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Magazine

A TASTE OF CENTRAL OREGON

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2025 DINING GUIDE

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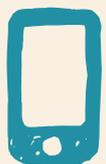




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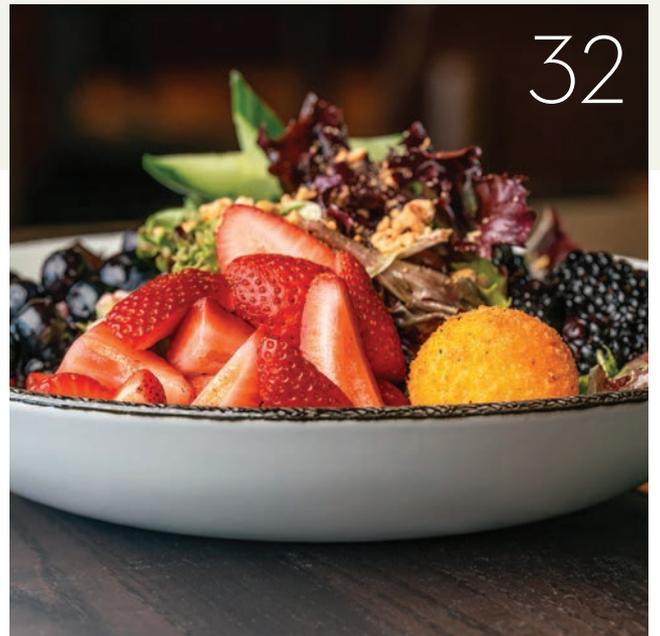
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PHOTOS LEFT + TOP RIGHT BY TINA PAYMASTER
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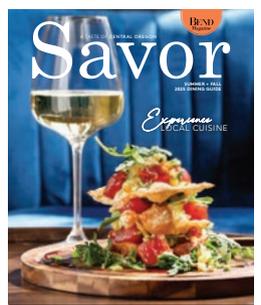
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Photo by Tina Paymaster

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A TASTE OF CENTRAL OREGON

Savor

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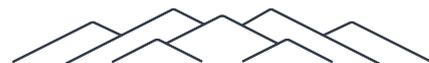
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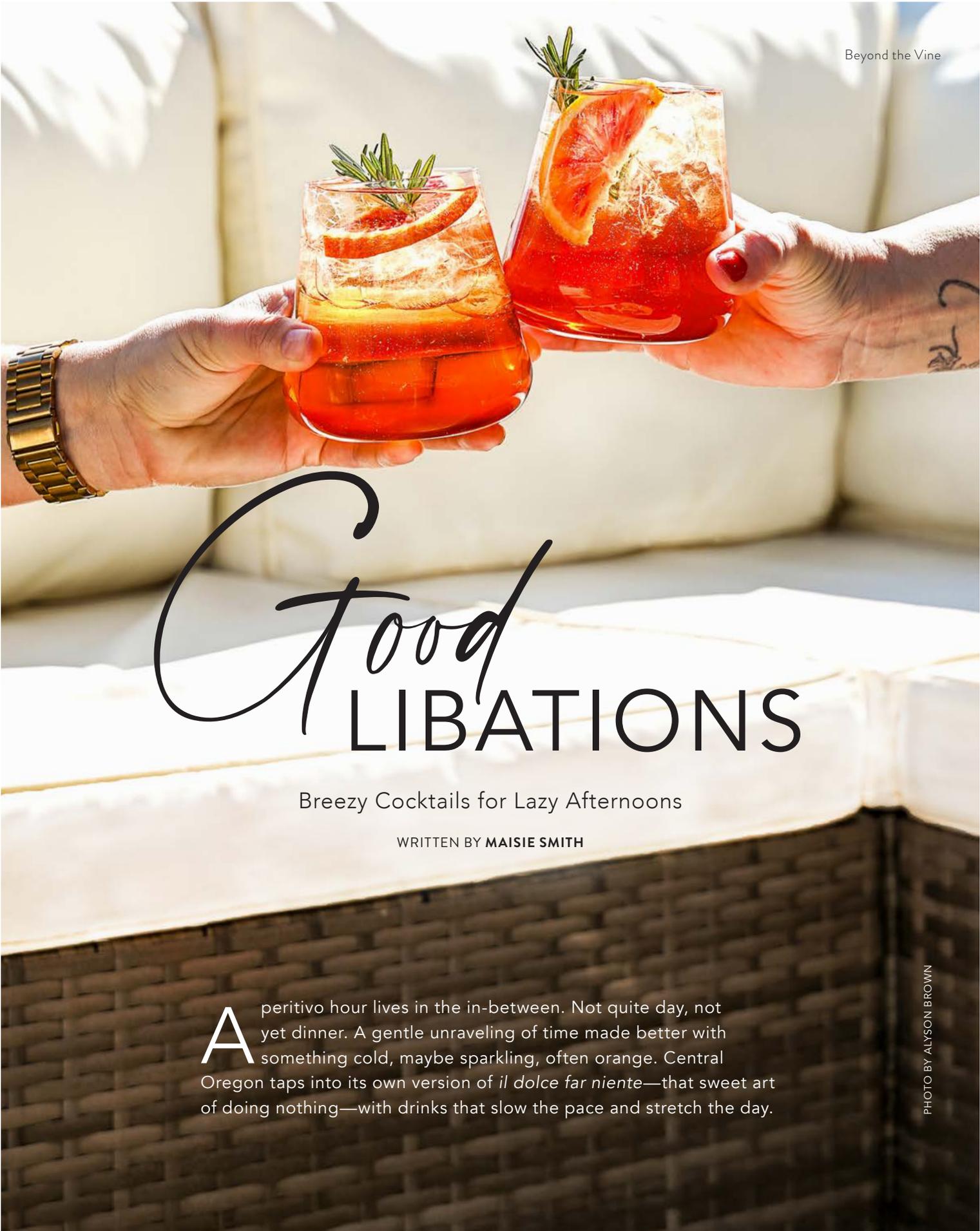
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KITCHEN + SOCIAL CLUB





Food LIBATIONS

Breezy Cocktails for Lazy Afternoons

WRITTEN BY MAISIE SMITH

Aperitivo hour lives in the in-between. Not quite day, not yet dinner. A gentle unraveling of time made better with something cold, maybe sparkling, often orange. Central Oregon taps into its own version of *il dolce far niente*—that sweet art of doing nothing—with drinks that slow the pace and stretch the day.

PHOTO BY ALYSON BROWN

THE SUTTLE LODGE & BOATHOUSE

Lakeside leisure feels effortless at this forest-framed escape just northwest of Sisters. The SL Martini—gin or vodka, dry vermouth, orange bitters, lemon peel and an olive—sets the tone, backed by crisp Northwest beers, wines and seasonal bites from Skip Bar. Summertime’s Wine on the Deck series makes it even easier to linger.

BEYOND THE VINE

Beyond the Vine in Redmond offers both range and room to breathe with well-traveled wines and sunny spritzes. The crowd-favorite Venetian blends cava, bittersweet Cappelletti, soda and fresh-clipped garden herbs for a drink that feels equal parts ritual and reward. Each week brings something new to sip—like the crisp yuzu sake spritz that’s light, bright and perfect for sinking into the moment.

BOSA FOOD & DRINK

Old World Italian meets Northwest ease at this Galveston Avenue gem. Slide into a cozy sidewalk seat for warm olives, herby focaccia and a refreshing Aperol spritz (or its fruity cousin, the Pom Pom). The Negroni section of Bosa’s menu reads like a choose-your-own-adventure with six variations, while a curated wine list from Italy, France and the PNW offers a quieter kind of pleasure.

SALUTE RESTAURANT & BAR

The charm settles in fast—sunlight, a breeze, maybe a bottle of Peroni sweating on the table. A warm baguette with good butter buys time until the cocktails arrive. Salute puts its own spin on the classics, from the Little Sicily—a nod to the Boulevardier with bourbon, amaro, vermouth and a grapefruit twist—to the Italian Margherita, where the edges blur with a bittersweet pour of amaretto.

SPORK

At Spork, the drinks carry passports. The Barefoot Desert blends mezcal, Aperol, lime and raspberry into something smoky and tart. Neon Moon cools things down with gin, cucumber, lemongrass and coconut. Chili-dusted peanuts, yuca chips with spicy mayo and a patio that feels like its own little world make it easy to stay.

PROST!

German beer makes a strong case for aperitivo hour. Prost! has 16 taps flowing, including a fruity Kölsch and a crispy pilsner from Bitburger. The Kirschblute cocktail—made with cherry brandy, Campari and vermouth—leans bitter and elegant. Add a Bavarian pretzel, a dog or two underfoot, a patio alive with chatter, and the day finds its groove.

THE DEZ

When the lights dim at Palate Coffee, The Dez takes over the space as a zero-proof cocktail lounge that favors ritual over rush. The Blood Orange Kavarita riffs on the margarita with kava, cooling citrus, alcohol-free tequila and honey syrup. Summer favorites include the electric Blue Guava Kava Colada, zero-proof wine by the glass and a Jarcuterie board to graze on between sips.

WAYPOINT AT THE GROVE

At Waypoint, the mood is seasonal and the drinks follow suit. The Fragola Piccante layers chili-washed tequila, coconut-infused Aperol, strawberry honey and lemon for a fruity and fiery cocktail. Hibisco cools things off with pisco, apricot, hibiscus and citrus, all tucked under a cloud of foam. It’s the kind of lineup that makes late afternoon feel more like a destination than a time of day. **S**



Spork



BOSA Food & Drink



The Dez

So Fresh

AND SO GREEN

This season's dishes are cool, crisp and deliciously unbothered

WRITTEN BY MAISIE SMITH

It's the season of sun-warmed tomatoes and garden-fresh sensibility. Somewhere, someone just described a salad as "gorgeous," and no one flinched. Summer does that—it gives food a certain glow. A slice of peach turns cinematic. A smear of tahini feels like a power move. And eating outside is its own kind of therapy.



PHOTO BY TINA PAYMASTER

Portello Wine and Spirits



At Fix & Repeat, Maui roots and Bend spirit collide in nutrient-packed bowls and juices. The Summer Quinoa Bowl layers orange-scented quinoa with roasted chickpeas, lemon tahini, mint-basil pesto, pistachios, snap peas and arugula for a savory, tangy mix that co-owner Leila Carter calls “wholesome and deeply satisfying.” New to the menu, the Crispy Rice Salad plays with texture—baked rice bites, punchy greens, avocado, cucumber and herbs that crunch under a drizzle of peanut dressing. Cold-pressed juices like The Cure (pineapple, cucumber, kale, serrano pepper, sea salt) and Simple Detox (green apple, cucumber, celery, mint) offer peak refreshment on hot high desert days.

Summer comes alive at Jackson’s Corner, where heirloom tomatoes, pink radishes and bright herbs make their way into standout salads and unexpected garnishes. “I love throwing a big handful of arugula splashed with vinaigrette on our pizzas,” said co-owner Anna Hall. “It adds a whole new dimension of flavor.” The salmon tartine—made with wild-caught fish from Warm Springs—stacks capers, pickled onions and herbed cream cheese under a tangle of greens. On the cocktail side, Spa Water plays it cool with cucumber, mint, cilantro, gin and a splash of Greek mastiha.



PHOTOS LEFT BY TAMBILANE |
RIGHT BY TINA PAYMASTER

THIS & TOP IMAGE:
Fix & Repeat



Jackson's Corner



From veggie rolls to citrus-bright smoothies, Salud Live Kitchen leans into what's ripe and ready. The Radiant Roll—a rainbow of basil almond paté, beets, carrots, purple cabbage, cucumber and tender greens wrapped in nori—is served burrito-style with a maple miso chili sauce that's equal parts sweet and umami. The ever-popular Wontons tuck shredded carrot, red bell pepper, cabbage, cilantro and microgreens into romaine squares, ready to dunk into a zesty chili-lime. Smoothies get the same kind of vibrant love. The Topaz provides a sunny mix of citrus and ginger, while the Jade is green and grounding with cucumber, kale, spinach and summer fruit.

THE GARDEN PARTY

Say hello to the laid-back, light-filled days of summer—best spent lakeside, fireside or lost in a coastal daydream. Long lunches drift into early cocktails, dessert tastes like someone else is doing the dishes, and the rest of the day sort of forgets to happen.

Lake House at Caldera Springs perfectly pairs lakeside leisure with a chef's flair. The summer menu leans into Oregon's greatest hits with watermelon salad, housemade strawberry shortcake and returning favorites such as grilled corn salad, fried green tomatoes and bourbon peach cobbler. Just beyond the patio, a glassy lake

Salud Live Kitchen



stretches under the wide-open sky and Mount Bachelor holds steady in the background. The Tajín-dusted Mango Tango—tequila, mango, fresh-squeezed orange juice—brings its own kind of magic to the moment.

