100 | sunrivervbag.com

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





BEND, OREGON
FLIGHTS
WINE BAR

Flights Wine Bar is a cozy place to spend time with good wine, good food and good friends. Choose from our wine flights, wine by the glass or from our bottle selection of wines from around the world. Come relax and enjoy learning about new wines and find a favorite bottle to take home with you. Our private Flight Lounge is available for special occasions and larger groups.

SAMPLE MENU

SNACKS & BITES

HOUSE POTATO CHIPS

Choose from sea salt, truffle salt or melted blue cheese

GOLDEN BEET & GOAT CHEESE SALAD

Mixed baby greens, brown sugar pecans, dried cranberries, citrus champagne vinaigrette

FRIED CALAMARI

Peppadew aioli

BEEF CARPACCIO

Truffle chips, baguette, Parmesan, capers, toasted pine nuts, tender greens, Caesar dressing

PLOUGHMAN'S PLATE

Selection of artisanal meats and cheeses, condiments, Marcona almonds, breads

SHAREABLES

BAKED MAC & CHEESE

Tillamook cheddar, Cavatappi pasta, crumb topping

**PAN SEARED SEA SCALLOPS
WITH SAFFRON LOBSTER CREAM**

Sous vide fennel, bacon date chutney, truffle chips

MEDITERRANEAN FLATBREAD

Ricotta spinach spread, artichoke hearts, fire roasted red peppers, kalamata olives, roasted garlic, basil oil, pine nuts

HOUSEMADE PASTA

Seasonal selection

STEAK FRITES

Flat iron served medium rare with 3-day bordelaise sauce, creamed spinach and housemade chimichurri micro frites

FURIKAKE SEARED AHI

Served rare with tamari chili glaze, edamame wasabi puree, ginger cucumber namasu and lotus chips

1444 NW College Way, Suite 1, Bend

541-728-0753 | flightswinebend.com

\$\$ | Open Monday-Tuesday 3-8 p.m., Wednesday-Saturday 3-9 p.m.





Oishi Japanese Restaurant is all about variety. With an ever-expanding menu of delightful sushi as well as kitchen items, there is something for everyone. Sushi-lovers and Japanese cuisine aficionados can enjoy mouth-watering, fresh food in an elegant, yet welcoming atmosphere.

SAMPLE MENU

SASHIMI

SASHIMI COMBINATION

3 pieces each of salmon, tuna, yellowtail, albacore, white fish and octopus

HOUSE SPECIAL ROLLS

007 ROLL

Salmon, cream cheese, avocado, shrimp, soy paper, deep fried and topped with special sauce

OISHI ROLL

Sweet shrimp, seared albacore, yellowtail, salmon, scallop and salmon roe with garlic ponzu sauce

CRAZY ROLL

Baked spicy tuna, cucumber, jalapeño, smelt eggs, deep fried and topped with house special sauce

ALBACORE LOVER ROLL

Hot water seared Albacore, crabmeat, cucumber, avocado, green onion and garlic ponzu sauce

PETER PERFECTION

Yellowtail, tuna, spicy tuna, cucumber, avocado and cilantro with spicy special sauce topped with fresh hand-grinded wasabi root

NOODLES

NABEYAKI UDON

Japanese noodle soup with shrimp tempura, fishcake, poached egg, chicken, mushroom, green onion and seaweed

MUSHROOM UDON

Shimeji mushroom, king oyster mushroom and seaweed with Japanese noodles in vegetable broth

511 SW 6th St., Redmond

541-548-3035 | oishijapanese.com

\$\$ | Tuesday-Friday Lunch 11 a.m.-3 p.m. | Dinner 4-8:30 p.m.

Saturday Lunch 12-3 p.m. | Dinner 4-8:30 p.m.





Old St. Francis School has everything you need for a day of merrymaking... Cozy booths in the pub to enjoy delicious meals and handcrafted beer, crackling fires in the courtyard and games in the Fireside Bar! And our brewery is the winner of the Best of Craft Beer Awards' 2024 Small-Size Brewery of the Year. Settle in for an award-winning beer, a fresh-juice cocktail, a juicy burger or your pub favorite.

SAMPLE MENU

BRUNCH

WORKINGMAN'S CORNED BEEF HASH

Beer-braised corned beef, potato, onion and bell peppers topped with two soft-poached eggs

VANILLA BEAN FRENCH TOAST

Whipped butter and real maple syrup

FIELD DAY TOFU BREAKFAST BURRITO

Broccoli, spinach, kale, artichoke hearts, peppers, tomato, cottage potatoes and tofu wrapped in a warm flour tortilla, topped with chipotle pico de gallo, onion, jalapeño and cilantro

HOMESTYLE CHICKEN FRIED STEAK

Served with country sausage gravy, two eggs, potatoes and toast

ELECTRIC MAYHEM OMELET

Sundried tomato, roasted garlic, basil, Greek olives and feta

LUNCH

SECRET GARDEN PIZZA

Tomato sauce, bell peppers, red onion, mushrooms, artichoke hearts, spinach, tomato, mozzarella and herbs

CIDER HOUSE TURKEY DIP

Roast turkey, Swiss cheese, grilled onions and hard cider turkey gravy with choice of fries or tots

HARVEST MOON SALAD

Mixed greens, roasted sweet potato, goat cheese, honey-roasted pecans, dried cranberries and maple-stout vinaigrette

