

BRUNCH VIBES | LATIN FLAVOR TOUR | PLATED PERFECTION

**BEND**  
Magazine

A TASTE OF CENTRAL OREGON

# Savor

WINTER + SPRING  
2026 DINING GUIDE



42

SAMPLE  
MENUS

← Prawn Dumplings  
Dear Irene





**ThAIPAS**  
Thai Street Food

**SAVORY THAI STREET FOOD**

KAO SOI | PUMPKIN CURRY | PAD KEE MAO | POTSTICKERS

921 NW MT WASHINGTON DR, BEND | 541.797.0051 | THAIPASCO.COM



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

[SEBASTIANSEAFOODBEND.COM](http://SEBASTIANSEAFOODBEND.COM)

*dear*  
**IRENE**

**MODERN DINING  
& CURATED BAR**

926 NW Brooks, Downtown Bend

[dearirenebend.com](http://dearirenebend.com)

@dearirenebend

21+ only





## Host your next gathering in style at Sen Thai Noodles & Hot Pot.

From casual get-togethers to special celebrations, our elegant yet relaxed dining spaces welcome everyone. Enjoy personalized service, authentic Thai flavors, and a warm, inviting atmosphere.

Let us make your event truly unforgettable. Looking for something different in Bend? Our Thai Hot pot lets you cook fresh ingredients at your table in rich, flavorful broths. Reserve your spot today and experience one of downtown Bend's most unique dining experiences.

Thai Hotpot and Noodle House  
[senhotpot.com](http://senhotpot.com)

Sen

Make a reservation by scanning below.



# TABLE OF CONTENTS



10



82



32

PHOTOS LEFT BY TINA PAYMASTER |  
RIGHT BY TAMBILANE

10

## BRUNCH VIBES

Do midmorning right at these hot spots, including The Lemon Tree and ROAM.

18

## LATIN FLAVOR TOUR

Bright, bold and unmissable dishes at four local Latin restaurants.

32

## MENUS AT A GLANCE

Match the food to the mood in this collection of Central Oregon's finest culinary offerings.

## ALSO IN THIS ISSUE

12 The Art of Seasonal Plating

22 Asian Comfort Food

28 Bend After Dark

82 Central Oregon Dining Guide



## ON THE COVER

Dear Irene  
Photo by Tambi Lane

# GREAT SPORTS GREAT FOOD *Family Friendly!*

18-22 Rotating Micro Beers on Tap  
Hand Tossed Pizza and Killer Burgers  
Loads of Vegetarian Options & Great Salads  
Award-Winning Bloody Marys  
Happy Hour: Mon-Fri, 2-5pm  
Order In *OR* Order To-Go

**VIDEO LOTTERY  
AT ALL THREE  
LOCATIONS**



**OREGON  
LOTTERY**

HIDEAWAY REDMOND  
HIDEAWAY BEND  
HIDEAWAY EMPIRE

Open 7 days a week!  
Mon-Fri: 11am to close  
Breakfast: Sat & Sun 8am to noon  
HideawayRedmond.com  
HideawayBend.com  
HideawayEmpire.com



# VOTED 2024 & 2025 BEST SPORTS BAR — THE SOURCE WEEKLY



Located at the flaming chicken  
roundabout at Galveston and 14th Avenue  
on the Westside of Bend.

**WINNER of "BEST BREAKFAST" 15 times!**

541.382.6411  
Open 7 Days | 7am - 2pm  
VictorianCafeBend.com



CELEBRATING **40 YEARS**  
OF BREAKFASTS  
WORTH WAITING FOR!



Breakfast  
15 times!  
**Voted Best  
in Bend**  
Bloody Mary  
18 years  
in a row!

A TASTE OF CENTRAL OREGON

# Savor

BEND Magazine

**PUBLISHERS**  
HEATHER HUSTON JOHNSON  
ROSS JOHNSON

**EDITORIAL**  
*Editor in Chief* CHERYL PARTON  
*Editor* SIENA DORMAN  
*Feature Writer* ANDI PREWITT  
*Managing Editor* KATIE HENRY  
*Custom Publications Editor* HEIDI HAUSLER  
*Copy Editors* LEE LEWIS HUSK, STEPHANIE BOYLE MAYS

**DESIGN**  
*Creative Directors* KELLY ALEXANDER, CALI CLEMENT  
*Lead Designer* CALI CLEMENT  
*Senior Graphic Designer* JEREMIAH CRISP  
*Graphic Designer* LIBBY MARSDEN  
*Contributing Photographers* ALYSON BROWN,  
CASCADE CREATIVE AGENCY, TAMBIE LANE, TINA PAYMASTER,  
ELY ROBERTS and ARIAN STEVENS  
*Print Consultant* CLARKE FINE

**SALES**  
*Sales Manager* RONNIE HARRELSON  
*Account Executive* BOOTSIE BODDINGTON  
*Senior Account Executives* SUSAN CROW, AMY LANDGRAF

**MARKETING**  
*Marketing Director* CALI CLEMENT  
*Director of Operations* HEATHER RENEE WONG  
*Sales and Marketing Assistant* MCKENZIE KLECKER  
*Web Development* ZACK JENKS - LITEHOUSE TECH

**AUDIENCE DEVELOPMENT**  
*Circulation Manager* AMARA SPITTLER



**OREGON MEDIA**  
PUBLISHED BY OREGON MEDIA, LLC  
974 NW RIVERSIDE BLVD. BEND, OREGON 97703  
OREGONMEDIA.COM | SAVORMAGAZINE.COM

Special thanks to our Presenting Sponsor



*All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means, electronically or mechanically, including photocopy, recording or any information storage and retrieval system, without the express written permission of Oregon Media. Articles and photographs appearing in Savor may not be reproduced in whole or in part without the express written consent of the publisher. Savor and Oregon Media are not responsible for the return of unsolicited materials. The views and opinions expressed in these articles are not necessarily those of Savor, Oregon Media or its employees, staff or management. Proudly printed in Oregon.*



## WEST COAST PROVISIONS

DISCOVER BEND'S MODERN DAY  
GENERAL STORE



CURATED SELECTION OF GROCERIES, WINE,  
BEER, PREPARED FOODS, AND UNIQUE HOME  
GOODS AND GIFTS.

2735 NW CROSSING DRIVE, BEND  
WESTCOASTPROVISIONS.COM

# Raise a Glass. *Share the Moment.*



Amaterra Kitchen + Social Club is more than a restaurant and tasting room—it's an invitation to enjoy the bold, honest flavors of the Pacific Northwest in the heart of downtown Bend.

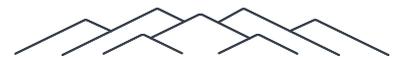
From a casual glass of wine with friends to a lively holiday party, every detail is rooted in connection. Savor seasonal menus, share a bottle, and

celebrate in spaces designed for gatherings of all sizes. Private event bookings are now available—perfect for everything from intimate dinners to festive holiday celebrations.