Kusshi's ceviche wasn't meant to be a headliner. It started as a clever way to use up sashimi odds and ends, but quickly took on a life of its own. Inspired by Nikkei cuisine—the Peruvian-Japanese fusion of flavor and form—chef Ian

Skomski builds each plate into an edible sculpture. Tuna, scallops and Oregon albacore are marinated in sun-kissed citrus, chilies and whatever fresh herbs are currently thriving. Each version is different, but always tastes like it drifted in on a coastal breeze.

It's easy to sink into a seat at Portello and forget what time it is. Especially once the Ahi Crudo Tower graces the table. Stacked with ponzu-marinated tuna, pineapple

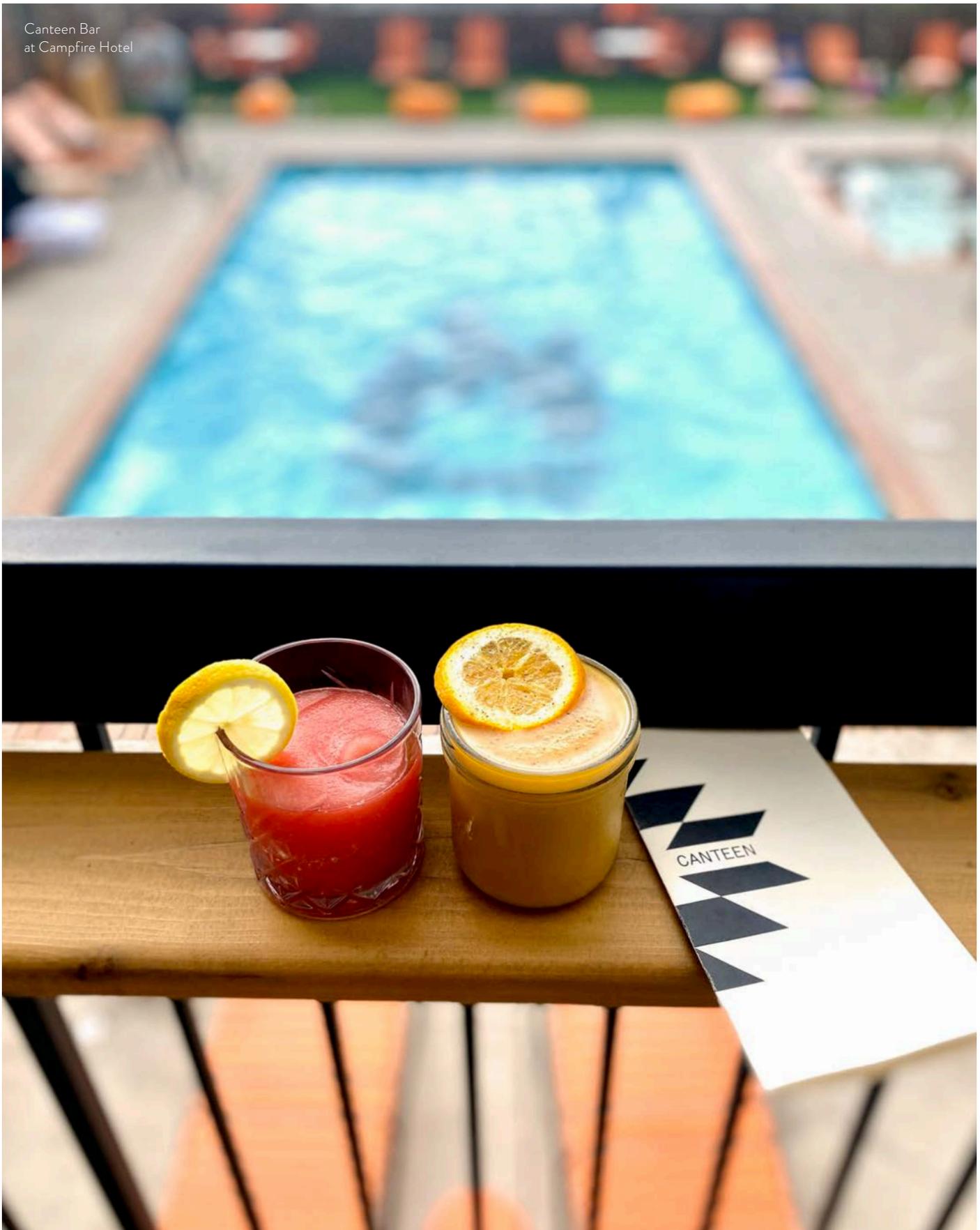
and arugula between crispy wontons, it lands somewhere between a snack and an obsession. "We wanted to create something cool and fresh," new owner Rachel Fishman said. "It pairs beautifully with the Spicy Cucumber Margarita, made with our house-infused jalapeño tequila." Among Portello's fresh cocktails are riffs on the Old Fashioned, such as the subtly sweet and summery Blackberry Basil.

Kusshi

PHOTOS OPPOSITE PAGE BY TAMBILANE |
THIS PAGE BY TINA PAYMASTER



Canteen Bar
at Campfire Hotel



THE SWEETEST SUNDOWN

There's a slow unraveling as a high desert day winds down. Glasses clink and the world exhales, loosening its collar in the evening light. Nights don't need a big plan—just something cold, something sweet and a little more time to enjoy it all.

At Canteen, the open-air bar at Campfire Hotel, summer unfolds in poolside snapshots: cocktails in hand, a DJ spinning vintage soul, flip-flops kicked under the table. Canteen's cocktails shift with the seasons and lean into whatever feels fresh and far-flung. The Vera Aloysious—a mix of soju, aloe, cucumber and a dash of saline—is instantly soothing. The Frogoni is what happens when a Negroni stops checking its email and starts floating on a flamingo raft, unbothered and brain-freeze-ready.

Bonta's gelato rotates seasonally, using local ingredients to create flavors that somehow feel nostalgic and brand-new: blueberry lemonade sorbetto, orange blossom honey with poppy seed, root beer that tastes like childhood. It's a love letter to summer professing that gelato always tastes better outside. "We love eating what we make, and I promise, no one is digging into gelato at the dining table," said CEO Corey Owens. Whether perched on a rooftop or gathering on a patch of grass everyone agrees is 'the spot,' this is gelato for lingering in the sun and not minding when Stracciatella drips down a knuckle.

And if the night still has something left to say, Dear Irene knows just what to pour. The cocktail menu shifts like a curated playlist that never repeats itself and always knows what's next. Herb Your Enthusiasm is a sharp, botanical blend of gin, g n py, aquavit and chamomile. Tequila lays the groundwork in Moment of Treuse, with passionfruit bringing the brightness and green chartreuse humming in the background—herbal and electric. It's a subtle nod to summer's best secret: Vibes aren't found. They're made. **S**



ABOVE: Bonta Gelato
THIS: Dear Irene



SEASONAL *Artistry*

A Celebration of Culinary Mastery
in Central Oregon



▲ FURIKAKE SEARED AHI

Sashimi-grade ahi, crusted with savory furikake and seared to a perfect rare, drizzled with a vibrant tamari chili glaze, accompanied by a creamy edamame wasabi purée and refreshing ginger cucumber namasu.

Chef Brad Phillips | Flights Wine Bar

PHOTO BY TINA PAYMASTER

▼ SOURDOUGH CHOCOLATE MOUSSE CAKE

Dark and deeply flavored sourdough chocolate cake, embraced by a cloud of creamy Jivara chocolate mousse, scattered with a crunchy hazelnut praline and crowned with a delicate, nutty brown butter tuile.

Chef Sharon Espinoza
The Lodge Restaurant, Black Butte Ranch



PHOTO BY TITAMBI LANE



▼ **OREGON DUNGENESS CRAB**

Sweet, hand-picked Dungeness crab from the Oregon coast, paired with creamy avocado, juicy cantaloupe, fresh cilantro and a bright lemon-brown butter vinaigrette.

Chefs William Dockter and Nate King | BOSA Food & Drink

▼ FOIE GRAS FLORET

A rich Spanish-style foie gras terrine, delicately paired with bright, brunoised Honeycrisp apple and creamy Granny Smith apple pudding. Crowned with fresh mustard microgreens, dandelions, marigold, violas, and chive flowers, all nestled within a crispy, star-shaped Flor Manchega—a centuries-old La Mancha pastry with a delightful aniseed aftertaste.

Chef Hector Sanchez
Bos Taurus





Smoked

NOT GRILLED

The Heat of High Desert Barbecue

WRITTEN BY MAISIE SMITH

Barbecue is a craft. A ritual. It's a long game that involves smoke, patience and likely a folding chair. Rooted in region, culture and community—each style of preparation carries its own flavor, technique and friendly rivalries. Call it barbecue, barbeque, BBQ or just 'cue. It all counts, as long as it's smoked. Not grilled, not rushed, and definitely not the kind of backyard affair where the smoke comes from lighter fluid and someone's forgotten the buns.

Flosa's Barbecue

Two main styles dominate the smokers in Central Oregon: the stripped-down steeze of Texas, and the saucy, soul-fed traditions of the South. Sure, sauce always plays a role, but it's never the whole story. Each style has been honored and reimagined by seasoned pitmasters with something to say—preferably from behind a smoker the size of a small boat.

TEXAS BBQ: MEAT, SALT, SMOKE, DONE

If barbecue had swagger and a pair of cowboy boots, it'd be Texas-style. The approach is bold, straightforward and obsessed with beef—especially brisket. Sliced thick, seasoned with little more than salt and defiance, it's coaxed over smoke until it yields like butter. Sauce is an afterthought, the meat is meant to hold its own.

That philosophy anchors Flosa's Barbecue, a roving operation from chef-owners Jordan Grosser and Mark Goodger which treats Central Texas barbecue as a blueprint and a springboard. "We want to be playful all the time," said Grosser. A permanent home is on the way, but for now, Flosa's is popping up across Central Oregon with smoke, soul and a few clever surprises. The brisket is textbook perfection—smoked over Oregon oak in a 24-foot Moberg offset smoker until the bark crackles and the inside is so tender a fork feels like overkill. Beef cheeks get a 10-hour smoke-and-bathe treatment in tallow, while pork belly burnt ends are served with a whisper of Szechuan spice. The sweet potato salad isn't afraid to wander from its picnic-table roots. And the pudding is so satisfying that it earned the nickname "Banana Crack."



PHOTOS COURTESY OF FLOSA'S BARBECUE

Pop's Southern BBQ might nod to the South in name, but this Ponch's Place food truck brings pure Texas style. Pop (real name John) seasons, smokes and serves with quiet authority. He can allegedly lift a brisket and know, by weight alone, how much time it has left, down to the minute. Ribs, chili and hearty grits round out a menu where tradition runs deep. Tucked inside Cross-Eyed Cricket, Hattie's BBQ keeps things Central Texas pure: smoke in the air, salt on the fingers and meat that barely needs a blade. The team grinds its own sausage, makes its own sauces and rotates fun specials like smoked Loco Moco or adobo ribeye tacos. Prineville's Renegades BBQ is literally throwing logs on the fire. They use local juniper wood to smoke their meat, turning out brisket, tri-tip and ribs with an unmistakable high desert twang.



BOTH PHOTOS
Pop's Southern BBQ



SOUTHERN BBQ: LOW, SLOW, SAUCE, SOUL

Southern barbecue is a patchwork of traditions pulled from porches, pit shacks and Sunday suppers. Pork usually takes the lead, supported by beef, chicken and ribs. If Texas BBQ is the strong, silent type, Southern-style hums a tune while stirring the pot.

At Craft Kitchen and Brewery, the smoke rises early and stays late. Co-owners Courtney and Mark Stevens built the place piece by piece, fueled by beer and smoke-thick hours. Courtney grew up in Atlanta, where barbecue wasn't just something you ate—it was something you lived. "Football, tailgating and barbecue were the holy trinity," she said. That same spirit is woven through Craft Kitchen's menu, where standout ingredients do most of the preaching. "Start with the best stuff and let the smoke do its work," Courtney continued. The Southern Pride smoker, packed with orchard wood, hums nearly around the clock. Pulled pork is almost a two-day process. Brisket is seasoned with salt and pepper only. Burnt ends—carved from the crusty, fatty point of the brisket—are fall-apart succulent and gone in the blink of an eye. The vibe leans cozy and communal, with housemade sauces on every table and cold beer, such as Craft's Driftwood Lager, to complement the 'cue.

Baldy's Barbeque, a longtime local favorite, turns out slow-smoked classics across three locations in Central Oregon. Baby Back Ribs are a fall-off-the-bone specialty—spice rubbed and basted in Baldy's award-winning sauce. The BBQ Sundae—a layered bowl of mashed potatoes, baked beans, pulled pork, slaw and a drizzle of sauce—is pure comfort food chaos. Curbbbq keeps the rules loose, blending barbecue traditions from everywhere worth tasting. Then there's West Coast BBQ. No strict lanes, just whatever tastes good over smoke. Its brisket grilled cheese is legendary: melted cheese on crunchy sourdough and dipped in a secret-recipe chipotle BBQ sauce.