EXPEDITION ELK BURGER

Coffee-bacon jam, black garlic aioli and white cheddar

ALE-BATTERED FISH & CHIPS

Wild Alaskan cod, fries, tartar sauce and buttermilk coleslaw

MAINS

TERMINATOR STEAK & FRITES

Ale-marinated New York steak, Terminator steak sauce, horseradish sauce and fries

PUB GREEN MIXED GREENS SALAD

Grape tomatoes, cucumber, marinated red onion, croutons and Parmesan cheese with choice of dressing

RED EYE SALMON FILLET

Pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes and garlic-roasted broccolini

TAKE ME TO THE MOON BURGER

Coffee-bacon jam, white cheddar, tangy steak sauce, lettuce, tomato, red onion and pickles on a toasted bun with choice of fries or tots

THE OMNIVORE PIZZA

Tomato sauce, pepperoni, sausage, red onion, mushrooms, black olives and mozzarella

DESSERT

SATIN'S TIRAMISU

Sponge cake drenched with espresso and rum syrup, filled with mascarpone mousse, iced with whipped cream and dusted with Dutch cocoa powder

FRANK APPLE-PECAN CAKE

Frank Rum-raisin sauce and whipped cream

COCKTAILS

THREE ROCKS HOT BUTTERED RUM

McMenamins Three Rocks Rum, cinnamon, nutmeg, housemade hot buttered rum mix and fresh whipped cream

HOT APPLE PEAR

Edgefield Distillery Pear Brandy, Tuaca and hot apple cider

700 NW Bond St., Bend
541-382-5174 | mcmenamins.com/old-st-francis-school

Open Sunday-Thursday 7 a.m.-10 p.m. | Friday-Saturday
7 a.m.-late | Happy Hour Sunday-Thursday 3-6 p.m.





Mingle & Nosh^x

curated charcuterie

We all love celebrating with friends and family. Mingle & Nosh evolved from this shared love of bringing people together, offering beautifully curated and customizable charcuterie boards. From corporate events to personal gifts, we customize to your needs and offer local charcuterie workshops monthly with festive themes—follow us on Instagram or check our website for the workshop schedule.

SAMPLE MENU

CURATED BOARDS

THE BEND BOARD

An extra large board that includes roasted turkey, smoky ham, creamy brie and overflowing with fresh seasonal produce, a variety of nuts, hearty crackers, dried fruits, edible flowers, homemade blackberry compote and local honey

THE NOT-SO TRADITIONAL BOARD

This signature extra large board includes 4 cheeses, 3 meats, deviled eggs with candied bacon, fresh produce, nuts, dried fruit and crackers

THE BURRATA BOARD

A large board with prosciutto, fruits, veggies, nuts, crackers and savory compotes made from scratch, produce is based on seasonal availability

SWEATER WEATHER BOARD

Epic in size and overflowing with cured meats, 5 types of cheese, fresh berries and fruit, 4 types of nuts, crackers, olives, and finished with signature sweets like caramel dipped pears dusted with edible glitter, homemade holiday bark, macarons, chocolate covered pretzels, cookies, cranberry-orange chutney and local honey

HANDCRAFTED CHARCUTERIE BOXES & CUPS

Our charcuterie boxes and cups are perfect for gifting and events, shareable, snackable and delicious, minimum quantity of 10 to order, all cups and boxes can be personalized with your own branding

NOSH BOX FOR 2

Overflowing with lots of goodies, choose up to 3 meats, 4 cheeses, fresh fruit, pretzels, crackers, nuts and 2 desserts, customizable, serves 2 as a meal or 3 to 4 as an appetizer

MINGLE MINI BOX FOR 1

Includes 1 meat, 2 cheese, fresh fruit, pretzels, breadsticks, nuts and a baked sweet treat, customizable, serves 1 as a meal or 2 as an appetizer

M & N CUPS

Our signature charcuterie cups are great for events and weddings and can be customized, includes cured meats, cheeses, fresh fruits and veggies, olives, dried fruit, pretzels, nuts, crackers, sweet dessert treats and fresh herbs, vegan options available



541-550-7020 | mingleandnoshcharcuterie.com

\$\$ | [@mingleandnosh_charcuterie](https://www.instagram.com/mingleandnosh_charcuterie)

Please allow 48 hour preparation for most boards

Josie K's

— Deli + Kitchen —

Josie K's Deli and Kitchen is a delicatessen and specialty food store offering sandwiches, pre-prepared meals, meats, beer, wine and custom selected pantry staples. Inspired by two strong Italian Grandmas, our goal at Josie K's Deli and Kitchen is to share our family's food and kitchen so you can enjoy homemade deliciousness wherever you are. We wholeheartedly believe that food and family create happiness and memories.



SAMPLE MENU

PRE-PREPARED MEALS

Ready to bake, pre-order online at www.josiek.com or call ahead

TRADITIONAL LASAGNA

Lasagna noodles layered with Grandma K's homemade meat sauce and mozzarella cheese

ITALIAN PIE LASAGNA

Lasagna noodles layered with Italian sausage, ham, alfredo, marinara, mozzarella and provolone cheese

BUTTERNUT SQUASH LASAGNA

Roasted butternut squash layered with zucchini, white sauce and mozzarella cheese

MAMA'S CHEDDAR STUFFED MEATLOAF

Josie K's scratch-made meatloaf recipe stuffed with shredded cheddar cheese

JOSIE K'S GARLIC BREAD

Sourdough loaf, whipped butter with garlic and Italian seasoning (gluten-free options available)