With award-winning wines, chef-inspired menus, and festive décor, Amaterra offers the perfect setting for connection and cheer.

## AMATERRA

KITCHEN + SOCIAL CLUB



*Scan the QR code to reserve your table or private event.*

# BREAK *for* BRUNCH

Discover palate pleasers and midmorning delights

WRITTEN BY ANDI PREWITT

**B**runch is an unapologetically indulgent affair. It's a meal that might start midmorning, but will more than likely spill into the afternoon. There's rarely another occasion where you are encouraged to be delightfully decadent, from sugary doughnuts to savory sweetheart ham to a towering pile of pancakes doused in syrup all at once.



Champagne before noon? No one's judging you at brunch. And, fortunately, Central Oregon has an abundance of restaurants where you can linger over standout breakfast-leaning dishes that'll leave you plenty full long past lunch. Mimosas optional.

### THE LEMON TREE

If you've always dreamed of motoring around the Mediterranean aboard a superyacht, a quick portal to that alluring region exists under The Lemon Tree's yellow awning in downtown Bend, where two chefs who used to feed passengers on those pleasure cruises prepare country-hopping Med fare. A fiery amalgamation of cumin, coriander, paprika and garlic in the Tunisian shakshuka offers a morning jolt that would justify forgoing a cup of coffee. Pierce your poached eggs with an accompanying slice of grilled baguette and sop up the golden yolk as it seeps into the thick tomato, red pepper sauce. Flavors of Turkey and France via the za'atar-dusted Turkish eggs and Valbreso feta frittata also await in this compact white-walled, lemon-adorned space, which evokes a Southern Italian farmhouse kitchen. The only thing missing? Views of the blue-hued Mediterranean—but a glassy Mirror Pond will do just fine.

### ROAM

Though it shares an address with the Oxford Hotel, Roam stands firmly on its own. The crowd is a cross-section of Bend locals who hold breakfast dear. There are friends lingering over mimosas and couples starting slow mornings. What are they all taken with? Executive Chef Bryant Kryck's refined rendition of homespun favorites. Consider, for instance, the biscuit and gravy. That's right, it's singular—as in, you get one golden mound of quick bread, and for a good reason: Roam's biscuit is about as large as an Olympic-sized shot put. Billowy and infused with cheddar and garlic, the biscuit comes bathed in a crumbly sausage gravy topped with a sunny-side up egg under a tangle of lemon-dressed arugula. Expect similar attention to detail with pancakes gussied up with vanilla bean ricotta frosting, and a hash made with elk.

### MORE BRUNCH

Since Bend has at least as many brunch spots as there are ways to prepare eggs, continue your explorations with an international menu and display case of decadent gluten-free and gluten-full baked goods at downtown's Blissful Spoon. And in the historic home setting of McKay Cottage, find cinnamon rolls draped with sugar and spice, plus hearty fare such as hash layered with softened vegetables and pulled chicken atop crisp corn tortillas. Work your way to The Victorian Café's eye-popping 14 Benedicts. Discover a taste of Portugal at Sintra, which tucks linguça into Benedicts and scrambles. Or visit Brand 44° N in Terrebonne for cowboy-sized feeds with the John Wayne Casserole. 🍴



PHOTO LEFT BY CASCADE CREATIVE AGENCY | THIS PAGE BY TINA PAYMASTER

# Presentation IS EVERYTHING

A celebration of culinary mastery  
in Central Oregon



## ▲ IBERICO PORK TENDERLOIN

Savory roasted garlic jus and tender Japanese eggplant, balanced by bright tomato tartare and the rich texture of a deep-fried egg yolk.

**Chef Rose Archer | Luscious Supper Club**



▲ **CAVIAR SERVICE**

Served tableside by the ounce with aerated crème fraîche, purple onion, chervil, tapioca puffs and Meyer lemon.

**Chef George Morris | The Hudson**



▲ **FIG-STUFFED QUAIL**

Roasted quail, rich Armagnac sauce, sweet persimmon puree, fresh fig, and savory smoked prosciutto.

Executive Chef Jeremy Buck | Salute Restaurant & Bar

▼ **TOMATO**

Koji-marinated Rooper Ranch tomatoes, burrata and basil finished with sourdough crisps.

**Chefs Ariana and Andres Fernandez | Ariana**



PHOTOS BOTH PAGES BY TINA PAYMASTER

▼ **CRISPY PORK BELLY**

Rich sweet potato and savory Nikkei sauce, offset by crisp fennel salad with bright, pickled aji amarillo.

Chef Ian Skomski | Kusshi





PHOTO BY ALYSON BROWN | OPPOSITE PAGE BY TINA PAYMASTER

▲ **FIG & HONEY PANNA COTTA**

A silky panna cotta infused with thyme honey joined by jammy brûléed figs and a toasted almond crumble.

**Chef John Gurnee | Lady Bird Cultural Society**

# A TASTE OF *Latin America*

Find authentic flavors and culture in bright, bold dishes

WRITTEN BY ANDI PREWITT



**A** pink-and-blue neon sign hanging in La Catrina Chingona doubles as a suggestion and a reminder: “Eat Tacos, Be Happy.” It’s true, tacos are an involuntary mood booster if ever there was one. They’re a little unruly, stuffed with all manner of fillings—salty, smoky, spicy. They prove that eating with your hands is always fun, and Tuesdays are a day assigned to perfecting that practice. But, really, that sense of culinary bliss extends to pretty much any Latin American dish, be it soul-soothing Dominican La Bandera anchored by a stewed protein or the crowd pleasing double-dose of pork that is the Cubano sandwich. Even the drinks encourage you to smile. If they’re not garnished with mini-umbrellas or fresh flowers, those tropical flavors prompt daydreams of faraway places and fragrant blooms.

Photos this page and right of La Catrina Chingona in Terrebonne

PHOTOS BOTH PAGES BY TINA PAYMASTER



## LA CATRINA CHINGONA

*Chingona*, Spanish slang that roughly translates to “badass” in English, captures the spirit of the strong all-woman team of managers running this Terrebonne restaurant. It could just as easily describe the formidable dishes coming out of the kitchen. At La Catrina Chingona, you’ll find Mexican street food staples with modern upgrades that still manage to stay true to their roots, such as tostadas piled with yuzu lobster or elotes sans-cob, where white kernels are incorporated into a cotija-flocked dip of mayonnaise, lime juice and a swipe of Valentina hot sauce. One could easily make a meal out of those small plates, including velvety guacamole and empanadas ready to erupt with melted Oaxacan cheese, served alongside consommé. But it would be a shame to skip any of the mains enrobed in La Catrina Chingona’s walnut-hued mole, which is made the traditional way—“No cans,” emphasized a server—with four different types of peppers and 20 spices simmered over the course of eight hours. Every bite weaves in rich notes of dark chocolate and coffee, while a mild spice simmers in the background. Don’t forget to order one of the house cocktails: The Ube Paradise is a lavender rum-induced dream that perfectly suits the restaurant’s neon-lit jungle disco vibes.