Barbecue isn't just a meal. It's a fire-lit, slow-built, deeply human kind of alchemy. Gone in a few grateful bites and totally worth it. As for picking a side—Texas swagger or saucy Southern soul—let's just say it's a delicious problem to have. 🍴



BOTH PHOTOS
Craft Kitchen and Brewery



RAW *Ambition*

Sushi Finds its Groove
in Central Oregon

WRITTEN BY MAISIE SMITH
PHOTOGRAPHY BY TINA PAYMASTER

Yep, Central Oregon is undeniably landlocked. No docks, no tides, no grizzled fishermen staring pensively out to sea. And yet, defying all expectations, sushi is flourishing in the high desert thanks to a motley crew of fish whisperers and flavor explorers who refuse to let geography define greatness. Purists might flinch at how we casually group poke, sashimi and maki under the "sushi" umbrella, but strict definitions quickly loosen their ties when everything shares the same delicious orbit.



THE PERFECT BITE

Sashimi may not check the official sushi box, but Kusshi is far too busy pushing flavor boundaries to argue semantics. Tucked between two buildings on Century Drive and nicknamed the "Super Secret Side Street Saloon," Kusshi trades flashy signage for mystique and still draws a crowd. That's what comes from doing things exceptionally well.

Chefs Ian Skomski and Marcus Mitchell run the place with knife-sharp energy and a shared obsession: crafting the perfect bite. After a 2024 trip to Lima, the team returned with a fresh reverence for Nikkei cuisine—the culinary blend of Japanese and Peruvian traditions. Think raw elegance and citrus-bright fire. Skomski trained under sushi legend Andy Matsuda, and it shows. Kusshi's menu is sashimi-forward and constantly shifts based on what's fresh and what wild idea the chefs are chasing that week.

The Tuna Tiradito is a sunlit punch to the palate. Thin-sliced bigeye tuna is bathed in aji amarillo chile sauce that hums with fruit and heat. Shiso and a dollop of avocado-ginger mousse add cool depth, while cucumber and salty bursts of tobiko bring the snap. It's the kind of dish that could start a table war over the last spoonful of sauce. The Causa Limeña channels tiny edible art—cold mashed potato cubes topped with tuna, aioli, aji amarillo and a swipe of avocado purée. Bright, clean and ocean-fresh, Kusshi's Hokkaido scallops are served with leche de tigre, crunchy daikons and a traditional Peruvian salsa.



MADE TO SHARE

Equal parts sushi bar and Japanese gastropub, Ryoshi Sushi & Izakaya leans into the joyful chaos of passing plates, swapping stories and not caring who double-dipped. It's the kind of place where the table orders one of everything and figures it out from there.

At the center of it all is the rice—subtly vinegared and structurally perfect. Crafted exclusively by the sushi chef, it anchors everything from clean cuts of nigiri to some of the most layered, ambitious rolls in town. The signature Ryoshi Roll arrives in pressed-box format—layers of salmon, avocado, masago and rice stacked into a perfect brick of sushi architecture, then topped with torched salmon and a razor-thin slice of jalapeño. The Sunset Roll doubles down on texture, with crispy fried sushi rice as a base and a pile-up of spicy tuna, avocado, masago and tempura flakes.



BOTH IMAGES
NorthFresh Sushi

Some of Ryoshi's best nigiri and sashimi never make it onto the menu. They're written on the specials board as soon as they land, and are often gone by dinner. The Nigiri Box is an example of Ryoshi's understated flex. Small Japanese plates are arranged in a tidy wooden grid, each with a different cut of exquisitely prepared fish like maguro otoro or escolar. It's as striking to look at as it is effortless to devour. For those who prefer a more adventurous experience at the bar, a multicourse omakase dinner—left entirely to the sushi chef's imagination—can be arranged ahead of time.

FRESH OFF THE TRUCK

What started as a cooler and a picnic table is now a no-frills sushi empire. Jeff Berneski launched NorthFresh Sushi inside a small cafe in Silverton, eventually trading counter space for food trucks across Central Oregon and, most recently, a brick-and-mortar sushi bar inside Redmond's Blacksmith Public House. Trained in kitchens rather than culinary school, Berneski learned the ropes from a sushi chef who took a chance on him. He's been honoring that mentorship ever since.

NorthFresh built its reputation on sourcing the best possible seafood. Fish is flown in almost daily—like buttery Ora King salmon and ruby-red bigeye tuna from Oahu's North Shore—and that quality shows up across the menu. The Ghost Pepper Kimchi Poke bowl is a local rite of passage, layered with fresh tuna, sesame oil, green onion, furikake and a no-joke dose of Mama O's Super Spicy Kimchi paste. It's not gentle, but it is glorious. The signature Hyper Drip roll takes a maximalist approach: seared Ora King salmon over avocado, cream cheese, real crab, jalapeño and finished with a rowdy mix of spicy, sweet and crunchy toppings.

Catch NorthFresh at The Bite in Tumalo, Midtown Yacht Club in Bend or inside Redmond's Blacksmith Public House—under a glowing sign that says it all: Let the good times roll. 🍣





Tacos and TENACITY

WRITTEN BY MAISIE SMITH | PHOTOGRAPHY BY TINA PAYMASTER





El Sancho is back with a fresh new look and the same killer tacos. Part taco stand, part neighborhood living room, El Sancho has always felt effortlessly hardwired for joy—held together with hot sauce and scrappy, low-key magic that somehow works. So when a fire rolled through the eastside location last June, it felt like someone pulled a chair out from under the city.

The building may have burned, but El Sancho’s spirit never flinched. The crew regrouped, rallied its crowd and cranked out an insane amount of tacos at the Galveston location during the eastside rebuild. It turns out that good people—and good tacos—don’t mind getting a little messy.

DIFFERENT WALLS, SAME SANCHO VIBES

“We built the original restaurant with whatever we could scrounge up,” said co-owner Joel Cordes. “The rebuild allowed us to create the space we always dreamed of—even though the path wasn’t ideal.” Almost a year after the fire, El Sancho East is back with a fresh new look. The sprawling outdoor patio is once again pulling in Bend’s taco faithful. A line occasionally snakes through the parking lot, but nobody cares because the air smells like grilled meat, citrus and everything else good in the world. The dining room got a major glow-up—less squeeze, more ease, with joyful colors and funky artwork that crank up the energy without sanding down the charm. Cordes calls it “a slightly more grown-up El Sancho.” Everyone’s still wearing flip-flops, but the tables no longer wobble.

El Sancho’s food remains as unfussy and glorious as ever. Just real-deal Mexican street food best eaten near a pile of napkins. Fried plantains, served with a tongue-tingling dollop of serrano aioli, are the perfect little snack. And the tacos still crush it—carnitas dripping with salsa verde, barbacoa buried under a pile of Cotija cheese and grilled mahi-mahi fresh enough to summon a sea breeze.

Of course, it wouldn’t be El Sancho without margaritas. Every drink begins with fresh juice, squeezed daily by an actual human. Pineapple Serrano, the margarita darling of the seven-flavor lineup, continues to seduce guests with its slow, welcome burn. “And when you just want a great margarita, go for the El Camino,” Cordes advised. Cointreau steps in for Triple Sec, tequila gets upgraded, and a splash of fresh lime juice brings the zing.

Some things have changed. And some haven’t. El Sancho never stopped being El Sancho, because the stuff that mattered—tacos, people, spirit—never burned. Walls come and go, but vibes are forever. 📍

Yokocho Izakaya



FLIP TO
EXPLORE

Menus
FOR ANY MOOD

Visit Bendmagazine.com/dining-guide to explore menus on the go.



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 & SALADS

SKILLET BRIE

Spiced orange marmalade, blackberries and apple slices, served with Big Ed's baguette

CRAB CAKES

Sweet corn purée and charred jalapeño aioli

FRIED GREEN TOMATOES

Spiced lemon aioli and served with microgreens

NACHOS

Corn tortilla chips, grilled corn, pickled onion, chilies, tomato, cilantro and cotija, served with Baja sauce

CHARCUTERIE

Brie, fontina, fromage blanc, Oregon bleu, prosciutto, toscano and sopressata served with house-pickled vegetables, spiced orange 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

GRILLED CORN SALAD

Romaine, grilled corn, pickled onions, cilantro, cherry tomato, watermelon radish, cotija, Baja sauce and Fresno chili vinaigrette

BURGERS & SANDWICHES

BISON BURGER

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

GRILLED SALMON SANDWICH

Cucumber dill relish, spiced lemon aioli and arugula on Big Ed's ciabatta

SMASH BURGER

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

ENTREES

STEAK FRITES

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

SUMMER PAPPARDELLE

Wild mushroom, cherry tomatoes, asparagus, garlic herb butter sauce and Parmesan

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., Sunriver, 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 led by Executive Chef Joshua Hedrick.

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 and shaved crouton

SANDWICHES & BURGERS

FRIED CHICKEN SANDWICH

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

PULLED PORK MAC & CHEESE

Pulled pork, mozzarella, jack and cheddar cheeses with jalapeño, scallions and housemade lumache 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

Full menu served Monday-Friday 2-9 p.m.
Late night 9 p.m.-close | Weekend brunch 11:30 a.m.-1 p.m.





A fresh take on American fare, serving farm-to-table ingredients and dry aged steaks overlooking the Great Meadow and Backyard led by Executive Chef Joshua Hedrick.

SAMPLE MENU

STARTERS

MUSSELS & CLAMS

Housemade chorizo, brown beer and grilled baguette

CARPACCIO

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

CHARCUTERIE

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

SALADS

PEACH ROYALE

Oregon peach, roasted beets, marjoram, hazelnut, nasturtium and Dressing Royale

THE CHOP

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

ENTREES

10oz WAGYU HANGER STEAK

Snake River Farms, Idaho

CRAB TAGLIATELLE

Housemade pasta, Dungeness crab, Calabrian chili, garlic, soft herbs, mint, lemon and Parmesan

CHEESE ROTOLO

Housemade pasta, nutmeg, mozzarella, ricotta, Parmesan and marinara

ROASTED GAME HEN

Fava greens, charred red onion, blistered cherry tomato, warm bacon vinaigrette and Calabrian chili jus

12oz NEW YORK WAGYU MS3

Sanchoku, AUS

40oz 40-DAY TOMAHAWK

Cedar River, Tolleson, AZ

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.







Perched at the edge of Bend's high desert beauty, The Row at Tetherow serves up bold flavors and laid-back vibes, where craft brews meet unexpected pub fare like elk shepherd's pie and Scotch eggs. The weekend brunch brings its own delicious twist, featuring inventive takes on classics and local favorites. With mountain views that steal your attention and a menu that surprises at every turn, it's the kind of spot where every meal feels like a scenic adventure. Now accepting dinner reservations.