LUNCH

HOT PASTRAMI

Toasted thinly sliced pastrami and swiss with mayo, brown mustard, shredded lettuce, onion, pickle, tomato and pepperoncini on a Big Ed's hoagie roll

MAMA'S MEATLOAF

Scratch-made meatloaf with cheddar cheese, onion, pepperoncini and BBQ sauce toasted on Sparrow sliced sourdough

THE DAGWOOD

Thinly sliced turkey, ham and salami with provolone, mayo, mustard, shredded lettuce, onion, pickle, tomato, pepperoncini and Josie K's dressing on a Big Ed's hoagie Roll

PIGGY'S TURKEY

Toasted, thinly sliced turkey, bacon, pepper jack cheese with mayonnaise, mustard, shredded lettuce, onion, pickle, tomato, pepperoncini on a Big Ed's hoagie Roll

DAGWOOD CHOPPED SALAD

Chopped iceberg lettuce topped with turkey, ham, salami, provolone, cheddar, tomato, cucumber and onion (includes choice of dressing)

56870 Venture Lane, Suite 106S, Sunriver
541-241-5177 | josiek.com

\$\$ | Monday-Friday 8 a.m.-4:30 p.m.
Saturday 9 a.m.-4 p.m.

Savor This

DINING GUIDE

A Glimpse into Central Oregon's Restaurant Scene

Wild Rye

▲ BRASADA RANCH

Nestled between the triad of Bend, Redmond and Powell Butte, Brasada Ranch offers luxury in a beautiful, rustic setting. Settle into a spa day or play a round of golf at Brasada Canyons before saddling up for a ride surrounded by the captivating high desert scenery. To delight the appetite, Brasada has two exceptional restaurants on the property offering a variety of Central Oregon fare. **Ranch House** is open for every meal of the day in a relaxed environment while serving up everything from signature s'mores to cowboy-inspired cocktails. Brasada's newest restaurant, **Wild Rye**, offers culinary immersion into the seasonal flavors of the region and an elegant setting for enjoying glorious sunsets behind the peaks of the Cascade Range.



Solomon's

◀ TETHEROW

On the way to Mount Bachelor, Tetherow awaits with its mountain-style lodging perched above a world-class golf course. Tetherow has something for everyone with three popular dining options to enjoy during a stay or en route to the mountain. **The Café** offers a casual experience in a brightly lit environment with a poolside-style menu that can also be delivered to the lodging rooms. For fine dining in an intimate setting, **Solomon's** is known for its floor-to-ceiling windows showcasing expansive views of the high desert. The gourmet menu has seasonal options for nearly all dietary restrictions and inspired specialty cocktails. Featuring pub-style eats served up in a lively setting, **The Row** welcomes guests to dine on its outdoor patio and soak in the expansive vistas.



Lodge Restaurant

▲ BLACK BUTTE RANCH

Known for its stunning backdrop of the Cascade Range, and home to acres of land for hiking, biking and horseback riding, Black Butte Ranch has been a Central Oregon favorite for generations of locals and visitors. The resort is located just beyond the Western-inspired community of Sisters and boasts uninterrupted views of aspen and pine forests, and towering snow-capped peaks. The Ranch has four dining options, including the newly renovated **Lodge Restaurant**, offering elegant dining in a state of the art space with sweeping views of Phalarope Lake and the mountains beyond. Named after the golf course designer Robert Muir Graves, **Robert's Pub** is located just off the green and serves casual dishes with Northwest flair. The casual **Lakeside Bistro** is the place for creative comfort food in a vibrant, family-friendly atmosphere while the **General Store's** menu of hearty sandwiches and dipped ice cream cones beckons alongside its wide array of provisions.

EAGLE CREST

Situated along the Deschutes in Redmond, Eagle Crest Resort provides a scenic culinary destination just 25 minutes from downtown Bend. Start your day at **Aerie Cafe** and enjoy a variety of innovative breakfast dishes or stop by the convenient **Silverleaf Cafe** for coffee, bagels, pastries and more. **Greenside Cafe** is the perfect re-fuel option for golfers who want to get back to the game—sandwiches, burgers and daily specials will whet your appetite on the green. **Mulligan's Poolside Grill** provides delicious comfort food and snacks to help replenish you after a day of splashing at the resort pool. Grab an ice-cold lemonade, Italian soda or a sno-cone for a thirst-quenching refreshment in the summer sun.



Lodge Kitchen

▲ SUNRIVER RESORT

Sunriver Resort is known for its expansive views and sunshine on its property along the Deschutes River. Whether staying for a week or a weekend, guests of the resort enjoy an array of restaurants to add culinary interest to adventure-packed days. **The Spotted Frog** at the Cove Aquatic Center serves up healthy fare along with vacation-worthy indulgences at its poolside cafe and bar. Perched above the meadow in the heart of Sunriver Resort, **Lodge Kitchen** has an open concept kitchen where guests can visualize their meals from conception to fruition. Tucked away with views of the bright green golf course and the mountains beyond, the **Owl's Nest** serves beer, wine and custom cocktail infusions, as well as appetizers, such as oyster shooters and the signature Owl-Sized Pretzel with Northwestern beer cheese. **The Grille at Crosswater**, exclusively available for members and Sunriver guests, features an elegant dinner menu prepared with twists on classic dishes. Bring the whole family for a Pacific Northwest-inspired dinner in the welcoming dining room of the **Lake House** at Caldera Springs, then gather around the firepit to roast s'mores under Sunriver's dark starlit skies.