## XALISCO LATIN CUISINE

Xalisco Latin Cuisine isn’t afraid to go big. That’s obvious as soon as a rotating spit of adobo-marinated pork is set proudly on the table—a spinning centerpiece of glistening roast that celebrates abundance and nods to authenticity. However, this Redmond restaurant can just as easily stun with its more subdued entrees. Take the seemingly simple tacos that feature elevated components such as mezcal-flambéed shrimp drizzled in a spicy peanut sauce, cherry tomato-capped octopus, or an umami bomb in the form of *bacalao*—dried, salted fish, that is the heart food of the Iberian Peninsula. More traditional meats (*carne asada*, chicken, carnitas) also come folded in house made tortillas.

The selection of tacos is matched by a deep bench of margaritas, and choosing one is no easy task. Happily, Xalisco created a variety pack for the indecisive. The flight of guava, hibiscus, mango and tamarind margs is about as close as you can get to drinking a rainbow.





Robert and Trisha  
De Los Santos

## THE DOMINICAN FOOD CART

In a city where the number of new food truck pods seems to be racing to keep up with Bend's tally of roundabouts, you'd think that there would have been at least one Dominican-themed truck in Central Oregon's ranks. Not so until early 2025. That's when Dominican Republic native Robert De Los Santos started serving a menu of traditional island cuisine with American flair, which includes burgers and sandwiches. Do yourself a favor and dive right into the food of De Los Santos' home country. One bite and the food truck's La Bandera will run off with your heart and have you plotting an escape to the Caribbean for more. Traditionally eaten at lunch, which is more of a feast in the Dominican Republic rather than a midday break, the dish is a generous pile of flank steak stewed all day in its own juices, resulting in fall-apart shreds that evoke memories of mom's slow cooker roasts. Large brown pintos also simmer for hours, until they become an ultra-velvety helping of beans. The bounty of sides continues with fluffy white rice, hashbrown-like triple-fried tostones and mixed greens in a light vinaigrette. It's all authentic, and the region's Dominicans know it. De Los Santos and his wife keep a running count of patrons from the D.R.



PHOTOS BOTH PAGES BY ARIAN STEVENS



### CUBAN KITCHEN

Signs of old Havana abound at Cuban Kitchen, from accent walls painted in Havana’s signature turquoise and banana yellow to booth-side cigar boxes and photos paying tribute to the island’s classic car culture. But perhaps the restaurant’s most authentic ode to the capital city is the bread. The tile-thin bookends to every sandwich chew like a unique hybrid of springy white and crusty sourdough—the result of a pop of lard and a closely watched two-hour proof. It may be a painstaking process, which is likely why this spot is one of the few (or only) restaurants in the state making pan Cubano in house. You can get those crisp-yet-fluffy slices hugging the contents of the namesake sandwich, but don’t overlook another menu highlight, the *pan con bistec*—woozily tender, finely sliced beef topped with onions, tomatoes, lettuce and potato sticks, which look like shoestring fries, but shatter like chips. Proteins such as *ropa vieja* and pork are roasted for upward of 11 hours and available on more substantial plates. Either option pairs well with a classic mojito that, like the dishes and energetic interior, will help you feel like you’re fully immersed in Havana.



Kanji Ramen





# WINTER *Rituals*

A delicious tour of  
Bend's Asian eats

WRITTEN BY ANDI PREWITT

As snow settles in and cold temperatures stretch toward Bend's late-arriving spring, it's the perfect season to trade home hibernation for comfort. Snuggle down into the warming spices of a curry, try a tangle of ramen or enjoy a steaming bowl of phở. The varied cuisines from Asia feel particularly suited to Central Oregon's coldest months, and there's no shortage of local kitchens serving hot soups, stews and noodles. After all, sharing a meal out is one of the best ways to reconnect with friends and rich flavors.

## YOKOCHO IZAKAYA ►

Few restaurants transport diners as completely as Yokochō Izakaya. Step through the doorway and you've left the juniper-dotted high desert behind for a lantern-illuminated Tokyo alleyway lined with late-night bars and a riot of color. A curtain of long, striking nobori (Japanese banners) escort you inside while a wall collage of pop art and vintage ads guides you to a seat: red cushion-topped folding chairs and milk crates. Like the menu, it's spirited and entirely fun. Offerings are primarily made up of Japanese pub snacks, while some dishes take Thai or Korean turns. Your best approach is to bring a group and try multiple plates with abandon—your table should be loaded with vegetable-packed yakisoba, stout gyoza, crispy karaage and rich pork belly with shishitos. But what will turn you into a regular is a glistening pile of chewy, stir-fried udon studded with smoky bacon nubs, caramelized yellow onion and Thai basil leaves. The bowl is crowned with a vivid orange daub of tobiko, flying fish roe that adds a bright, briny touch.

## OTHER RAMENS, ROLLS & IZAKAYAS TO WARM YOUR WINTER

Japanese pub bites are also served at Kanji Ramen & Izakaya, but if you're in the mood for that eponymous soup there are nine varieties, many showcasing rich pork broth and fleshy wood ear mushrooms. And at Miyagi Ramen, you can order noodles with a kick—smouldering minced pork comes in both the spicy miso and the sesame tan tan, though milder versions (smoked mushroom hazelnut and chicken paitan) are available.



Tonkatsu at Yokochō Izakaya



Dirty Fries at Yokochō Izakaya



PHOTO BY ALYSON BROWN | OPPOSITE PAGE BY TINA PAYMASTER

### ▲ PHO 88

Industry vet from Mio Sushi, Alice Nguyen is back running a kitchen in the Old Mill District and Bend's culinary scene is better for it. Her new project, Pho 88, serves a variety of traditional Vietnamese dishes, from stacked bánh mì sandwiches to rice plates with skewered meat. But here the pho is the headliner for a reason: The complex broth is the hug you didn't know you needed, a lesson in culinary comfort perfected. Each deep bowl is a textural delight, whether you opt for tender oxtail or a succulent beef-themed round eye steak and brisket swirling with scallions, onions and cilantro. Need even more phở? Order it in cocktail form. The combination of a Vietnamese soup-spiced spirit, gin, lime juice and simple syrup splashes the palate with soft salinity that's washed away by a dash of juniper berry.

### FIND MORE PHỞ

Phở Việt & Café has been serving warm bowls of solace since 2010, and this past summer the restaurant underwent a well-earned renovation after many years of customer love. Under the ownership of Lisa Nguyen and her husband, Son, who took over in late 2022, the restaurant continues to evolve while honoring its roots. Head there for intriguing soup proteins like roasted duck and a seafood blend of octopus, scallops, shrimp and imitation crab. In addition to the original Northeast Third Street location, the owners now serve phở at The Grove food hall in the NorthWest Crossing neighborhood.

And the bowls coming out of the kitchen at Dang's Vietnamese Restaurant have a loyal following—most regulars recommend a pre-phở appetizer of light and refreshing spring rolls.