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 and sweet BBQ or sesame-ginger sauce

CAPRESE FLATBREAD

Pesto, sliced heirloom tomatoes, fresh mozzarella, asiago, basil and 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 soup 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 and 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: 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



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 OpenTable, 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 OpenTable, 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

LAKESIDE BISTRO**CHILI VERDE**

braised pork shoulder | avocado spread | cotija cheese | crema | corn tortillas

PEAR BLEU SALAD

spring mix | bartlett pears | applewood smoked bleu cheese crumbles | dried cranberries | candied walnuts | cider vinaigrette

RICE BOWL

braised shoyu blend | jasmine rice | cucumber | carrot | mango | scallion | pickled ginger | sriracha mayo

CHICKEN ON A STICK

fries | sweet potato tots | green salad or caesar salad

BBR BLTA

bacon | lettuce | tomato | avocado spread | mayo | grilled Sisters Bakery sourdough

PIZZA

cheese | Hawaiian | pepperoni and sausage | chorizo or Margherita

TUNA SANDWICH

Oregon albacore tuna salad | Tillamook-smoked cheddar | Sisters Bakery rosemary bread

FRIED CHICKEN SANDWICH

fried chicken breast | hot honey | dijon | lettuce | tomato | bread & butter pickle | potato bun

LODGE RESTAURANT**OYSTERS ON THE SHELL**

red chili mignonette | cocktail | citrus

GRILLED OCTOPUS

salsa verde | blistered tomato | grilled lemon

HAMACHI CRUDO

mirin | yuzu | fresno | pickled vegetables

PEACH BURRATA

honey-goat cheese | pomegranate reduction | grilled sourdough

CERTIFIED ANGUS TERES MAJOR

caramelized onion | seasonal vegetables | new potato | chili

GREEN GARLIC RADIATORI

ricotta | lemon | almond | basil

WILD BOAR CHOPS

buckwheat | wilted greens | Yukon Gold | cherry gastrique

SEARED ALASKAN HALIBUT

shiitake | celery | pork belly | leek | Yukon Gold | brown butter

TRI COLOR CAULIFLOWER

white bean | garlic | spinach | roasted pepper

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

Lakeside Bistro | 12934 Hawks Beard, Sisters
The Lodge | 12930 Hawks Beard, Sisters

Daily 7:30 a.m.-4 p.m.
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

SEVENTY FIVE GUN SALUTE

Oregon brandy, cherry liqueur, sparkling wine and lemon

SHAREABLES

OYSTERS

Huckleberry mignonette, black pepper and lemongrass oil

GRILLED ALBACORE 'CRUDO'

Tangerine-saffron water, 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

CHARRED DUMPLINGS & DUNGENESS CRAB

Green garlic vichyssoise, asparagus, leeks,
burnt garlic and Meyer lemon

LITTLE GEM 'WEDGE'

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

ROASTED BEETS & SMOKED YOGURT

Rhubarb, basil, lime leaf and pistachio rose rubble,
finished with a Meyer lemon vinaigrette

ENTREES

GRILLED 'BRASADA HOT' MAITAKE

Braised greens, crispy polenta and hot sauce butter

ALASKAN HALIBUT

Asparagus, peas, turnips, buttermilk,
garden herb oil and almonds

GRILLED SMOKED PORK LOIN

Spring onion, white bean soubise,
kumquats and crispy alliums

JUNIPER BRAISED LAMB SHANK

Rye risotto, spring vegetables and huckleberries

BEEF TENDERLOIN 'OSCAR'

Charred asparagus, crispy potatoes,
red wine jus and 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
5-9 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

CARAMEL APPLE FRENCH TOAST

Battered brioche, caramelized apples, whipped cream and candied pecans (v)

SMOKED WILD SALMON ON TOAST

Scrambled free-range eggs, herbs de Provence, toasted sourdough, horseradish and crème fraîche

RAINBOW CHARD & MANCHEGO AVOCADO TOAST

Brioche, shaved manchego, confit garlic, marinated zucchini, heirloom tomato, sautéed chard, baked free-range egg, lemon olive oil drizzle and Jacobsen's smoked sea salt (v)

BRUNCH

FALL HARVEST GRAINS BOWL

Heirloom tricolor quinoa, avocado, edamame, zucchini, cauliflower, roasted butternut squash, Yukon Gold potatoes, blistered cherry tomato and chimichurri (v)(gf)(df)

SALAD NICOISE

Bibb lettuce, seared Oregon albacore, haricots verts, nicoise olives, six-minute egg, petite Yukon Gold potatoes, heirloom cherry tomato and red wine vinaigrette (gf)(df)

BLTA

Toasted sourdough, peppered bacon, organic avocado, heirloom tomato, chimichurri aioli, Tillamook white cheddar and little gem lettuce (df)

MAINS

AMERICAN WAGYU BURGER

Sliced heirloom tomato, zucchini pickles, power greens, manchego cheese and secret sauce

MARGHERITA PIZZA

Heirloom tomato with fresh basil and creamy mozzarella

MEZZECUTERIE

Hummus, tahini romesco, vegetable crudité, grilled flatbread, pickles, artichokes, olives and Sister's Smokehouse charcuterie

COCKTAILS

PREFERRED LIES

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

SECRET GARDEN

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



**JUNIPER
PRESERVE**
BEND, OREGON

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

Open daily.



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

PORCINI MUSHROOM TRUFFLE RAVIOLI
Extra virgin olive oil and Parmesan brodo

TUSCAN MEATBALLS
Pub mustard, caramelized onion, arrabiata, Parmesan cheese, fine herbs and served with crostini

CURRIED CAULIFLOWER
Golden raisins and sweet onion jam

MAINS

FRESH EGG PAPPARDELLE BOLOGNESE
Ground beef, pork, lamb, garlic, feta, mirepoix and stewed alta cucina tomato

HOKKAIDO SEA SCALLOPS
Truffled cauliflower mousse and XO sauce

MAPLE LEAF FARMS DUCK BREAST
Whipped sweet potato, maple gastrique and parsnip chips

FROM THE RANGE

CEDAR RIVER FARMS FILET - 5oz

KANSAS CITY STRIP

TOMAHAWK RIBEYE

DESSERTS

DULCE DE LECHE SKILLET COOKIE
Cinnamon sugar, white chocolate, housemade dulce de leche caramel and Tillamook vanilla bean ice cream



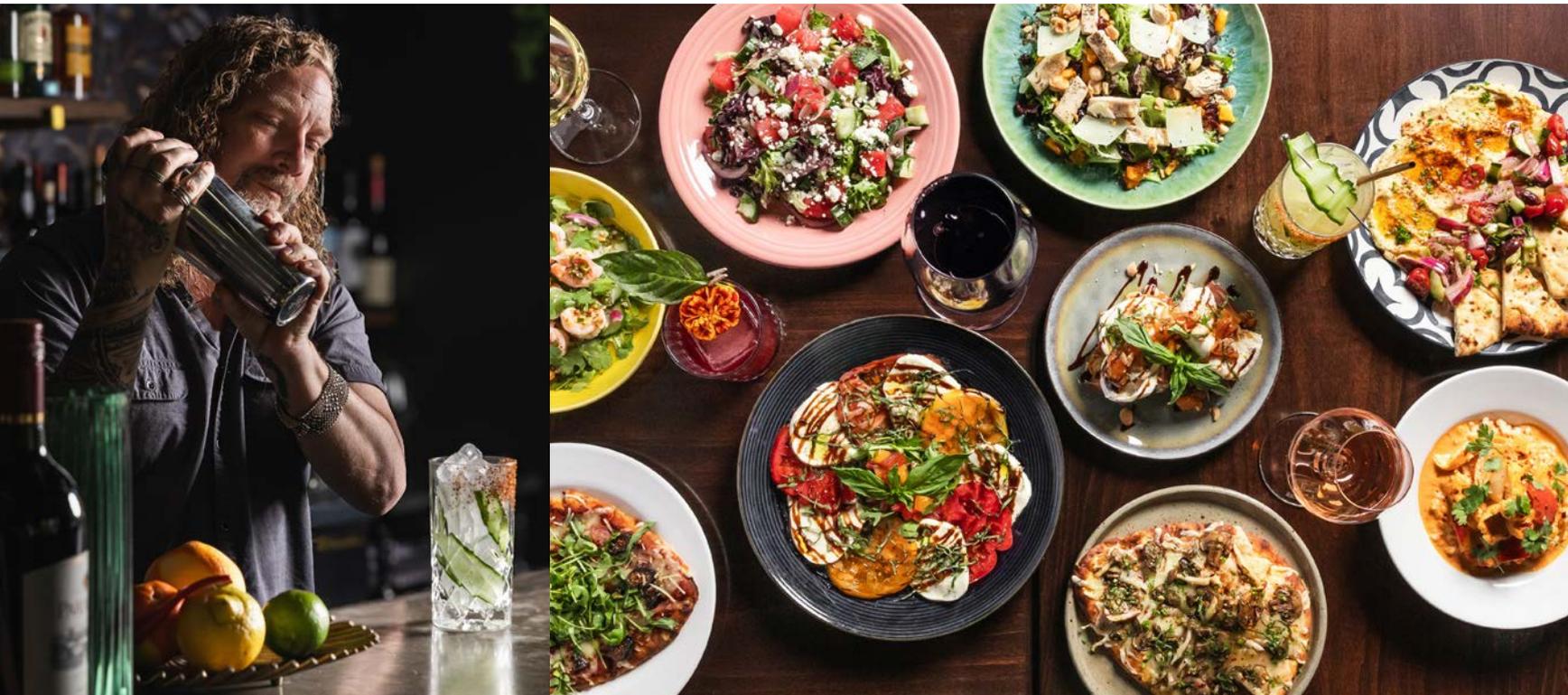
IRIS | 65765 Pronghorn Club Dr., Bend
541-693-5323 | juniperpreserve.com/dine/iris

Open daily.

PORTELLO

wine and spirits BEND, OR

Discover a cozy lounge vibe at this hidden gem, perfect for date nights, gatherings with loved ones or simply enjoying a delectable meal. With live music every Saturday, it's an ideal spot to unwind and savor the experience.



SAMPLE MENU

THAI SHRIMP COCKTAIL

Over cucumber salad, arugula, citrus chili sauce, cilantro and crispy wonton chips

ROASTED GARLIC HUMMUS

With Greek salad, warmed pita and extra virgin olive oil

PATATAS BRAVAS

Potatoes with a lime chimichurri sauce, topped with crumbled feta

AHI CRUDO TOWER

Ponzu marinated ahi with pineapple, arugula and crispy wontons

SEASONAL BURRATA

Prosciutto, peach champagne agrodolce, Marcona almonds, balsamic reduction and basil over herbed toast

SUMMER SALAD

Watermelon, feta, cucumber, onion and greens, topped with a honey pomegranate vinaigrette

RED CHICKEN CURRY

Pineapple, bell peppers, onions, coconut milk and cilantro over pearl couscous

HERBED MUSHROOM FLATBREAD

Crimini and beech mushrooms, fontal cheese, truffle oil and Parmesan

PROSCIUTTO FLATBREAD

Fig, arugula, pomodoro sauce, fontal and Parmesan cheese

DESSERT

TIRAMISU

Ladyfingers, coffee, chocolate, mascarpone cheese, whipped cream and fresh fruit

COCKTAILS

SMOKED MAPLE BACON OLD FASHIONED

Buffalo Trace bourbon, maple, bitters, brown sugar bacon on a large ice cube

BLACKBERRY BASIL OLD FASHIONED

Bulleit Bourbon, basil simple, blackberry purée and basil leaf

BLOOD ORANGE SOUR

Buffalo Trace bourbon, egg white, blood orange purée, simple syrup and lemon

SPICY CUCUMBER MARGARITA

House jalapeño infused Hornitos tequila with fresh muddled cucumber and Tajin rim

2754 NW Crossing Drive, Bend
541-385-1777 | portellowinecafe.com

Monday-Thursday 4-9 p.m. | Friday 4-10 p.m.
Saturday Lunch 11 a.m.-4 p.m. Dinner 4-10 p.m. | Closed Sundays



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

SEVEN SPICE DUCK BREAST

Pinot noir cherry gastrique, truffled parsnip purée, charred rainbow carrots

MEDITERRANEAN FLATBREAD

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

HOUSEMADE PASTA

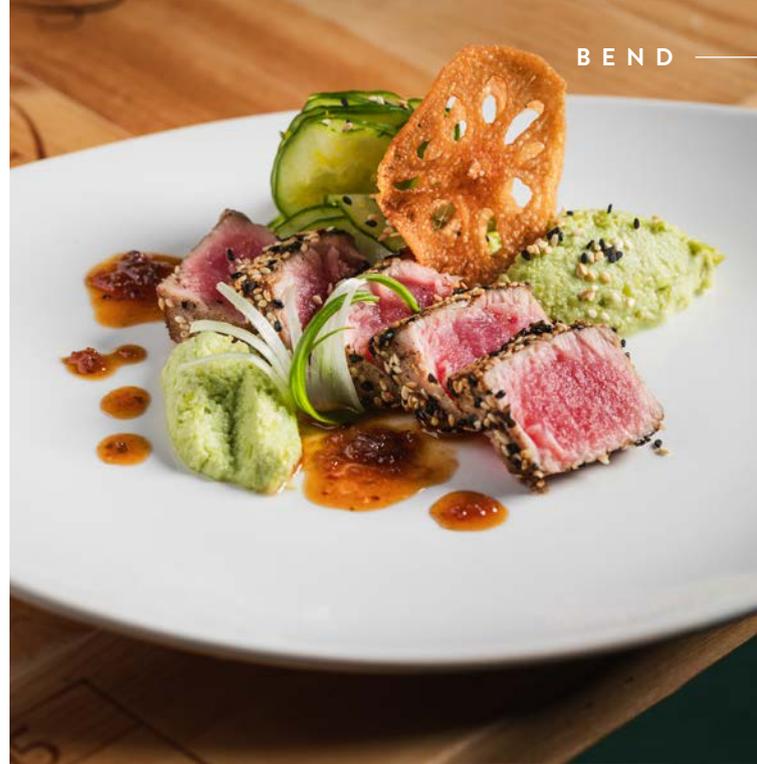
Seasonal selection

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.