JUNIPER PRESERVE

Find serenity in an oasis surrounded by a forest of junipers, the high desert's signature tree. With award-winning golf courses alongside rejuvenating spa and wellness services, Juniper Preserve is a high desert paradise with dining options to satisfy every age and palate. Inspired by the rich tapestry of American cuisine, their newest restaurant **Iris** offers a sophisticated ambiance complemented by the **Blue Bar** with its elevated speakeasy charm. For a casual option, the **Trailhead Grill** sports classic pub fare for those craving microbrews and a juicy burger. **The Coyote** serves signature cocktails, espresso and small bites. Before, during or after enjoying a round, the **Grill on the Green** is the place for ready-to-go food and cocktails.

Savor This

DINING GUIDE

BOSA

For a more complete listing of Central Oregon restaurants, see savormagazine.com.



ASIAN

FIVE JAPANESE BAR & RESTAURANT

Specialty rolls, fresh oysters, innovative entrees and cocktails with a colorful, artistic flair.

821 NW Wall St. #100 | Bend

CHI CHINESE AND SUSHI BAR

A fusion of Chinese and Japanese dishes, featuring handmade traditional and specialty sushi rolls.

3118 N Hwy 97 | Bend

DEAR MOM CAFE

Rich aromas and the vibrant flavors of Thailand fuse with Central Oregon influences in this warm, colorful eatery.

320 SW Century Drive #410 | Bend

HIGH CAMP TAPHOUSE

Himalayan cuisine such as Tibetan dumplings, flavorful curries and stir-fried noodles.

523 E Hwy 20 | Sisters

KANPAI

Expertly prepared sushi paired with a selection of sake, wine and inspired cocktails in a casual venue.

990 NW Newport Ave. | Bend

NOI THAI CUISINE

Authentic Thai flavors in downtown Bend. Signature dishes include red curry roast duck, clay pot crab and wrapped salad bites.

550 NW Franklin Ave. #148 | Bend

OISHI JAPANESE RESTAURANT

Inventive sushi rolls and traditional Japanese dishes served in a contemporary and vibrant atmosphere in downtown Redmond.

511 SW 6th St. | Redmond

POKE ROW

Poke bowls and burritos custom created from a selection of fresh palate-pleasing ingredients.

2735 NW Crossing Drive #105 | Bend

SEN

Thai-style hot pot and noodle soups from the team behind Wild Rose. Sit upstairs at their hot pot tables or on the outdoor patio above Mirror Pond.

69 NW Newport Ave. #100 | Bend

THAIPAS

Authentic street food fused with Northern and Southern Thai influences at The Grove in Bend's NorthWest Crossing neighborhood.

921 NW Mount Washington Drive | Bend

WILD ROSE

Northern Thai cuisine inspired by traditional family recipes served in a colorful dining room in the heart of Bend.

150 Oregon Ave. | Bend

YOLI

Artfully presented Korean dishes with modern touches. Try bibimpap, lettuce wraps or boneless short ribs served with a selection of colorful sides.

1133 NW Wall St. #100 | Bend

BAKERIES & CAFES

BACKPORCH COFFEE ROASTERS

Ethically sourced and expertly roasted coffee and hand-crafted espresso drinks with locally made bakery choices.

Three locations in Bend

CAFÉ DES CHUTES

European-inspired cafe featuring an array of traditional, gluten-free and vegan pastries and sandwiches in a cozy atmosphere.

50 SE Scott St. Suite 22 | Bend

LONE PINE COFFEE ROASTERS

Onsite coffee roaster and cafe space inspiring community gathering. Indulge in fresh artisan coffee and handmade pastries.

Two locations in Bend

MINGLE & NOSH

Custom charcuterie boards, boxes and grazing tables for intimate to large-scale events and gatherings.

Delivery services in the Bend area

M'S BAKERY

Artisanal bakery serving fresh-baked breads, such as sourdough and focaccia, as well as chilaquiles and housemade tortilla soup.

330 SW Powerhouse Drive | Bend

NANCY P'S

Beloved local bakery serving breakfast and lunch in a cozy, sunlit atmosphere on Bend's west side.

PHOTO: TAMBILANE

Find scratch soups, breakfast pockets, pastries and pies made fresh daily.

1054 NW Milwaukie Ave. | Bend

BLISSFUL SPOON

Handmade from scratch menu with locally sourced ingredients and decadent pastries. Watch for the rebranding and opening of Papillon.

65 NW Newport Ave. | Bend

SPARROW BAKERY

Featuring the beloved Ocean Roll and sugar-crusted banana bread, mouthwatering breakfast sandwiches and a selection of handmade breads.

2748 NW Crossing Drive #110 | Bend

SISTERS BAKERY

An array of delectable sweet pastries, savory delights and locally famous sourdough loaves alongside gourmet coffee and expertly crafted espresso drinks.

251 E Cascade Ave. | Sisters

SISTERS COFFEE COMPANY

Local favorite since 1989, housed in a log cabin and featuring roasted coffees, handmade pastries and hearty breakfast and lunch fare.

Locations in Bend and Sisters

THE GROVE

Nine locally owned restaurants, bars and coffee shops in a contemporary food hall with seating indoors and out, and firepits for year-round enjoyment.

2838 NW Crossing Drive | Bend

THUMP COFFEE ROASTERS

A staple in Bend's coffee scene featuring small-batch coffee and espresso, handmade chai and locally made pastries.