### ▲ SEN THAI NOODLES & HOT POT

Leave it to Sen Thai Noodles & Hot Pot to introduce glamour to Thailand’s street food market cuisine. Sen serves humble yet transcendent dishes like drunken noodles in an opulent dining space overlooking Mirror Pond. Opened four years ago by the team behind downtown’s Wild Rose Northern Thai Eats, Sen shifts its focus south to the cuisine of Bangkok with its Chinese and Indian influences.

Start your meal in the spacious white dining room featuring a gleaming marble bar with a cocktail like the Midnight in Bangkok, a slightly nuttier version of an espresso martini made with Thai coffee and coconut

milk. When it’s time to move from sipping to something more hands-on, order the hot pot. Guests add their own ingredients to a bubbling kettle set over a butane burner.

### A CULINARY TOUR OF THAILAND

At The Grove, ThAiPAS serves northern-style street food classics such as khao soi, som tam and other plates crafted daily by a native Thai chef using traditional techniques and local ingredients. On Bend’s east side, Galley offers Thai-inspired, Far East-leaning dishes from a globally trained team. Try this new restaurant for curries and exciting noodles.

## TAJ PALACE INDIAN CUISINE

Taj Palace has a no-frills dining room since the only ornamentation needed is the beautifully stocked buffet that includes an eye-catching array of sunset-colored curries. The smorgasbord really is one of the best deals in town because you can pile multiple plates high with crispy spinach pakora (chickpea dumplings), savory tandoori chicken and tender naan. Be sure to save room for an order of dosas in the Southern Indian Specialties section of the menu—wafer-thin rice crepes stuffed with vegetables accompanied by a spice-loaded lentil stew. But if you come to Taj Palace for nothing other than the chicken tikka masala, that's completely understandable. The creamy marigold curry is pure mastery of texture, flavor and tranquility.

## ENJOY BEND'S COZIEST CURRIES

Bend's Indian food community got a little larger in 2025 with the opening of Spiceland in downtown Bend and The Crown Curry on SW Century Drive. At The Crown Curry, the menu is organized primarily by protein, offering chicken, lamb, goat and shrimp in a variety of dishes, from a fiery vindaloo to a Chettinad featuring 13 spices.

The Real Taste of India offers an ambitiously sprawling menu—the 15 different breads alone impress. In addition to the restaurant, owners Raja Ram Pundir and Sam Saurabh established Bend's first Indian grocery store carrying previously hard-to-find spices and a selection of snacks from the Indian chain Haldiram's. 🇮🇳



PHOTO BOTTOM BY TAMBIL LANE; RIGHT BY TINA PAYMASTER

# FLAVORS *Cross* PATHS

Spork brings tastes of the world to your table. From Latin America to Southeast Asia, dishes are layered with texture and brightness—each bite reflects Chef Jeff Hunt's travels and exemplifies a deep respect for culinary techniques and flavors. While the restaurant doesn't call its food "fusion," it thrives in the overlap, turning globally inspired street food into something new. Curiosity and collaboration in the kitchen yield dishes that honor classic flavors while transcending genre.



# BEND AFTER *Dark*

Where to light up your night in Bend this winter

WRITTEN BY ANDI PREWITT

**W**hen the sun dips behind Central Oregon's horizon, Bend slips into evening mode. From cozy bars to live music and family fun, there's no shortage of ways to enjoy the high desert's crisp winter nights—whether it's date night, drinks with friends or a family outing.

THIS PHOTO AND OPPOSITE PAGE BOTTOM BY ARIAN STEVENS | TOP RIGHT BY ALYSON BROWN



## PARTY OF TWO

Inside the compact, inky **San Simón**, candlelight reveals an intriguing setting, inviting you in from downtown Bend's humming Tin Pan Alley. Here, you'll share a customizable charcuterie board of cured meats, aged cheeses, tinned fish and pickled delights. Don't leave without visiting the bar's namesake, folk saint San Simón of Guatemala, whose shrine glows from across the bar and is filled with colorful offerings left by patrons petitioning for his blessing.

At **McMenamins Old St. Francis School**, what were once elementary classrooms have been transformed into a drinking den, a cerulean saltwater soaking tub, a movie theater and a live music venue. A deceiving entryway is part of the thrill of finding the mysterious Broom Closet. Look high and low for this secret nook—and don't dismiss its name for a bit of a clue. Reward yourselves with a beverage and a basket of McMenamins' signature cajun tots. If looking for a good film, make your way to the eclectic theater; specialty plates, brews and cocktails await.

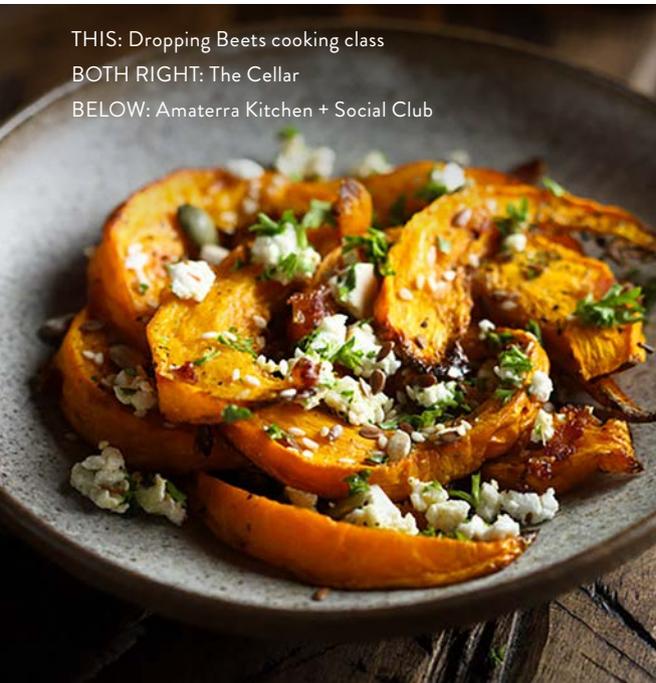
Few cuisines evoke romance like Italian. **BOSA Food & Drink** exudes charm in the form of supple house made cappellacci, plump with ricotta, wading in a roasted winter vegetable jus; spongy, made-daily focaccia that's as tall as a layer cake; and devastatingly creamy panna cotta. Ingredients shift with the seasons in both dishes and drinks, but the cacio e pepe remains a year-round standard—a masterclass in butter, cheese and cracked black pepper.

There's one proven way to cope with winter's chill: whiskey. Fortunately, **The Stihl Whiskey Bar** is the spirit's vast library, with more than 400 bottles in stock. The wood-grain and

OPPOSITE PAGE: San Simón  
ABOVE: The Stihl Whiskey Bar  
THIS: Funky Fauna Artisan Ales



THIS: Dropping Beets cooking class  
BOTH RIGHT: The Cellar  
BELOW: Amatterra Kitchen + Social Club



leather accents underscore that this is a serious drinking den, though everything from a watermelon sangria to a peanut butter cup old-fashioned makes its way onto the menu. At Stihl, whiskey is infused into shallots on a marinated tri-tip hoagie and into the house burger, where ground beef is marinated in bourbon.