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



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

Spring condimenti, grilled striata, Sicilian olive oil

BOSA MEATBALLS

Tomato gravy, Sicilian olive oil, Parmigiano, parsley

GRILLED CALAMARI

Potato, olive and tomato salad, sweet garlic crème, warm sherry vinaigrette

HOUSEMADE PASTA

BIGOLI "CACIO E PEPE"

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

TAJARIN

Local farmed and wild mushrooms, mushroom jus, beurre monté, shallots, tarragon, black summer truffle conserva

FUSILLI

Housemade fennel sausage, rapini and kale, pecorino sardo

RIGATONI

Pomodoro, ricotta salata, roasted tomatoes, basil pesto

DINNER

BRANZINO

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

1/2 NATURAL CHICKEN

Savory herbs and lemon-pepper, sautéed greens, natural jus, virgin olive oil

ROASTED PORK CONFIT

16oz Salmon Creek Farm's Pork, whipped potatoes, asparagus, roasted red pepper salsa rossa, veal jus

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 4:30-10 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-side up egg, lemon-arugula and garlic herb breakfast potatoes

CHIA AÇAÍ POWER BOWL

Chia açai blend made with berry, beet and almond milk, with assorted berries, pineapple, toasted coconut and 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 & LEMON DILL DIP

House-smoked salmon, crème fraîche, dill, chives and crispy potato chips

DINNER

WAGYU BOLOGNESE

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

STEAK FRITES

8oz grilled flat iron steak*, truffle herb 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—but we also serve beer, wine and milkshakes. “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*)

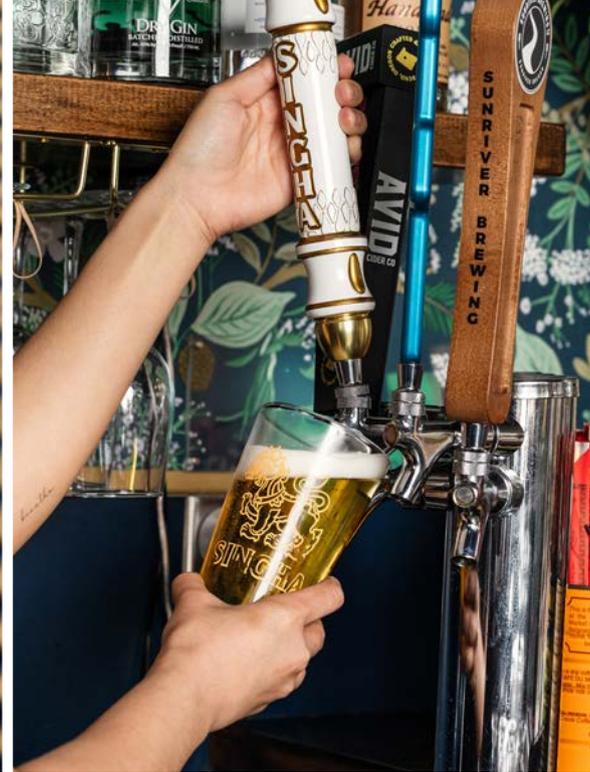
TWICE GRILLED CHEESE

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

ADD BACON

TRIPLE UPGRADE

QUAD UPGRADE





Indulge in modern Thai cuisine amidst a vibrant ambiance. The thoughtfully curated food menu reflects Thai traditions infused with Central Oregon influences, and harmonizes perfectly with a 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)

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

WINGS LARB

Thai spiced, crunchy, dry-rubbed wings seasoned with a vibrant Thai Larb spice mix (packed with chili, lime, fresh herbs and roasted rice powder for a smoky finish), served with a side of cool cucumber

SHRIMP TOAST

Crispy golden toast topped with shrimp paste, paired with a sweet and sour plum sauce

PLA GOONG SHRIMP SALAD

Succulent shrimp tossed with fresh herbs, chili, lime and fish sauce

SOM TUM PAPAYA SALAD

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

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 and topped with a fried egg

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

CHU CHEE

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

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

DESSERT

THAI PANDAN

Thai Pandan cream with sweet sticky rice and two scoops of vanilla ice cream

SWEET MANGO STICKY RICE

Seasonal mango from Thailand served with sweet coconut sticky rice and vanilla ice cream

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.



Papillon

A flavorful metamorphosis of a culinary journey, our evening venue serves modern Moroccan cuisine in the same building as Blissful Spoon. Papillon offers everything from shareable plates and slow-cooked tajines to special occasion bastilla and artisanal desserts. We invite you to experience the community and flavor of Morocco while in Bend.

SAMPLE MENU

MEDJOOOL DATES

Bacon-wrapped dates, stuffed with chevre (goat cheese), piquillo pepper

FATTOUSH

Mediterranean salad, tomato, cucumber, pickled red onions, red pepper, radish and pita chips with pomegranate vinaigrette

DUCK A L'ORANGE

Confit duck leg, orange demi glaze, crispy roasted fingerling potatoes

SPINACH BASTILLA

Sheep's milk feta, marash pepper, preserved lemon and caper pine nut sauce

TANJIA MARRAKESH

Slow-cooked, ras el hanout tri-tip with roasted potatoes, preserved lemon, herbs and couscous

CHILADA KHAMSA (FIVE SALADS)

Combination platter of our five most popular tapas: marinated olives, zaalouk, Moroccan hummus, muhammara and fattoush, served with warm pita

LAMB TAJINE

Slow-cooked boneless lamb leg, artichokes, peas, potatoes and preserved lemon, served with couscous

MOORISH RIBS

Full or half rack of slow cooked ribs, preserved lemon, ras al hanout, Spanish smoked paprika, served with a seasonal grilled vegetable

DESSERTS

DESERT ROSE

Raspberry and strawberry mousse, chocolate almond crumble and fresh berries

STICKY DATE CAKE

Warm butterscotch and crème fraîche

65 NW Newport Ave., Bend
541-241-8181 | blissfulspoon.com

Open Thursday-Saturday 5-9 p.m.
Blissful Spoon Open Thursday-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

TRIO OF DIPS

Hummus, zaalouk, muhammara, warm pita

KHIZOU

Carrots, chermoula, rose harissa, Calabrian pepper, confit garlic, herbs

DUCK BASTILLA

Duck confit, caramelized onions, apricots, raisins, almonds, crème fraîche

BOQUERONES

Fresh-cured anchovies, blistered cherry tomatoes, Calabrian chili, olives, focaccia

SPICY PRAWNS

Prawns, creamy chipotle sauce, catalan spice, served with chargrilled brioche

PINWHEEL SAUSAGE

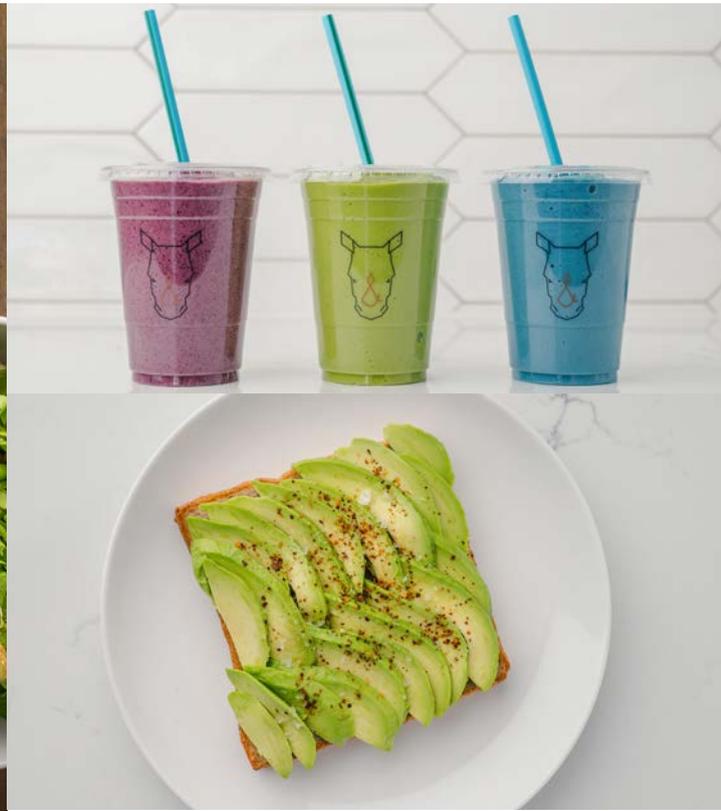
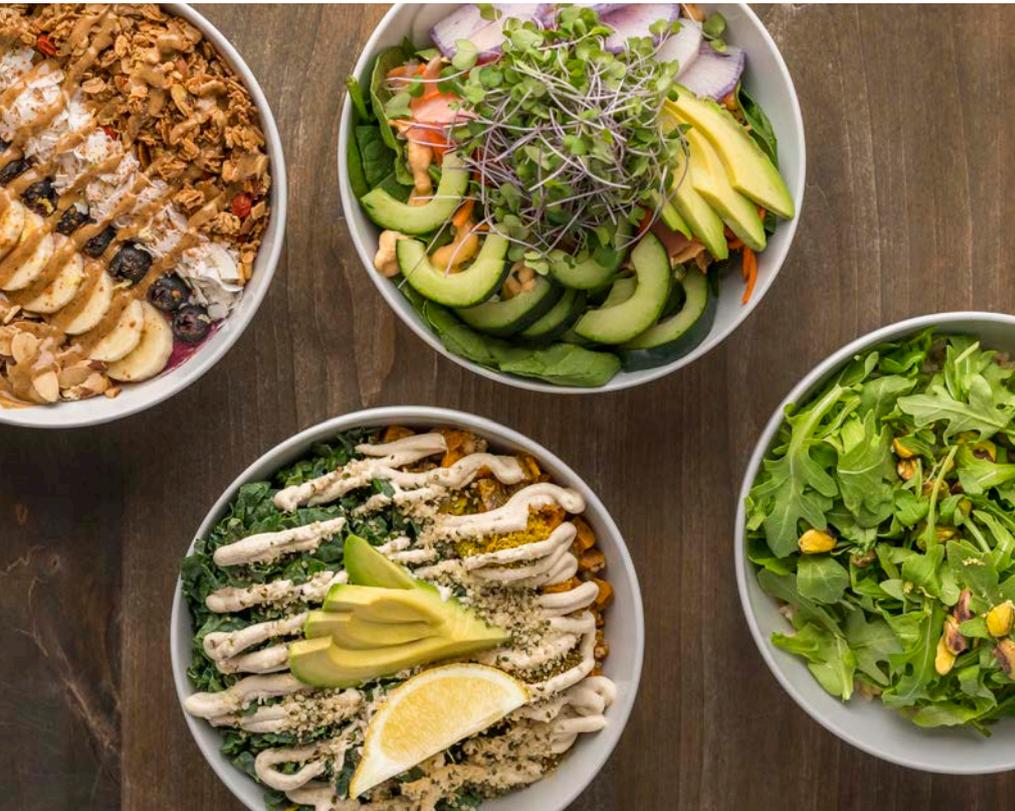
Full pound of boerewors sausage with miso aioli, rose harissa and tomato chutney dips

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

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



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

"IT" SANDO

F&R cashew ricotta pesto, red bell pepper, tomato, garlic, avocado, arugula and balsamic reduction on toasted Sparrow miche bread

BAGEL SANDO

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

MACRO + MORE

BAHN MI

Brown rice, roasted cauliflower, spicy sesame sauce, spinach, F&R Sriracha cashew mayo, pickled vegetables, daikon radish, cucumber, cilantro, purple kohlrabi microgreens and avocado

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

PARADISE GLOW

Carrot, orange, pineapple, lemon, turmeric and ginger

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

Open daily 8 a.m.-4 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 three locations in Bend, Oregon.

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 | 458-206-5973
50 SW Division St., Crux Fermentation Project, Bend

elsancho**bend**.com
Open daily 11 a.m.-10 p.m.





No school lunches here! The Old St. Francis School Pub serves handcrafted beverages and classic Northwest pub fare indoors or out. Try an award-winning beer, find the secret bar, play a game, or sip a fresh-juice cocktail. The tree-lined courtyard filled with blazing fires beckons guests to sip and relax.

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

AUTOMATIC AHI

Seared seasoned ahi tuna, ginger-wasabi mayo and spicy-sweet slaw on a bun

IMPERIAL DRAGON CRISPY CHICKEN SALAD

Cabbage, romaine, carrot, cucumber, crunchy chow mein noodles, peanuts and spicy-sweet ginger dressing

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

HOGSHEAD CRISPY CHICKEN SANDWICH

Fried chicken, Hogshead honey-mustard mayo, lettuce and pickle chips on a bun with your choice of fries or tots

THE OMNIVORE PIZZA

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

DESSERT

BLUEBERRY & CREAM BASQUE CHEESECAKE

Deeply caramelized with a creamy center served with blueberry-brown butter sauce, whipped cream and fresh blueberries

HOPSCOTCH PEANUT BUTTER PIE

Peanut butter mousse atop chocolate cookie crust, glazed with dark chocolate ganache, served with butterscotch and chocolate sauces, whipped cream and chocolate crisp pearls

COCKTAILS

MONKEY PUNCH

Monkey Puzzle whiskey, PAMA pomegranate liqueur and 7-UP with fresh-squeezed lemon and orange

BLACK RABBIT SANGRIA

High Council brandy, Cheshire Orange liqueur, Black Rabbit red wine with fresh-squeezed lime and orange

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.