Three locations in Bend

THE VILLAGE BAKER

Artisan breads and pastries, freshly made sandwiches and world class tomato-basil soup, plus its signature Striata bread.

1470 SW Knoll Ave. | Bend

WILD PETALS PROVISIONS

Expertly-curated selection of cheese, flowers, beer, wine and provisions for picnics and special occasions in a charming shop just off Drake Park in downtown Bend.

930 NW Brooks St. | Bend

BREAKFAST & BRUNCH

BRAND 44° N

Extensive breakfast menu to satisfy every craving, from quick pastries to sumptuous breakfast spreads, at this women-owned eatery in the heart of Terrebonne.

8060 11th St. | Terrebonne

CAFE SINTRA

Traditional Portuguese cuisine takes brunch and dinner to another level in a warm and cheerful environment which captures the

spirit of the Mediterranean.

Two locations, Bend and Sunriver

CHOW

Decadent brunch items and creative side dishes, paired with memorable cocktails such as the photo-worthy Bloody Mary.

1110 NW Newport Ave. | Bend

THE LEMON TREE

Popular brunch spot known for its sunny ambiance and menu bursting with international flavors. Sidewalk seating brings a global flair to Bend.

718 NW Franklin Ave. | Bend

MCKAY COTTAGE RESTAURANT

Historic homestyle venue offering traditional and creative breakfast and lunch choices with indoor and patio seating.

62910 O.B. Riley Road #340 | Bend

VICTORIAN CAFÉ

Renowned for their eggs Benedict, caramel apple French toast and Bloody Marys. Curl up in a wooden booth for a tasty adventure.

1404 NW Galveston Ave. | Bend

BISTRO

DRAKE

Retro yet elegant cafe with classic, nostalgic flavors on a menu that's traditional-with-a-twist. Downtown sidewalk bistro seating available year-round.

801 NW Wall St. | Bend

FEAST FOOD COMPANY

Locally sourced ingredients prepared with Southern influences and served in an inviting and cozy dining room.

546 NW 7th St. | Redmond

JACKSON'S CORNER

An easy-going atmosphere with a neighborhood vibe featuring delicious and freshly prepared meals for breakfast, lunch and dinner, indoors or out.

Two locations in Bend

ROAM

A culinary haven in the Oxford Hotel serving up delicious urban organic meals made with locally sourced ingredients.

10 NW Minnesota Ave. | Bend

SPORK

Creative fusion of Latin American and Asian urban street food in an eclectic, colorful atmosphere loved by locals.

937 NW Newport Ave. #130 | Bend

BREWERIES & PUBS

10 BARREL BREWING COMPANY

Specialty beers brewed in Bend, pub grub made from scratch and locally sourced in a lively indoors/outdoors setting.

Two Locations in Bend



TOP: Brand 44° N

THIS: Spork

BELOW: Five Japanese Bar & Restaurant



Savor This DINING GUIDE

BEND BREWING COMPANY

Overlooking Mirror Pond, a family-friendly spot with open grass areas, signature beer, classic pub fare and live music.

1019 NW Brooks St. | Bend

BONEYARD PUB

Internationally inspired pub dishes paired with 20 locally renowned beers, a lively contemporary patio and indoor dining space.

1955 NE Division St. | Bend

BROTHER JON'S PUBLIC HOUSE

Comfort pub food with a hearty menu and 10 cold beers on tap, perfect for watching sports and meeting locals in a casual environment.

1227 NW Galveston Ave. | Bend

CRUX FERMENTATION PROJECT

Experimental craft beers and house-blended wine amidst mountain views, live music, food trucks and an outdoor space to mingle, play or listen to periodic live music.

50 SW Division St. | Bend

DESCHUTES BREWERY

Nationally known for its world-class beers, this brewery with its beer-inspired pub menu put Bend on the craft brewing map.

1044 NW Bond St. | Bend

THE HIDEAWAY TAVERN

A game-day favorite, classic sports bar with multiple flat screens, a variety of beers and everything from fondue to burgers.

Three locations, Bend and Redmond

IMMERSION BREWING

Craft beer and pub cuisine, including mouthwatering nachos, tacos, inventive burgers

and salads in a relaxed indoor/outdoor setting.

550 SW Industrial Way #185 | Bend

MCMENAMINS

In this artistic revival of the Old St. Francis School building, find multiple surprises, including a soaking tub, movie theater, plus McMenamins' craft beer and a full pub menu.

700 NW Bond St. | Bend

MILL WORKS PUB

A menu of elevated pub fare alongside local beer, wine and crafted cocktails and mocktails in a casual, family-friendly atmosphere in Bend's Old Mill District.

330 SW Powerhouse Drive, #150 | Bend

PROST!

Welcoming neighborhood pub on Bend's westside for authentic German beers and bites made with local ingredients.

40 SW Century Drive #140 | Bend

SKI INN TAP HOUSE

Vibrant open-air taphouse on Sisters' main drag boasting 16 craft beer and cider taps, a full bar, and local BBQ and pub-style eats.

310 E Cascade Ave. | Sisters

SUNRIVER BREWING COMPANY

At two locations, find a classic pub menu with an upbeat, family-friendly atmosphere and award-winning beer.

Locations in Bend and Sunriver

WORTHY

Bend's solar-powered brewery, serving signature beers and a creative menu to match the spirit of the star-gazing Hopservatory on its top floor.