Spend a cozy evening with your partner as you form a deeper connection to food and each other. **Kara's Kitchenware** in the Old Mill District has a cooking showroom that offers classes and demonstrations to help you transform at-home dinners into delectable date nights in—whether you're looking to pull off a dinner with whole-roasted beef tenderloin as the star or simply improve your knife skills. In-home cooking tutorials are also available at **Dropping Beets**, a personal chef and catering service that offers courses on basic skill refinement as well as classes that focus on nutrition, raw foods and diet-based recipe building.

## CALL THE CREW

While much of Bend calls it a night at 10 p.m., you can count on **Velvet** to host the after-party. The two-level bar is defined by wood-panel walls, low-slung earth tone couches and a late crowd grabbing cocktails and clutching cans of Rainier. At times, the crowd parts, making just enough room for a dance floor in front of a DJ or live musician.

**Dogwood at the Pine Shed** in the Central District looks like an art deco speakeasy took over a cultured lumberjack's cabin. The cocktail bar relocated to this former mill repair shop from downtown in early 2025. Gather at one of the live-edge log slab tables surrounded by paintings of flora and fauna, as well as mirrors in ornate frames. Take your drink to the courtyard where seven food carts await, and after 8 p.m. (21+), DJs transform the space into a dance party.

Bend has no shortage of breweries. One of the most niche brew pubs is Porter Brewing and its hobbit-hole tasting room, **The Cellar**. The beermaker pours a cask-conditioned, biscuity ESB and a malt-heavy Irish red in a cozy subterranean cavern with stone walls and a corner stool often occupied by a guitar-strumming singer. It's far too easy to lose track of time and rounds in this dusky underground bar. Order meat pies for fortification.

## FOR ALL AGES

Nothing quite beats the rush of watching a stellar film among the company of others who are just as transfixed. Rediscover the joy of the silver screen at **Tin Pan Theater**, which specializes in carefully curated programming for patrons to enjoy in its 28 red velvet seats. Keep an eye out for special offerings the whole family will love, like the regular Wednesday screening of gritty spaghetti Westerns—spaghetti dinner buffet included!

Yes, Mirror Pond can ice over in the right conditions, however; it's not safe for skating endeavors. But from late October through April, your blades are welcome at **The Pavilion**, which typically hosts open ice sessions on Friday and Saturday evenings. After you've got your spins in, warm up at the cafe with hot chocolate and pizza or nachos. Meanwhile, at **Seventh Mountain Ice Rink**, the fully outdoor venue is encircled by tall pine trees. Enjoy twinkling lights and an evening laser show, rivaled only by the stars overhead. 📍

Yokocho Izakaya



FLIP TO  
EXPLORE

Menus  
FOR ANY MOOD

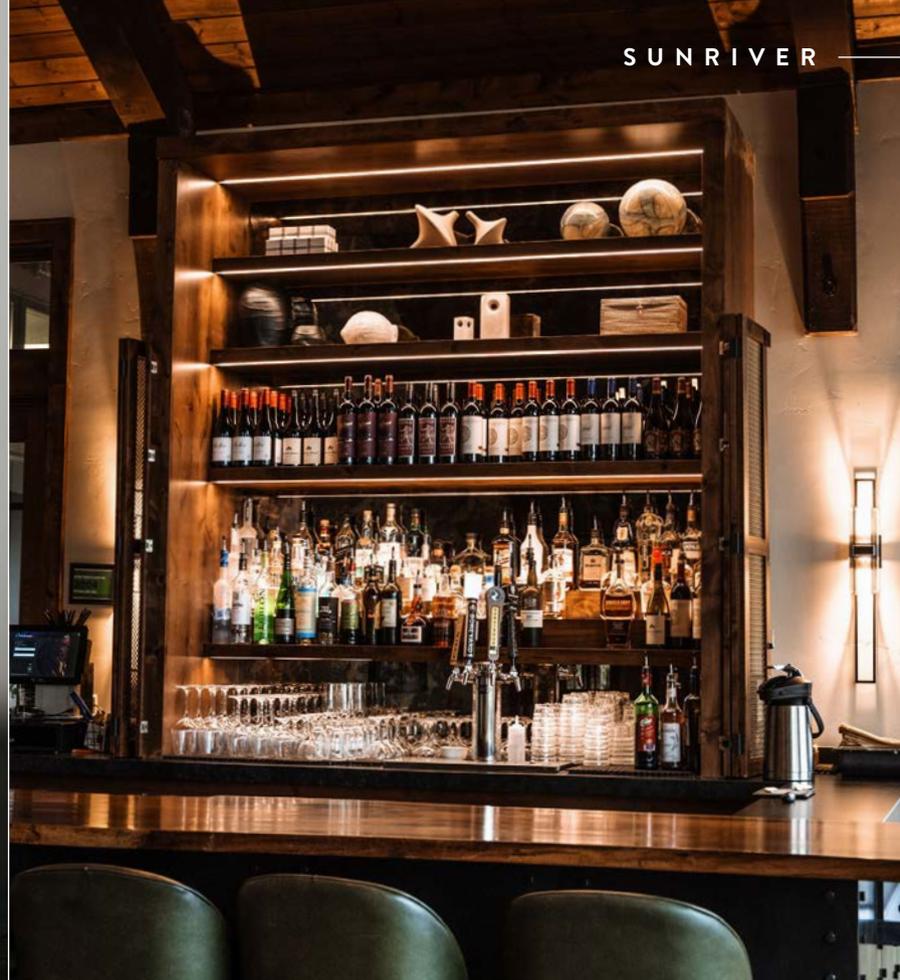
Visit [Bendmagazine.com/dining-guide](https://Bendmagazine.com/dining-guide)  
to explore menus on the go.