WILLAMETTE VALLEY VINEYARDS

Join us at the Bend Tasting Room & Restaurant, offering world-class, sustainably made wines and Pacific Northwest-inspired food pairings. Enjoy our signature barrel booth seating, distinctive fireplace and private dining room for intimate celebrations.



SAMPLE MENU

STARTERS

CASCADIA BOARD

Cured meats and local cheese with seasonal accoutrements and local artisan bread

PLANK ROASTED MUSHROOMS

Variety of mushrooms with lemon, thyme and arugula

BACON WRAPPED DATES

Dates, blue cheese and bacon with a balsamic reduction

TARRAGON SHRIMP

Shrimp with mascarpone, shallots, tomato, served with grilled baguette

MAIN COURSE

GASOLINE ALLEY BURGER

American wagyu beef, brie, bacon, caramelized onions, black pepper shallot aioli and potato bun, served with truffle fries

Pairing: 2020 Pambrun Cabernet Sauvignon

VEGETABLE RISOTTO

Leeks, asparagus, foraged mushrooms, parmesan and chives

Pairing: 2022 Bernau Estate Pinot Noir

MOROCCAN CHICKEN

Chicken served with tomatoes, bell peppers, olives, fennel salad, grilled pita and schug

Pairing: 2023 Maison Bleue Bourgeois Grenache

PAN SEARED SALMON

Couscous salad, grilled asparagus, pomegranate molasses, sun-dried tomatoes, cucumber, feta, dill and lemon

Pairing: 2021 Bernau Block Pinot Noir

DESSERT

CHOCOLATE TORTE

Strawberry compote and whipped cream

Pairing: 2021 Port Style Pinot Noir

BLUEBERRY CHEESECAKE

Gluten-free graham cracker crust and blueberry topping

Pairing: 2021 Port Style Pinot Noir

916 NW Wall St., Bend
(541) 306-6000 | wv.com/Visit-Us/Bend

Open Wednesday-Thursday 3-8 p.m.
Friday-Saturday 1-8 p.m. | Sunday 12-6 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, red 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 baked Roma 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, red 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

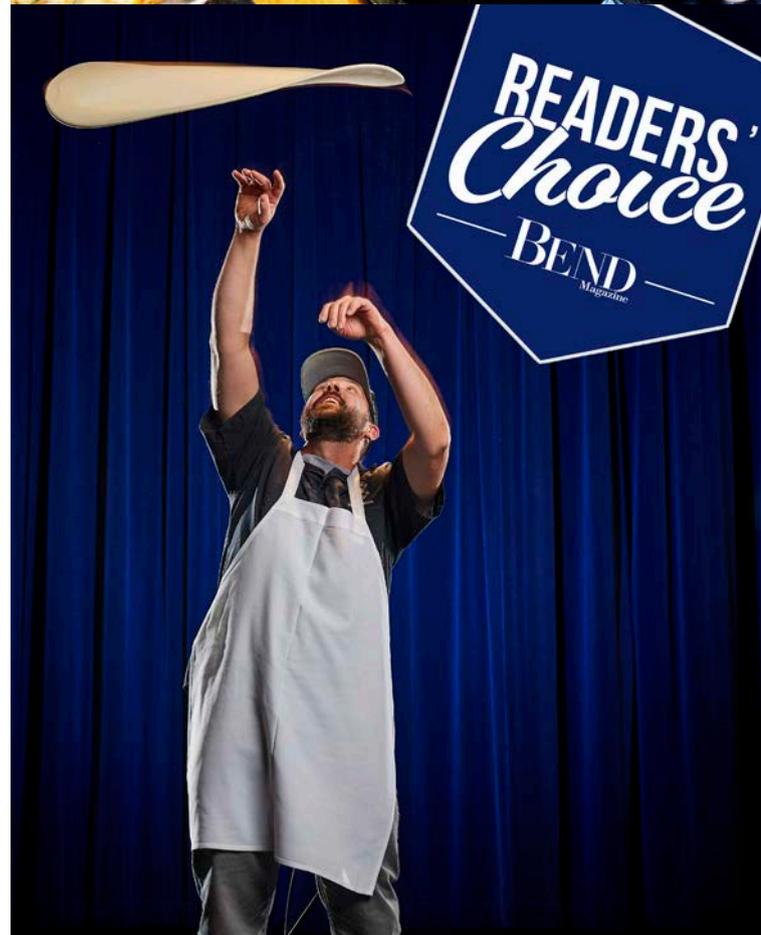
WHITE PIE

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



The Victorian

breakfast • lunch • full bar café

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.

Blacksmith

the restaurant bar lounge

The Blacksmith Restaurant serves distinctive bold cuisine in the historic Pierson Blacksmith shop in Downtown Bend, Oregon. Enjoy crafted cocktails in our elegant bar or lounge. We look forward to seeing you soon.

SAMPLE MENU

STARTERS

CAPRESE BURRATA

Sherry vinegar marinated heirloom tomatoes, burrata, balsamic glaze, fresh basil and finishing salt served with a side of toasted bread

TUNA POKE

Ahi tuna tossed with sesame, tamari soy sauce, sambal, ginger, green and white onion plated aside avocado ginger sauce, tamari peanut sauce and potato chips

CRAB CAKES

Two four-ounce fresh Dungeness crab cakes with a lemon dill beurre blanc sauce and diced red bell pepper served over a bed of mixed greens

ENTREES

FRESH STEELHEAD

Seven-ounce seared crispy skin-on steelhead filet with a lemon dill beurre blanc sauce and micro greens served aside sautéed garlic snap peas and an herbed purple carrot puree

CHICKEN MARSALA

Breaded Mary's Free Range chicken breast over Yukon gold mashed potatoes with a rich cremini mushroom Marsala wine sauce

SCALLOP LINGUINI

Five pan seared sea scallops served over house-made squid ink linguini tossed with diced Roma tomato, garlic, chili flakes, red bell pepper and onion in a lemon scampi sauce topped with fresh herbs

BLACKSMITH SIGNATURE TOMAHAWK

Thirty two ounce bone-in ribeye topped with a lavender and preserved lemon gremolada over a demi glace and béarnaise sauce served with a baked potato and choice of vegetable

NORTHWEST RIBEYE

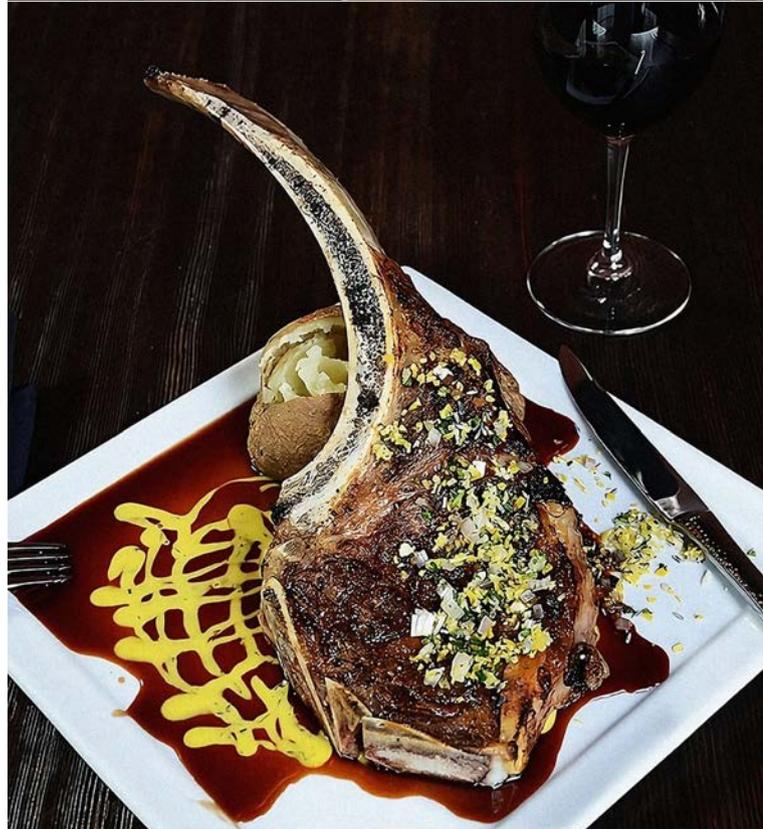
Sixteen-ounce grilled ribeye served with a roasted mushroom bordelaise, horseradish mashed potatoes and garnished with crispy red onions

BACON BLEU CHEESE TOPPED FILET

Seven-ounce grilled filet with a broiled onion bacon bleu cheese topping served aside Yukon gold mashed potatoes and our seasonal vegetable

211 NW Greenwood Ave., Bend
541-318-0588 | bendblacksmith.com

Open Wednesday-Thursday 4-9:30 p.m.
Friday-Saturday 4-10:30 p.m. | Sunday 4-9 p.m.
Happy Hour 4-6 p.m.





CURRENTS

Taste the Pacific Northwest at Currents Restaurant & Lounge, where our culinary team serves up regionally sourced dishes and seasonal flavors that celebrate what's fresh and local. With panoramic river views from the dining room and a patio perched above the Deschutes, it's the spot for sunset cocktails, craveable bites, and memory-making meals. Come hungry—this is one Bend experience you don't want to miss.

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

BEEF 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 8 a.m.-10 p.m. | Happy Hour Monday-Friday 4-6 p.m.
Beats & Bites Brunch Sundays 11 a.m.-1 p.m.



With a wide selection of delicious pizzas, a full bar and a welcoming atmosphere, we are excited to share our passion for great food with friends, family and anyone that wants to be part of the Pinky G's family!

SAMPLE MENU

APPETIZERS

CHICKEN WINGS
 FRIED MOZZARELLA STICKS
 BASKET O' FRIES
 FRIED CHICKEN TENDERS

SPECIALTY PIZZAS

Pizzas sold by the slice, build your own pizza, or try one of our specialty pizzas (12" or 18"):

MARGHERITA

Marinara, shredded mozzarella, tomatoes, fresh mozzarella and fresh chopped basil, add balsamic glaze (optional)

ABE FROMAN

Marinara, shredded mozzarella, Italian sausage, fresh mozzarella and fresh chopped basil, add balsamic glaze (optional)

THE FATTY

Marinara, shredded mozzarella, pepperoni, ham, pulled pork, italian sausage, red onions and mushrooms

FUNKY CHICKEN

Fresh basil pesto, shredded mozzarella, ricotta, roasted chicken, artichoke hearts and red onions

GUY'S PIE

Yes, Guy Fieri helped design this pizza! Shredded mozzarella, ricotta, bleu cheese crumbles, roasted chicken, shredded pepperoni, topped with bleu cheese dressing and Frank's RedHot sauce



719 SE 3rd St., Bend
 541-797-0667 | pinkygs.com/bend-oregon

Open Sunday-Thursday 11 a.m.-9 p.m.
 Friday-Saturday 11 a.m.-10 p.m.

LADY BIRD

Cultural Society

Lady Bird is an ode to timeless beauty and a bygone era. Find us in the heart of Bend, right on the Deschutes River in the Old Mill District!



SAMPLE MENU

COCKTAILS

THE LADY BIRD MARTINI

Our pink gin, rosé vermouth, olives or twist

QUEENS BOULEVARD

Four Roses bourbon, Montenegro, Campari, orange

HAPPY HOUR BITES

THE BIRD'S NEST

Roasted garlic bread twist, burrata

PIZZA BIANCA

Olive oil, garlic, three cheese blend, warm marinara

FLUFFHEAD PIZZA

Rosemary crème, mushrooms, burrata, truffle oil

DINNER SPECIALTIES

DRY AGED BEEF TARTARE

Roasted garlic aioli, calabrian chili, caper, shallot, pickled mustard seed

BABY GEM SALAD

Sheeps milk feta, citrus, white balsamic, pomegranate, pistachio

RICOTTA GNOCCHI

Brown butter roasted mushrooms, oregon hazelnuts, parmesan fonduta

CAST IRON SEARED SCALLOPS

Pommes purée, romanesco, winter squash, black truffle butter

WOOD ROASTED DRY AGED DUCK

Parsnip, roasted shallot, winter citrus, fig, armagnac duck jus

375 SW Powerhouse Drive, Suite 130, Bend
541-382-8345 | ladybirdbend.com

Happy hour daily 3-5 p.m.
Nightly dinner 4:45-9 p.m.



For an elegant yet casual farm-to-table dining experience, visit The Jackalope Grill in downtown Bend. With a refined ambiance and expertly curated menu, we offer the perfect blend of sophistication and comfort.