495 NE Bellevue Dr. | Bend

FINE DINING

900 WALL RESTAURANT

A cornerstone of downtown Bend, showcasing seasonally inspired cuisine, an extensive wine list and a popular happy hour menu.

900 NW Wall St. | Bend

ANTHONY'S AT THE OLD MILL DISTRICT

Fresh, Pacific Northwest seafood alongside seasonal produce, local wines and craft beer with views of the Deschutes River and a patio for outdoor dining.

475 SW Powerhouse Drive | Bend

BLACKSMITH

Elevated steakhouse serving distinctive, bold cuisine in the historic Pierson Blacksmith shop in Bend's downtown.

211 NW Greenwood Ave. | Bend

BOS TAURUS

Exquisite cuts of beef, paired with knives custom-selected at the table in a refined atmosphere in the heart of Bend.

163 NW Minnesota Ave. | Bend

BRICKHOUSE RESTAURANT

Locally sourced, top-quality steaks and an award-winning wine list served in the updated space of the former Bend firehouse station, built in the 1920s.

5 NW Minnesota Ave. | Bend

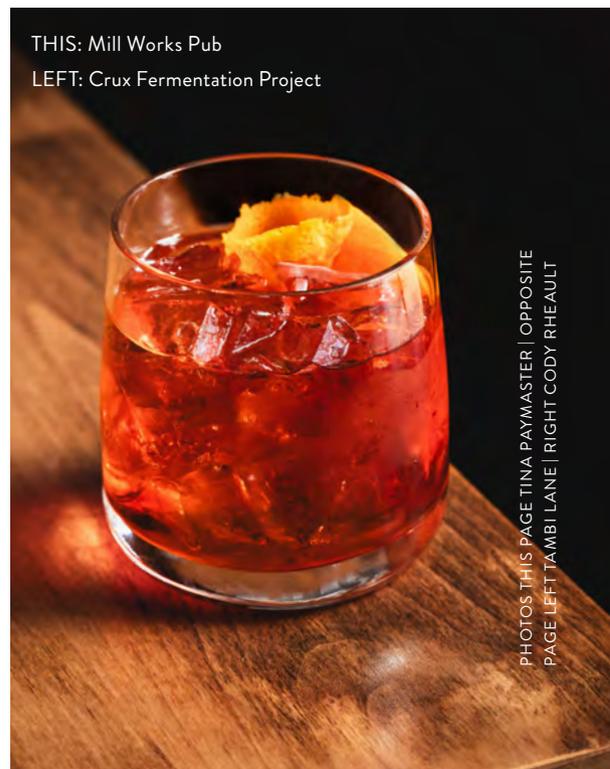
CURRENTS RESTAURANT & LOUNGE

Riverside dining features Pacific Northwest cuisine and craft cocktails with a modern ambiance in Bend's Riverhouse Lodge.

3075 N Highway 97 | Bend



THIS: Mill Works Pub
LEFT: Crux Fermentation Project



PHOTOS THIS PAGE TINA PAYMASTER | OPPOSITE PAGE LEFT TAMBILANE | RIGHT CODY RHEAULT



LEFT: Dear Irene
THIS: Hawkeye & Huckleberry Lounge

DEAR IRENE

Upscale dining featuring an innovative menu, artfully crafted cocktails and a vibrant art deco-inspired ambiance near Drake Park.

926 NW Brooks St. | Bend

GREG'S GRILL

Contemporary Northwest cuisine, specializing in wood-fired meats and stunning river views on the promenade in the Old Mill District.

395 SW Powerhouse Drive | Bend

JACKALOPE GRILL

Locally and sustainably sourced French American fine-dining menu with a formal white-tablecloth setting and seasonal patio.

750 NW Lava Road #139 | Bend

HAWKEYE & HUCKLEBERRY LOUNGE

A modern cowboy restaurant and bar with a menu rooted in ranch-to-plate traditions. Outdoor patio seating available and a firepit for roasting s'mores.

225 SW Century Drive, #1052, Bend

RANCHER BUTCHER CHEF

Modern butcher counter and dining room serving high-quality meats and artful entrees sourced from the Pacific Northwest ranching community.

2838 NW Crossing Drive #120 | Bend

THE ROOFTOP AT SCP

Redmond's only rooftop dining venue featuring mountain views and indoor/outdoor seating alongside small plates and craft cocktails with herbs from the venue's gardens.

521 SW 6th St. | Redmond

ZYDECO KITCHEN

Exquisite Northwest cuisine with a Southern twist and a chic urban vibe. A lively local favorite known for its BBQ shrimp and redfish.

919 NW Bond St. | Bend

ITALIAN

BOSA FOOD & DRINK

Italian and French cuisine with an elevated, neighborhood spirit serving handcrafted pasta and entrees made from sustainably sourced local ingredients.

1005 NW Galveston Ave. | Bend

MARCELLO'S CUCINA ITALIANA

Traditional and contemporary Italian cuisine handmade with a Northwest twist using the freshest local ingredients.

57031 Ponderosa Road | Sunriver

NOME ITALIANO

Elegant Italian eatery featuring authentic, fresh handmade pasta, wood-fired pizzas and a wide selection of imported wines in a modern-chic ambiance.

1465 SW Knoll Ave. | Bend

PASTINI

Extensive pasta menu with a scenic river setting in the Old Mill District. Italian flavors and a wide variety of wines and cocktails in a fresh upbeat atmosphere.

375 SW Powerhouse Drive | Bend

TRATTORIA SBANDATI

Elegant authentic Italian dining inspired by Chef Juri Sbandati's grandmother's recipes for a flavorful, culinary journey to Italy.