# 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 pear marmalade, sliced apple, Big Ed's baguette

### CRAB CAKES

Butternut squash puree, smoked paprika aioli

### IRISH NACHOS

Crispy red potatoes, cheddar, fontina, bacon, chives, sour cream

### CHARCUTERIE

Brie, fontina, fromage blanc, Oregon Blue, toscano, prosciutto and hot capicola served with house-pickled vegetables, spiced marmalade, spicy mustard, Big Ed's baguette and crackers

### BEER CHEESE DIP

House made pretzel sticks, sliced apple, stone ground mustard

### HARVEST SALAD

Mixed greens, dried cranberries, pepitas, Oregon Blue, roasted butternut squash, shaved apple, red wine vinaigrette

### SMOKED SALMON CHOWDER

Leeks, potato, bacon

### WINTER BEET SALAD

Purple beets, orange segments, feta, arugula, pistachio, spiced orange vinaigrette

## BURGERS & SANDWICHES

### GRILLED SALMON SANDWICH

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

### BISON BURGER

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

### 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

## ENTRÉES

### STEAK FRITES

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

### WINTER PAPPARDELLE

Wild mushrooms, caramelized onion, roasted butternut squash, charred tomato, Parmesan, Dijon tarragon cream

### BONE-IN PORK CHOP

Charred onion polenta, cider roasted rainbow carrots, spiced apple chutney

## DESSERT

### BROWNIE SKILLET

Warm brownie, vanilla ice cream, chocolate and caramel sauces

Lake House at Caldera Springs  
17750 Caldera Springs Drive, 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

House made Bavarian pretzel with Northwestern beer cheese

#### JALAPEÑO CHEESE DIP

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

### SALADS

#### STEAK COBB

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, house made 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 house made focaccia [V]

### FAVORITES

#### PULLED PORK MAC & CHEESE

Pulled pork, mozzarella, jack and cheddar cheeses with jalapeño, scallions and house made lumache pasta

#### FISH & CHIPS

Halibut, coleslaw, tarragon tartar and fries

#### LOADED FRIES

Pulled pork, house made sharp cheddar cheese sauce, jalapeños and scallion

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

House made 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

#### BEETS ROYALE

Roasted beets, marjoram, citrus, hazelnut, upland cress and Dressing Royale

#### THE CHOP

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

### ENTREES

#### 10oz WAGYU HANGER STEAK

Snake River Farms, Idaho

#### CRAB TAGLIATELLE

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

#### CHEESE ROTOLO

House made pasta, nutmeg, mozzarella, ricotta, Parmesan and marinara

#### ROASTED GAME HEN

Cornbread, spiced prunes, parsnip and Calabrian chili jus

#### 12oz NEW YORK WAGYU MS3

Sanchoku, AUS

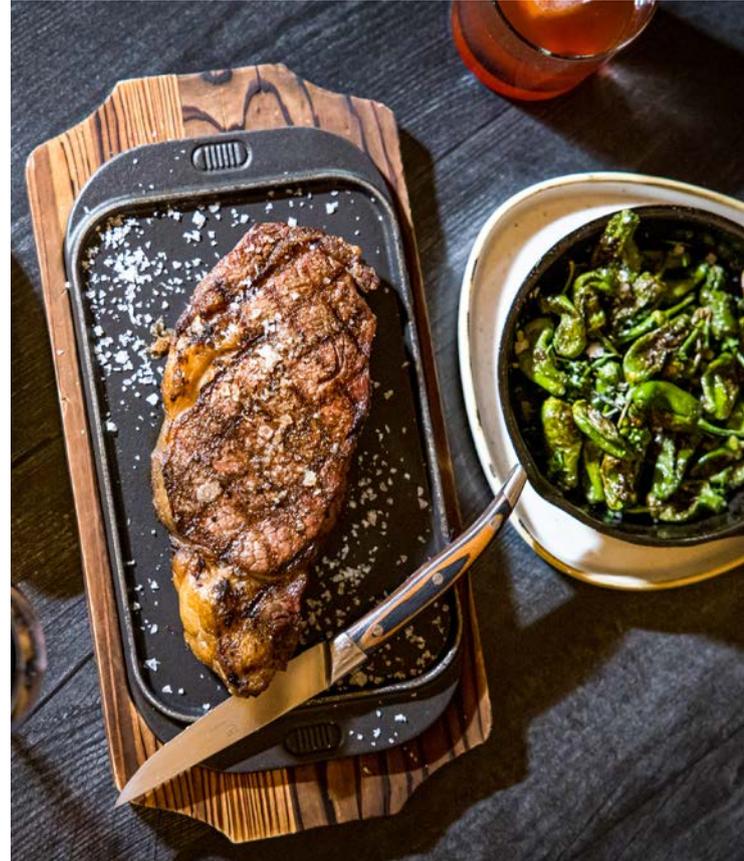
#### LAMB SHANK

Red wine-braised shank, herbed farro, radicchio, roasted garlic yogurt, charred lemon and herb pistou

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

PHOTOGRAPHY BOTH PAGES BY TAMBI LANE







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. 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.

---

S A M P L E M E N U

---

## 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, maple and sherry gastrique and crushed nuts

### 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 house made 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

House roasted corn beef, Granny Smith apple, sauerkraut, Gruyere cheese, and 1000 island dressing on toasted marble rye bread

### FROMAGE À TROIS

Asiago-crusted sourdough with Tillamook sharp white cheddar, and honey glazed ham served with a bowl of our house made 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

### CEDAR RIVER FARMS FILET OF BEEF

Served with brandy peppercorn, roasted seasonal vegetables and mashed potatoes

### 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

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

Open daily  
7 a.m.-10 p.m.



# Black Butte Ranch®

THERE IS A PLACE

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 MENU

**LAKESIDE BISTRO****BISTRO SALAD**

heirloom tomato | cucumber | pickled red onion |  
toasted hazelnuts | white balsamic vinaigrette

**MANDARIN CHICKEN SALAD**

romaine | mandarin oranges | roasted chicken | sweet-chili candied cashews  
| dried cranberries | crispy wonton strips | orange sesame vinaigrette

**LAKESIDE MAC & CHEESE**

cavatappi | cheddar | mozzarella |  
smoked ham | herbed bread crumb

**STEAK SANDWICH**

chimichurri | marinated flat iron | caramelized onion |  
arugula | mascarpone | fig mostarda | sister's bakery sourdough

**TUNA MELT**

oregon albacore tuna salad | pink lady apples | tillamook smoked  
cheddar | sister's bakery rosemary bread

**CHICKEN ON A STICK**

fries | sweet potato tots | green salad | or caesar salad

**MUSHROOM PIZZA**

garlic cream sauce, maitake and king oyster mushrooms |  
parmesan | arugula | pomegranate | molasses

**THE LODGE****BEEF CARPACCIO**

goat cheese | honey | assorted beets | toasted  
pistachios | basil | balsamic reduction

**STEAMED SHELLFISH**

green lip mussels | white clams | leek |  
fennel | white wine | grilled sourdough

**ROASTED PEARS & PROSCIUTTO**

boursin cheese | bacon maple glaze | citrus | balsamic

**HEIRLOOM CARROT SALAD**

seasonal pears | lemon-tarragon vinaigrette | grilled chicken

**PRIME CERTIFIED ANGUS BEEF® RIBEYE**

12oz ribeye | trumpet mushrooms | black garlic |  
roasted fingerling potatoes | grilled asparagus

**STEAK FRITES**

10oz shoulder tender | lodge steak sauce | truffle fries

**SHIRLEY'S ROASTED DUCK**

mustard greens | shiitake mushrooms | ginger black rice |  
honey apple glaze | cherry gastrique

**POACHED STURGEON**

celery purée | roasted yukon gold potato |  
chanterelle mushroom | brown butter

Hours subject to change | 541-595-1260 | [blackbutteranch.com](http://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 MENU
 

---

### 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](https://brasada.com/bend-oregon-dining/wild-rye)

Thursday-Sunday 5-9 p.m.  
*Please note that our operating hours are subject  
to change and may be adjusted seasonally.*



# IRIS

Welcome to Iris, Juniper Preserve's newest restaurant. Iris draws inspiration from the rich tapestry of American cuisine, elevating beloved dishes with a modern flair that sets Iris apart. Our menus are crafted with care, embodying the best from our region.