SAMPLE MENU

STARTERS

SCALLOPS

Pan-seared scallops, black truffle and morel beurre blanc, chive oil

ESCARGOT

Snails roasted in a fresh herb and garlic butter, lemon zest

BUTTER BOARD

Whipped butter, fresh herbs, pickled onions, roasted garlic, capers, served with warm bread

SECOND COURSE

LITTLE GEM SALAD

Little gem lettuce, scallions, radish, mint, garlic bread crumbs, roasted sunflower seeds, lemon cream dressing

CAESAR SALAD

Baby romaine, parm crisp, garlic bread crumbs, caesar dressing

MAIN COURSE

ELK TOMAHAWK

10oz elk tomahawk, pancetta-chive mash, lemon asparagus, blueberry demi glace

SALMON

Brined and smoked salmon, tomato risotto, lemon snap peas, dill beurre blanc

DUCK CONFIT

14-hour duck confit, roasted garlic mash, lemon asparagus, cardamom-port reduction

ARUGULA PESTO PASTA

Housemade basil tagliatelle, radish greens, tomatoes, snap peas and garlic tossed in arugula pesto, topped with shaved radish



750 NW Lava Road #139, Bend
541-318-8435 | thejackalopegrill.com

Tuesday-Saturday 5 p.m.-8 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

- KÄSESPÄTZLE**
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
- KÖNIGS BURGER**
Double quarter-pound patties smashed with grilled onion, Muenster, burger sauce, served on a Fressen pretzel bun with frites and 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

BEND

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.





YOKOCHO
IZAKAYA

Join us barside or in our dining room and experience our space; influenced by Japanese street food culture. Vibrantly colorful, fun decor and a variety of tasty food and drink options.

SAMPLE MENU

SMALL PLATES

YAKITORI

A traditional Japanese skewer seasoned with a sweet gluten-free and vegan sauce

KUROBUTA SAUSAGE

Four Japanese pork sausages served with a side of wasabi and yellow mustard

CHICKEN KARAAGE

Deep fried chicken with lemon aioli

HOKKAIDO MUSHROOM

Seasoned mushroom sautéed with butter, garlic, salt and pepper (gluten-free)

SALMON SASHIMI SALAD

Cured sashimi salmon, ikura(salmon roe), mixed green with ponzu dressing and bonito flakes

NOODLE DISHES

SPICY UDON MENTAICO BACON

Udon with creamy mayo, spicy cod roe, seaweed and bacon

TONKOTSU RAMEN

Chashu pork, soft boiled egg, scallion, bamboo shoot, wood ear mushroom and ramen noodle in pork bone broth

MAIN DISHES

TONKATSU CURRY

Deep-fried pork loin with panko batter, japanese curry, radish and pickle ginger served over rice

GRILLED SALMON MISO

Wild salmon marinated in miso, sake and soy sauce served with miso soup and rice

GYU FRIED RICE

Japanese fried rice with grilled chuck steak, egg, green onion, garlic and special house sauce served with pickle ginger and radish on side (gluten-free)

1900 Northeast Division St., Bend

458-836-7655

Open Daily except Wednesday, 12-3 p.m., 5-9 p.m.



CAFÉ YUMM!

Café Yumm! serves delightful food prepared fresh and FAST with sustainable, organic, and local ingredients. A favorite in the Northwest since 1997, the menu includes a variety of Yumm! Bowls® made famous by Yumm! Sauce®, grilled wraps, quesadillas, salads, a kid's menu, catering, and more. Enjoy a personalized experience with vegan, vegetarian, gluten-free, and keto options.

SAMPLE MENU

ORIGINAL YUMM! BOWL

Organic brown rice, organic black beans, red salsa, Yumm! Sauce, and Deluxe Toppings

HOT 'N' JAZZY YUMM! BOWL

Thai jasmine rice, organic red beans, Jal-Ses® Yumm! Salsa, Yumm! Sauce, and Deluxe Toppings

SPICY TERIYAKI YUMM! BOWL

Thai jasmine rice, organic edamame, Yumm! Sauce, shredded carrots and purple cabbage slaw, Jal-Ses Yumm! Salsa, slivered almonds, avocado, cilantro, and your choice of all-natural chicken or organic tofu with teriyaki sauce, and black sesame seeds

SOUTHWEST YUMM! BOWL

Organic brown rice, organic black beans, Yumm! Sauce, fire-roasted corn, pepitas, diced onion, tomatoes, avocado, red salsa, cilantro, all-natural Southwest Chicken or organic Southwest Tofu

YUMM! 'N' GREENS®

Enjoy any Yumm! Bowl served on a bed of organic field greens and crowned with organic tortilla chips

YUMM! WRAPPIT®

Choose any Yumm! Bowl wrapped in a big, warm tortilla

DELUXE CHIPOTLE CHILI

Chipotle Chili topped with shredded cheddar cheese, tomatoes, avocado, sour cream, black olives, and cilantro, served with organic tortilla chips

AVOCRUNCH SALAD

Organic field greens topped with avocado, slivered almonds, Crispy Noodles (GF), shredded carrots, red cabbage, tomato, and cilantro with Sweet Ginger Miso Dressing

SOUTHWEST SALAD

Choice of Southwest Tofu or Southwest Chicken top organic field greens with avocado, organic black beans, fire-roasted corn, tomatoes, diced onion, pepitas, and cilantro, served with red salsa and ranch dressing

BBQ TOFU SKEWER

Seasoned organic tofu baked in a sweet barbecue sauce and sprinkled with black sesame seeds

CHOCOLATE CHIP COOKIE

Award-winning cookie that's big enough to share made with organic whole wheat flour and organic eggs

2 Locations in Bend: 325 SW Powerhouse Drive, Suite 130
1500 NE Cushing Drive, Suite 130

SW Powerhouse: 541-318-9866 | NE Cushing: 541-322-9866
cafeyummm.com



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.



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

CHOPPED SOUTHWEST CHICKEN SALAD

Iceberg lettuce, spicy black bean and corn salsa, shredded chicken, guacamole, cheddar, tortilla strips, cherry tomatoes, red onion, served with cilantro-lime 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

West Coast IPA with 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.



Fresh, local, & homemade breakfast and lunch! At Farmer's Deli we believe in "Simple Things- Done Simply Well". We want you the customer to have the freshest homemade ingredients so we shop farmers markets and buy local as much as possible; supporting our local farms and families.

SAMPLE MENU

BREAKFAST

(served until 11 p.m.)

THE COUNTRY FARM HOUSE

Two eggs, local sausage, smoked bacon, country ham, golden hashbrowns, Tillamook cheddar and thinly slice mozzarella in a large tortilla

EVERYTHING ALL @ ONCE BAGEL

Locally baked Mimi's bagels, farm fresh eggs, Tillamook white cheddar, country ham, smoked bacon, local pork sausage and a golden hash brown

SANDOS

A.S.M.R. VT-STER

Roasted turkey, arugula, Tillamook white cheddar, cranberry compote, sliced apple and Vermont maple aioli on Sparrow Sourdough

HARVEST HUMMUS WRAP

Organic hummus, wild arugula, micro greens, cucumber, roasted red pepper, heirloom tomato, avocado and cold pickled red onion

CHZY GRILLED CHEESES

THE CAPRESE

Thinly sliced Mozzarella, prosciutto, fresh basil, heirloom tomatoes and reduced balsamic

THE HOT HONEY HAM

Country smoked ham drizzled with Broadus Honey and Sakari Farms Hot Sauce

THE MT. WASHINGTON

Washington apples, Walla Walla caramelized onions and smoked bacon

SALADS

SEASON'S PASS

Arugula, Washington apple, cucumber, dried cranberry, sliced almonds, pepitas, sunflower seeds, micro greens and pomegranate vinaigrette

925 NW Brooks St., Bend

Follow on Instagram for specials and updates @farmers_deli
Online ordering and current hours are posted on Google

Open daily 9 a.m.-3 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@luckeyswoodsman.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 and charred lemon

EXPEDITION WRAP

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

LUMBERJACK

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

MOUNTAIN NACHOS

Pork carnitas, woodsman beans, camper queso, pico, roasted jalapeño, arugula pesto, stellar sauce and cotija

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



Trailside Kitchen: 352 East Hood Ave., Suite B, Sisters | 541-904-4450

Trailside Kitchen Open Daily 11 a.m.-8:00 p.m.

Food Truck: 30 SW Century Drive #140, Bend

Check website for updated food truck hours | luckeyswoodsman.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

HONEY-KISSED BURRATA (GF)

Fresh burrata topped with toasted coriander, local honey glaze and bright seasonal fruit

CAULIFLOWER PUTTANESCA (V, GF)

Roasted cauliflower, toasted garlic, olives, capers, red pepper flakes and roasted tomatoes topped with fresh basil and parsley

PATATAS BRAVAS (V, GF)

Crispy, pan seared potatoes coated in herbs, fresh local garlic and a mouth-tingling zhoug aioli

FROM THE GARDEN

FLAME & FIELD STEAK SALAD (GF)

Local sirloin and radicchio tossed with green romesco dressing, fresh herbs, Rogue Creamery blue cheese, blistered cherry tomatoes, toasted breadcrumbs and red onion

FARM-FRESH ENTREES

LEMON PISTACHIO SALMON (GF)

Eva's Wild salmon, pistachio herb rice, fresh zucchini and radish salad and saffron yogurt

HIGH DESERT RIB EYE (GF)

Chargrilled fresh local beef, served with roasted fingerlings on a horseradish cream sauce, sautéed green beans and roasted garlic herb butter featuring Deschutes Garlic

CHARRED EGGPLANT RISOTTO (GF)

Well Rooted eggplant roasted and pureéd and a touch of butter and manchego cheese

FRESH PESTO PASTA

Charred broccolini, roasted tomato, fresh burrata, tarragon oil and cured egg yolk

HAND-CRAFTED PIZZAS

PIZZA PICANTE (GFA)

Tomato-basil-garlic sauce, salame piccante, provolone, mozzarella and ricotta, kissed with house hot honey and topped with oregano

DESCHUTES GOURMET MUSHROOM PIZZA (VA, GFA)

Parsnip crema, charred leek, goat cheese, provolone, mozzarella, goat cheese, fresh thyme and truffle oil

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

Open Tuesday-Saturday 4-8 p.m. | Happy Hour 4-5:30 p.m.



HØST SUPPER CLUB, nestled at Lake Creek Lodge in Camp Sherman, offers comforting classics and exciting new flavors crafted with local ingredients, promising a welcoming culinary experience for everyone.

SAMPLE MENU

LARCH BAR

CAST IRØN BRIE

Marcona almonds, Castelvetrano olives, spiced honey and crostini

BAY SHRIMP FRITTERS

3 fritters, shaved fennel salad, lemon aioli and chive

RØCKFISH PØ' BOY

Dill pickles, vine ripe tomato, cabbage and "HØST" sauce

GARDEN & ROOTS

BRAISED BEETS

Rogue blue cheese, spring berries and sorrel

STUFFED PORTOBELLO

Quinoa, roasted vegetables and herb pistou

LAND & WATER

10oz COULOTTE STEAK

Served medium rare, choice of one side with chimichurri

WHOLE TRØUT

Fingerlings, garlic soubise, roe and chive oil

BONE IN PORK CHOP

Celery root puree, rhubarb mostarda and kale chips

8oz KING SALMØN

Roasted cauliflower and Oregon Coast Wasabi cream

SIDES

POTATO WEDGES

Romesco, preserved lemon aioli and garden herbs

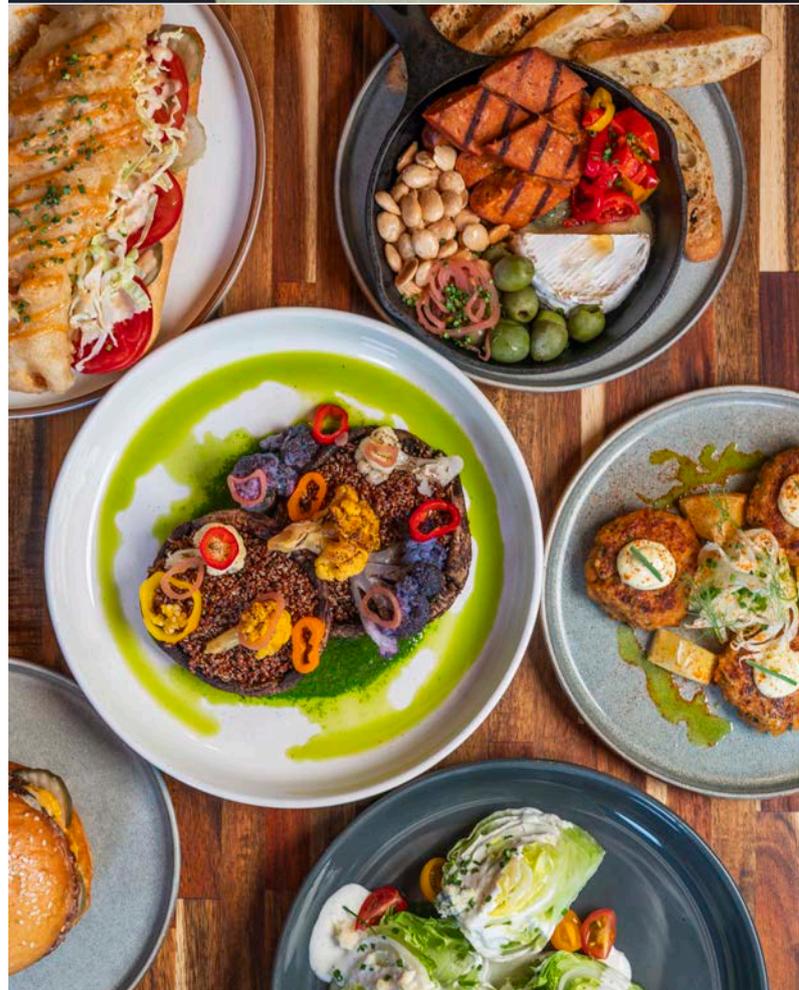
GRILLED ASPARAGUS

Preserved lemon aioli and pickled peppers

13375 SW Forest Service Road, Camp Sherman

541-460-6550 | hostsupperclub.com

Wednesday-Saturday 4-9 p.m.