1444 NW College Way #4 | Bend

LIBATIONS

BAR RIO TAPAS & COCKTAILS

Inspired Latin, Spanish and Mediterranean flavors and vibes infused into cocktails and tapas in a newly renovated, colorful environment.

915 NW Wall St. | Bend

CELLAR 65

Intimate speakeasy-style restaurant and bar tucked below the streets of downtown Bend featuring cocktails and mocktails made with fresh juices and housemade syrups.

65 NW Newport Ave. #10 | Bend

THE FLAMINGO ROOM

An escape to the equator, high-quality cocktails and mocktails amidst an array of tropical greenery, light nibbles and cheer on Bend's westside.

70 SW Century Drive #130 | Bend

GOMPERS DISTILLERY

Redmond distillery producing small-batch gin from locally sourced ingredients for timeless handcrafted cocktails in a speakeasy-themed tasting room.

611 NE Jackpine Court #8 | Redmond

SAN SIMÓN

Intimate, candle-lit bar known for its handcrafted cocktails, Spanish-style small plates and a location off the beaten path in downtown Bend.

845 NW Tin Pan Alley | Bend

WAYPOINT

Community gathering place in The Grove at NorthWest Crossing with libations and a fresh, modern vibe, plus welcoming firepits for year-round outdoor seating.

921 NW Mount Washington Drive | Bend

MEXICAN AND LATIN

CARNAVAL MEXICAN GRILL

Lively family-owned eatery specializing in authentic Mexican cuisine and a variety of diverse Mexican liquors.

343 SW 6th St. | Redmond

Savor This DINING GUIDE

LA CATRINA CHINGONA

Creative Latin-inspired dishes, local ingredients and beautifully created cocktails situated in the old Terrebonne train depot just minutes from Smith Rock State Park.

400 NW Smith Rock Way | Terrebonne

EL SANCHO

Popular Mexican street food with a cheerful, relaxed indoor/outdoor atmosphere buzzing with locals and the colorful food and spirit of Latin America.

1254 NW Galveston Ave. | Bend

HOLA!

Award-winning margaritas and freshly made Mexican-Peruvian cuisine in six friendly and festive settings across the region.

Six locations in Central Oregon

LA ROSA

Authentic Mexican food and a light-hearted, family-friendly atmosphere with signature agua frescas and a 20-year following.

2763 NW Crossing Drive | Bend

XALISCO LATIN CUISINE

Award-winning Mexican and global-infused cuisine in a modern and lively family-owned restaurant.

3835 SW 21st St. #105 | Redmond

PIZZA

BOONE DOG WOOD FIRED PIZZA

Creative pizzas topped with fresh, organic, locally sourced seasonal ingredients baked in a wood burning oven at The Barn in Sisters.

171 East Main St. | Sisters

GRACE AND HAMMER PIZZA

Wood-fired pizzas in a historic church in the heart of Redmond. Church bells ring on Friday evenings, signaling it's time to go grab a slice and a glass of wine.

641 SW Cascade Ave. | Redmond

PACIFIC PIZZA AND BREW

Handmade pizzas crafted with fresh, local ingredients alongside microbrewed beers in a bright space—a popular après-aventure spot.

340 SW Century Drive | Bend

PISANO'S WOODFIRED PIZZA

Artisan pizzas, handcrafted and prepared in a wood-fired Italian Pompeii pizza oven with oak, apple, cherry and peach woods to create rich flavor profiles.

64670 Strickler Ave. | Tumalo

PIZZA MONDO

Family-run and loved by locals since 1998, offering tasty pies, salads and delicious garlic knots. Choose takeout or eat at the cozy downtown location.

811 NW Wall St. | Bend

SANDWICHES & BURGERS

AMERICANA

The talk of the town, award-winning smash burgers at budget-friendly prices with secret sauce, fries and more.

1033 Bond Street #100 | Bend

BALDY'S BBQ

Old-fashioned BBQ, pulled-pork sandwiches, baby back ribs and southern comfort sides, including the signature corn pudding.

Three locations, Bend and Redmond

BANGERS & BREWS

Made from scratch, gourmet sausages with an Argentinian flair piled high with creative toppings, an array of delicious house sauces and sides.

Two locations, Bend and Redmond

FIRE ON THE MOUNTAIN BUFFALO WINGS

The original Northwest wing joint, known for its traditional wings and bold sauces along with sandwiches, salads and fries, all handmade and sustainably sourced.

637 NE 3rd St. | Bend

JOSIE K'S

Family-recipe deli and specialty market featuring take-and-bake meals, sandwiches and local provisions. Combines prepared foods with curated pantry items, meats, beer and wine selection.

56870 Venture Lane #1065 | Sunriver

LUCKEY'S WOODSMAN

Hearty, inspired eats to fuel your outdoor adventures. Indulge in elevated comfort food to go at this popular Sisters spot.

352 East Hood Ave. Unit B | Sisters

MOUNTAIN BURGER

A modern twist on the iconic American burger joint, offering burgers, bowls, salads and fries, featuring locally sourced ingredients, for all dietary needs—meat or plant eaters—in a friendly, full-service atmosphere.

2747 NW Crossing Drive | Bend

VALENTINE'S DELI

A tasty array of sandwiches, soups, salads and beer from a kitchen that brings creativity to a classic line of delicatessen offerings.