## SAMPLE MENU

### BREAKFAST

#### RAINBOW CHARD & MANCHEGO AVOCADO TOAST

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

#### STEAK AND EGGS

Cedar River Farms 5oz filet, Yukon gold smashed potatoes, eggs any style and chimichurri

### LUNCH

#### BEER BATTERED SHRIMP TACO

Chili lime aioli, pico de gallo, cotija on a white corn tortilla

#### MUSHROOM LINGUINE

Butternut Alfredo sauce, sage, toasted hazelnuts topped with Parmesan

### DINNER

#### SKILLET PIZZA

Oregon mushrooms, Gruyère, mozzarella and truffle aioli (v)

#### WAGYU SHORT RIB

Parmesan polenta, Brussels sprouts, Marsala mushrooms and roasted tomato (gf)

#### DRY AGED BURGER

Crispy prosciutto, cherry bordelaise, white cheddar on a brioche bun served with truffle mashed potatoes

#### FOUR CHEESE SPINACH LASAGNA

Ricotta, fontina, Parmesan, mozzarella and San Marzano tomatoes (v)




---

## SAMPLE MENU

---

### HANDCRAFTED COCKTAILS

At Iris, indulgence begins with an exceptional wine list sourced from Pacific Northwest wineries. Hand-crafted cocktails with seasonal twists and elevated zero-proof libations complete each dining experience, all set against the backdrop of our art-deco interior featuring sweeping views of the resort.

#### SHOOT YER EYE OUT

Buffalo Trace, Amaro Montenegro and smoked salted maple

#### YOU'RE A MEAN ONE

Bacardi Superior, melon liqueur, coconut cream, lime, pineapple with cinnamon allspice sprinkle

#### THE GRISWOLD

Gompers Gin, pomegranate liqueur, lime, house cinnamon syrup and cranberry

#### FIRESIDE SOUR

Michter's sour mash whiskey, Frangelico, pumpkin spice simple, lemon and Fee Brothers Foam

#### HARVEST SPRITZER

Aperol, pressed apple cider and prosecco

#### NAKATOMI PLAZA

Wild Roots Pear Vodka, triple sec, lemon, house cinnamon simple and Fee Brothers Foam

### ZERO-PROOF

#### BLOOD MOON

Blood orange, house cinnamon simple, cranberry, lime and ginger beer syrup

#### SUNBURST

Wilderton Citrus, orange, lemon, pineapple, simple syrup, Fee Brothers Foam, grenadine

#### FAUXPEROL SPRITZ

Wilderton Bitter, ginger bitters, lime, simple syrup and ginger beer

#### LEAVES ON THE GROUND

Pathfinder Hemp liqueur, lemon and pumpkin spice simple syrup



IRIS | 65765 Pronghorn Club Drive, Bend  
541-693-5323 | [juniperpreserve.com/dine/iris](http://juniperpreserve.com/dine/iris)

Open daily.

PHOTOGRAPHY BOTH PAGES BY TAMBI LANE

# PORTELLO

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

### DINNER

#### BLACKBERRY TARRAGON BURRATA

Prosciutto, blackberry tarragon agrodolce, arugula and pine nuts over herbed toast

#### ROASTED BRUSSELS SPROUTS

Warmed in a spicy honey dressing with crisp bacon

#### MOROCCAN ROASTED CARROTS

Savory spiced carrots over whipped honey feta, topped with crushed pistachios and served with crostini

#### BEET & CHEVRE SALAD

Mixed greens, roasted beets, chevre, pine nuts, pickled red onion and orange-poppy vinaigrette

#### CHICKEN & QUINOA SALAD

Mixed greens, roasted butternut squash, quinoa, Marcona almonds, dried cranberries, herbed chicken, Parmesan and champagne vinaigrette

#### MEATBALL SUB SANDWICH

Meatballs, fresh mozzarella, roasted peppers and onions, house made Pomodoro sauce, shaved Parmesan, basil and served with choice of chips or house salad

### SHRIMP N' GRIT CAKES

Shrimp with a spicy and citrus wine sauce served over grit cakes

### RED WINE & ROSEMARY BRAISED BEEF

Served over roasted garlic and nutmeg mashed potatoes

### CAJUN RADIATORI PASTA

Andouille sausage, bell peppers and onions, smothered in a white wine with a Cajun cream sauce, with option to add shrimp

### DRINKS

#### TEMPTED

Tequila, grapefruit, apple cider, lime juice and fall spiced house simple syrup

#### SMOKED MAPLE BACON OLD FASHIONED

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

#### SMOKE SHOW

Mezcal, pomegranate, lime juice, cherry syrup, Ancho chile liqueur with chili pepper garnish

#### SMOOTH OPERATOR

Amaretto, Montenegro Amaro, lemon juice, house simple syrup and egg white

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

PHOTOGRAPHY BY ALYSON BROWN

Monday-Friday 4-9 p.m. Saturday 11 a.m.-9 p.m.  
Happy Hour Tuesday-Friday 4-6 p.m. Saturday 2-5 p.m.  
Follow us on social to see our events, such as live music and music bingo.



Inspired by the culinary traditions of Italy and France, BOSA is housed in the historic Bakery Building on Galveston Avenue and showcases house made 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

Seasonal condimenti, grilled striata, Valdibella olive oil, saba

HOUSE MADE PASTA

BIGOLI "CACIO E PEPE"

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

SPAGHETTINI

Locally farmed mushrooms, mushroom jus, beurre monté shallots, tarragon, black summer truffle conserva

FUSILLI

House made fennel sausage, rapini and kale, pecorino sardo

RIGATONI

Pomodoro, ricotta salata, roasted tomatoes, basil pesto

DINNER

COSTOLETTE

20oz Salmon Creek Farms' St.Louis Pork Ribs, grilled broccolini and sweet garlic dressing, Parmigiano, porcini glaze, warm sherry vinaigrette

1/2 NATURAL CHICKEN

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

BRANZINO

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

FLAT IRON STEAK

8oz Riverbend Ranch Angus, pommes frites, veal jus, burgundy butter

COCKTAILS

FARMER'S FRIEND

Tequila, jalapeño, cilantro, lime juice, agave

BUFFALO IN A FLOWERSHOP

Buffalo Trace, Mari Gold Amaro, rhubarb bitters



1005 NW Galveston Ave., Bend  
541-241-2727 | bosabend.com  
Open Monday-Saturday 4:30-9:30 p.m.

PHOTOGRAPHY BY TAMBI LANE



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 delightful twice baked croissant filled with vanilla syrup, apricot jam and pistachio pastry cream, topped with whole pistachios, pink peppercorn, 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 and dairy-free

### 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

House made 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](http://cafedeschutes.com)

Open daily 8 a.m.-2 p.m.  
PHOTOGRAPHY BY ALYSON BROWN



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

#### HOUSE MADE PASTA

Seasonal selection

#### STEAK FRITES

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

#### SOY GINGER GLAZED BLACK COD

Coconut forbidden rice, bacon fried Brussels sprouts, and toasted sesame seeds

1444 NW College Way, Suite 1, Bend

541-728-0753 | flightswinebend.com

Open Tuesday 3-8 p.m. | Wednesday-Saturday 3-9 p.m.