—  —
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.

— S A M P L E M E N U —

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 housemade 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.



HOT LAVA

BAKERY

EST. 1973

📷 @hotlavabakery

Fuel your Sunriver adventures at Hot Lava Bakery, a local favorite where everyone, including your furry friends, are welcome. Indulge in a tempting array of daily made-from-scratch donuts, pastries and seriously good breakfast sandwiches. Make it a Sunriver tradition to start the day with these fresh, traditional bakery delights!

SAMPLE MENU

FINE PASTRIES & DESSERTS

MACARONS

BROWNIE

With dulce de leche and meringue

FRESH BERRIES TART

LEMON CURD & MERINGUE TART

CUSTOM CAKES, CUPCAKES AND MORE

BREAKFAST & LUNCH SANDWICHES

MOUNTAIN MAN

Ham, sausage, bacon, cheddar, egg, onions and chipotle sauce

MT. BACHELOR

Avocado, eggs and bacon

QUICHE & SIDE SALAD

REAL FRUIT SMOOTHIES

HONEY BERRY SMOOTHIE

Marionberry, strawberry, blueberry, coconut milk and honey

GREEN HIPPIE SMOOTHIE

Mango, banana, spinach, coconut milk and honey

COFFEE & TEAS

We serve Sister Coffee and Metolius Tea with a selection of specialty flavors and housemade syrups

57100 Mall Drive, #17, Sunriver
541-593-3986 | hotlavabakery.com

Open Monday-Friday 7 a.m.-3 p.m.
Saturday-Sunday 7 a.m.-4 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

TUNA POKE NACHOS

Wild harvested top-quality yellowfin tuna tossed in a Sriracha soy sauce with avocado, fresh mango salsa, sliced jalapeño, scallions, sesame seeds and a drizzle of Sriracha aoli and unagi sauce. Served on a bed of fried wontons

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

VERY BERRY SALAD

Tender greens with locally sourced apples, strawberries and blackberries, heaped with candied walnuts, red onion, goat cheese crumbles and our house raspberry vinaigrette

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 SHRIMP

Jumbo butterfly shrimp, served in a rich, creamy Tuscan sauce with garlic, roasted red tomatoes and fresh spinach. Finished with a touch of Parmesan and parsley. 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 aoli and unagi sauce

12oz NEW YORK STRIP

21-day aged, full bodied with a rich beefy flavor, a New York Strip has a firm texture yet is well-marbled and tender to eat. Grilled to order and topped with a chimichurri compound butter. Served with garlic mashed potatoes and seasonal vegetables

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

Open daily 11 a.m.

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

Iris, Juniper Preserve

▲ 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, its 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.



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 your adventures.

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 a backdrop of towering snow-capped peaks. The Ranch has four dining options, including the **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 River 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 head to the convenient **Silverleaf Cafe** for coffee, bagels and pastries. **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.

BRASADA RANCH

Nestled in 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.

Savor This

DINING GUIDE

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

Lady Bird Cultural Society

ASIAN

FIVE JAPANESE BAR & RESTAURANT

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

821 NW Wall St. #100 | Bend

ANITA'S KITCHEN

Indian dishes crafted with fresh vegetables, fragrant spices and a passion for home-style cooking in a casual, welcoming setting.

420 SE 3rd St. | 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

REAL TASTE OF INDIA

Classic Indian favorites served buffet-style or à la carte alongside beer, wine and cocktails. Features Bend's first Indian grocer.

3105 O. B. Riley Road | 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 whimsical dining room in the heart of Bend.

150 Oregon Ave. | Bend

YOKOCHO IZAKAYA

Street-style Japanese dishes like ramen, karaage, and yakitori served in a casual, inviting izakaya with sake, cocktails and shared plates.

1900 NE Division St. #110 | Bend

YOLI

Artfully presented Korean dishes with modern touches. Try bibimbap, 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

BLISSFUL SPOON & PAPILLION

Handmade from scratch menu with locally sourced ingredients and decadent pastries in the day, authentic Moroccan cuisine in the evenings.

65 NW Newport Ave. | 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

HOT LAVA BAKERY

Fresh-made breakfast sandwiches, classic pastries, smoothies, cafe beverages, soups and salads in a relaxed, all-day bakery setting.

57100 Mall Drive #17 | Sunriver

JACKSON'S CORNER

Easy-going neighborhood vibe and delicious, freshly prepared meals for breakfast, lunch and dinner, indoors or out.

Two locations in 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

M'S BAKERY

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 atmosphere on Bend's west side. Find scratch soups, breakfast pockets, pastries and pies.

1054 NW Milwaukie 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

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

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

HAVEN BAGEL & COFFEE

Top-notch handmade bagels, locally roasted coffee, and scratch-made pastries and breads—fresh, local, and delicious.

61579 SE 27th St. | 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 its 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

CAFE YUMM

Northwest-inspired menu with nourishing Yumm! Bowls®, sandwiches, soups and more made with fresh ingredients and signature Yumm! Sauce®.

Two locations in 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

HØST SUPPER CLUB

Seasonal menu of modern Cascadian dishes with local meats, salads and small plates, crafted with farm-to-table ingredients at Lakeside Lodge.

13375 SW Forest Service Road | Camp Sherman

ROAM

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

10 NW Minnesota Ave. | Bend

SEBASTIAN'S SEAFOOD

Seafood market featuring a wide selection, including sashimi-grade fish, poke and lobster rolls, located in The Grove at NorthWest Crossing.

921 Northwest Mount Washington Drive | Bend

SPORK

Creative fusion of Latin American and Asian urban street food in an eclectic 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: HOST Supper Club
BELOW: Yoli



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 locally renowned beers, a lively 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

PROST!

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

40 SW Century Drive #140 | Bend

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 BREWING COMPANY

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 Drive | Bend

FINE DINING

THE 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 AT THE RIVERHOUSE

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

3075 N Highway 97 | Bend

DEAR IRENE

Upscale dining with 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

LADY BIRD CULTURAL SOCIETY

A vintage-inspired eatery serving wood-fired dishes, seasonal pastas, and prohibition-style cocktails beneath chandeliers and dancing crane wallpaper.

375 SW Powerhouse Drive #130 | Bend

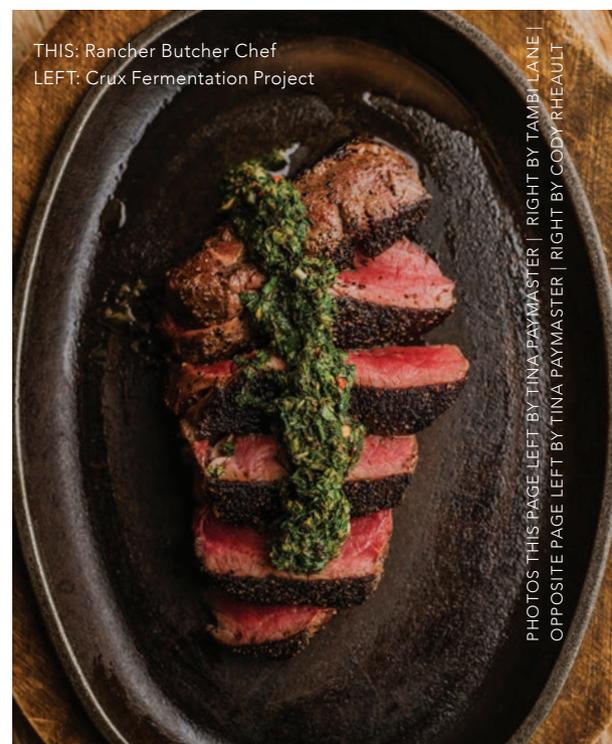
HAWKEYE & HUCKLEBERRY LOUNGE

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



THIS: Rancher Butcher Chef
LEFT: Crux Fermentation Project

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



LEFT: ROAM

THIS: Hawkeye & Huckleberry Lounge

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

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

SALUTE RESTAURANT & BAR

Authentic Italian cuisine with handcrafted pasta, seasonal dishes, and a full bar featuring fine wines and cocktails. Warm vibes, unforgettable flavors.

1045 NW Bond St. | 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 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 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

EL RANCHO GRANDE

Bold Mexican flavors, vibrant spices, and refreshing drinks served in a lively atmosphere. Authentic, satisfying, and always worth the visit.

Two locations in Bend

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.

Four 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 globally-infused culinary experience in a modern and lively family-owned restaurant.

3835 SW 21st St. #105 | Redmond

Savor This DINING GUIDE

PIZZA

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

KEN'S ARTISAN PIZZA

Wood-fired pizzas that are Italian-inspired with an American twist. Slow-fermented dough, top ingredients, and a perfect blistered crust.

1033 NW Bond St. | Bend

PACIFIC PIZZA AND BREW

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

340 SW Century Drive | Bend

PINKY G'S PIZZERIA

New York style pizzeria serving whole pies, slices, calzones and more in a casual, family-friendly spot with a full bar.

719 SE 3rd St. | 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 St. #100 | Bend

BALDY'S BARBEQUE

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

FARMER'S DELI

A bodega-style cart offering salads, sandwiches and soups with locally grown ingredients and

classic grab-and-go snacks and drinks.

925 NW Brooks St. | Bend

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 #106S | 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, made with locally sourced ingredients for meat or plant eaters in a friendly, full-service atmosphere.

2747 NW Crossing Drive | Bend

SISTERS DEPOT

Delicious food, cocktails, and local beer and wine in a shaded, peaceful, pet-friendly courtyard with live music.

250 W Cascade Ave. | Sisters

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, 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





PHOTOS OPPOSITE PAGE TOP AND BOTTOM BY TINA PAYMASTER | MIDDLE BY TAMBILANE | THIS PAGE BY TINA PAYMASTER

OPPOSITE PAGE TOP: Luckey's Woodsman
MIDDLE: Willamette Valley Vineyards, Bend
BOTTOM: El Sancho
THIS PAGE: Flights Wine Bar

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

AMATERRA KITCHEN + SOCIAL CLUB

The second and newest location of the Portland winery and restaurant, offers guided afternoon wine tastings with small plates.

909 NW Bond St. | Bend

BEYOND THE VINE

Casual wine bar featuring a selection of glasses and flights with bites to enjoy on the patio.

427 SW 8th St. | Redmond

BLED SOE FAMILY WINERY

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

550 SW Industrial Way #198 | 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

FERM & FARE

A boutique wine bar and tasting room nestled in downtown Bend. It is focused on organic, biodynamic and responsibly farmed wines.

924 NW Brooks St. #102 | Bend

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 charcuterie boards in a vibrant, 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

WILLAMETTE VALLEY VINEYARDS

Tasting room and restaurant offering Oregon grown wines and Pacific Northwest fare, with barrel booth seating, fireplaces and private dining.

916 NW Wall St. | Bend



Find your center

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.



FAITH HOPE CHARITY VINEYARDS

“CLOSE TO BEND, FAR FROM ORDINARY”

Surrounded by breathtaking views of Central Oregon,
the winery at Faith Hope & Charity offers one of the
best things to do during any visit to Central Oregon.



WINERY • TASTING ROOM • EVENTS • WEDDINGS • LIVE MUSIC



541-526-5075

faithhopeandcharityevents.com

Tasting Room Open Monday - Sunday 12-5pm

Music Nights Thursday 5-8pm, Friday & Saturday 6-9pm



Hola! Nouveau Mexican-Peruvian Cuisine



M's Bakery



Anthony's at the Old Mill District



Lady Bird Cultural Society

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