555 NW Arizona Ave. #25 | Bend

VILLAGE BAR & GRILL

An American grill and lounge featuring house-roasted meats, fresh salads, hearty burgers, craft cocktails and local brews.

57100 Beaver Drive #7 | Sunriver

VEGETARIAN

ACTIVE CULTURE CAFE

Upbeat neighborhood cafe with healthy bowls,





PHOTOS OPPOSITE PAGE: TAMBIL LANE | THIS PAGE: TINA PAYMASTER

OPPOSITE PAGE TOP: La Catrina Chingona
MIDDLE: Viaggio Wine Merchant
BOTTOM: El Sancho
THIS PAGE: Flights Wine Bar

smoothies, sandwiches, burgers and burritos crafted with organic ingredients, whole grains and locally sourced produce.

285 NW Riverside Blvd. | Bend

FIX & REPEAT

Vegan cafe offering a healthy, plant-based menu of juices, smoothies, quinoa bowls, salads and coffee drinks in a refreshing, modern setting in Bend's Box Factory.

555 NW Arizona Ave. | Bend

MOTHER'S JUICE CAFE

The goodness of Mother Nature in nutritious meals, juices and smoothies, highlighting the bounty of local farms in an energetic, bright atmosphere.

Two Bend locations

TERRA KITCHEN

Plant-forward Mediterranean cuisine artistically presented using the finest seasonal ingredients.

509 SW Sixth St. | Redmond

WINERIES & WINE BARS

BLEDSOE FAMILY WINERY

Sustainably produced wines from Washington's Walla Walla Valley in a modern tasting room.

550 SW Industrial Way #198 | Bend

DOMAINE SERENE WINE LOUNGE

Curated wine flights, seasonal charcuterie and wine-inspired cuisine in an elegant lounge atmosphere in the historic downtown Spheir Building.

909 NW Bond St. | Bend

FAITH HOPE & CHARITY VINEYARDS

A winery and event space in Terrebonne with views of the Cascade Range alongside wood-fired oven pizzas and seasonal live musical performances.

70450 NW Lower Valley Drive | Terrebonne

FLIGHTS WINE BAR

Warm ambiance with a sophisticated selection of wines and a global menu for pairing. A place for good wine, good food and good friends.

1444 NW College Way #1 | Bend

PORTELLO WINE & SPIRITS

Neighborhood wine bar offering a wide selection of international wines, crafted cocktails and beautifully presented artisan bites.

2754 NW Crossing Drive #104 | Bend

STOLLER FAMILY ESTATE

A variety of curated wine flights to pair with artistic cheese and charcuterie boards in a vibrant, refreshing atmosphere.

555 NW Arizona Ave. #30 | Bend

VIAGGIO WINE MERCHANT

Upscale wine bar with an extensive globally sourced selection and small European-inspired snacks.

210 SW Century Drive #160 | Bend

A photograph of two women sitting at a table in a restaurant. The woman on the left is smiling and holding a glass of wine. The woman on the right is also smiling and looking towards the first woman. On the table, there is a plate of food, a glass of water, and a pepper mill. The background shows a large window with a view of a forest and a blue sky with clouds.

Pack your taste buds for adventure.

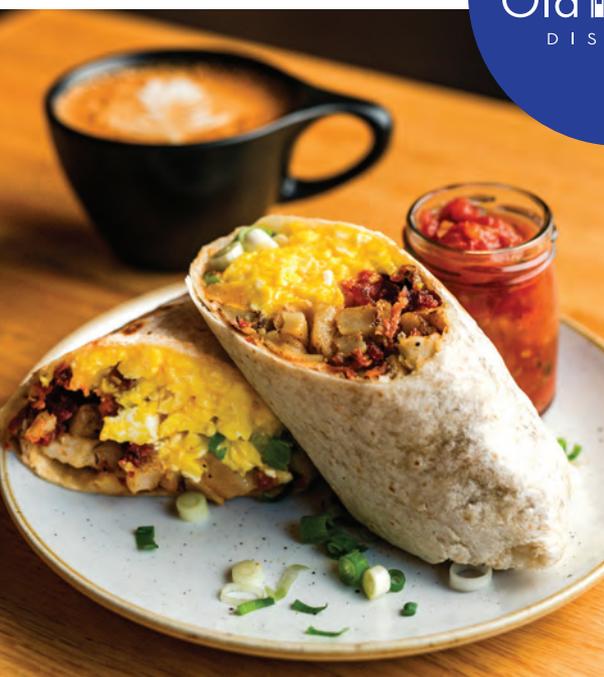
Opportunities to find something different and delectable
throughout Central Oregon are deliciously endless.
To learn more and plan your next meal, go to visitcentraloregon.com.





Nestled in The Grove in the Northwest Crossing neighborhood, Sebastian's Seafood & Specialty Market is a seafood lover's paradise. In the seafood case, you'll find a variety of fresh fish like PNW Wild King Salmon and Hawaiian Ahi Tuna. Shellfish is plentiful too! You can find Alaskan King Crab Legs, succulent Oysters, house-made Crab Cakes, and more. At the seafood counter, you can grab fresh Poke made in-house daily. The grocery shelves are stocked with international ingredients and local finds. Beyond the Seafood Market, you'll find Sebastian's Cafe. The Cafe boasts a quick-service seafood menu with items such as Cod Fish & Chips and Garlic Shrimp Hawaiian Mix Plate. Don't miss out on the house-made Clam Chowder. Enjoy your meal in the Grove's indoor seating area.

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