PHOTOGRAPHY BY TINA PAYMASTER





# ROAM

EAT • DRINK

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

---

## SAMPLE MENU

---

### SHARED PLATES

#### FOCACCIA BREAD SERVICE

House made focaccia bread serviced with chef's butter and herb infused olive oil

#### BONE MARROW & CHIMICHURRI

Roasted marrow bones, chimichurri, grilled focaccia, house pickles, parsley and a pomegranate molasses

### DINNER

#### CREAMY CARROT & TOMATO BISQUE

House made creamy tomato and vegetable blend, garlic croutons, sour cream with basil and chives

#### SHORT RIB GRILLED CHEESE

Oregon wine braised beef, face rock cheddar and smoked gouda cheese blend, griddled garlic sourdough, pickled pear, caramelized onion, truffle peppercorn aioli and carrot tomato bisque

#### SIGNATURE ROAM BURGER

8 oz brisket burger, Face Rock cheddar, smoked gouda, roasted garlic aioli, fig bacon jam, arugula, brioche, truffle fries and house pickles  
\*Can be substituted for vegetarian burger

#### ESPRESSO-CRUSTED TOMAHAWK

Grilled 44 oz Creekstone angus, chefs toasted butter, chimichurri, cabernet demi, truffle herb whipped potatoes, caramelized onions, cast iron brussel sprouts, house pickles and house made focaccia bread service.

Serves 2-4, family style

### SIGNATURE COCKTAILS

#### FRITZ OLD FASHIONED

Buffalo Trace Bourbon, Amaro Montenegro, salted maple, Angostura bitters and an orange peel

#### ACES HIGH

Empress indigo gin, lo-fi amaro, luxardo liqueur, lemon and lavender honey simple syrup

---

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.

Note: Dec. 1, 2025 - Mar. 1, 2026, Mon.-Thurs. we will close at 9 p.m.

PHOTOGRAPHY BY TINA PAYMASTER

# 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 brioche bun

#### THE POPPER

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

#### MUSHROOM SWISS

Smoked swiss cheese, caramelized onions, mushrooms a la plancha, shredded lettuce, tomato, mushroom aioli on a brioche bun

OR TRY ONE OF OUR OTHER SIGNATURE BURGERS

### AND THEN SOME

Our burgers our customizable with gluten-free buns, bacon, extra patties, cheese swaps or extra sauce for whatever your hungry heart desires

#### FRIES

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

#### LOADED FRIES

Caramelized onions, American cheese, bacon, chunky burger sauce

#### DRINKS

Rotating beers, soft drinks, Pelican Root Beer, and milkshakes

Downtown Bend: 1033 NW Bond St., Suite 100  
Podski: 536 NW Arizona Ave., Bend

See website for updated seasonal hours:  
[eatamericanaburger.com](http://eatamericanaburger.com)



Savor an eclectic menu inspired by the vibrant connection between culture and cuisine. With fresh, locally sourced ingredients and a team passionate about every detail, The Lemon Tree transforms dining into a true celebration of hospitality.

**Join us for a meal that lingers in memory, or host your next event in our inviting space, featuring chef-crafted menus that make every gathering feel extraordinary.**

## SAMPLE MENU

## BREAKFAST &amp; LUNCH

## ASSORTED PASTRIES

Baked fresh daily. Ask your server for a current selection to choose from.

## SHAKSHUKA

A Tunisian dish with a sauce of tomatoes, chile peppers and onions simmered with North African spices, served with poached eggs and grilled stirato

## CRAB CAKE BENEDICT

Two award-winning crab cakes and poached eggs served on an English muffin and topped with citrus brown-butter hollandaise

## FETA AND SPINACH FRITTATA

With sweet onions, Valbreso feta and cheddar, grape tomatoes and baby spinach, then garnished with toasted pine nuts and served with brioche toast

## AMARETTO FRENCH TOAST

With fresh berries, slivered almonds and berry coulis and made with Big Ed's brioche and a lot of love

## TURKISH EGGS

Eggplant, tomato, Kalamata olives and chickpeas mélange atop a swoosh of delicious labneh, accompanied by mixed greens, grilled pita, two sunnyside-up eggs and garnished with za'atar

## THE LEMON TREE NASI GORENG

The national dish of Indonesia. Spicy fried rice with prawns, chicken and veggies, topped with an over easy egg

## CORONATION SALAD

Fit for royalty! Free range chicken breast, roasted and tossed with a light curry dressing, toasted almonds, dried cranberries and seedless red grapes on mixed greens then garnished with fresh berries

## DRINKS

The Lemon Tree is equipped with a full bar and our baristas and bartenders are happy to customize your beverage.

## MIGHTY TURMERIC AND GINGER LATTE

Made with our own turmeric, ginger roots, cinnamon nectar and other delicious spices

## THE LEMON TREE IRISH COFFEE

Espresso, Jameson Irish Whiskey, and Mr. Black Cold Brew Liqueur topped with a Frangelico cloud

## SPRITZ

Your choice of aperol, limoncello and vermouth (chef's favorite!)

## THE LEMON TREE

Fresh muddled raspberries with house made raspberry lemonade, Timberline Vodka and prosecco

## SAN SEBASTIAN

Gompers or Hendricks gin, fresh cucumbers, lemons, mint leaves with pink peppercorns, and grapefruit bitters, then topped with Mediterranean tonic

718 NW Franklin Ave., Bend

(541) 241-5306 | [lemontreebend.com](http://lemontreebend.com)

Open 9 a.m.-2:30 p.m. | Closed Mondays and Tuesdays

PHOTOGRAPHY BY CASCADE CREATIVE AGENCY





# 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

---

### MEDJOOl 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

### BRAISED LAMB SHANK

Berbere spices, prunes, brown butter farro, herb salad and almonds

### LEMON CHICKEN (DJEJ) TAJINE

Braised chicken thighs, saffron, preserved lemon, turmeric onions, olives and couscous

### 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.

PHOTOGRAPHY BY TINA PAYMASTER

# 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 house made 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

### MISOYAKI BUTTER SCALLOPS

Oregon scallops, miso butter sauce and black pearl mushrooms

### 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

### CHARCUTERIE BOARD

Chef's selection of specialty meats and cheeses

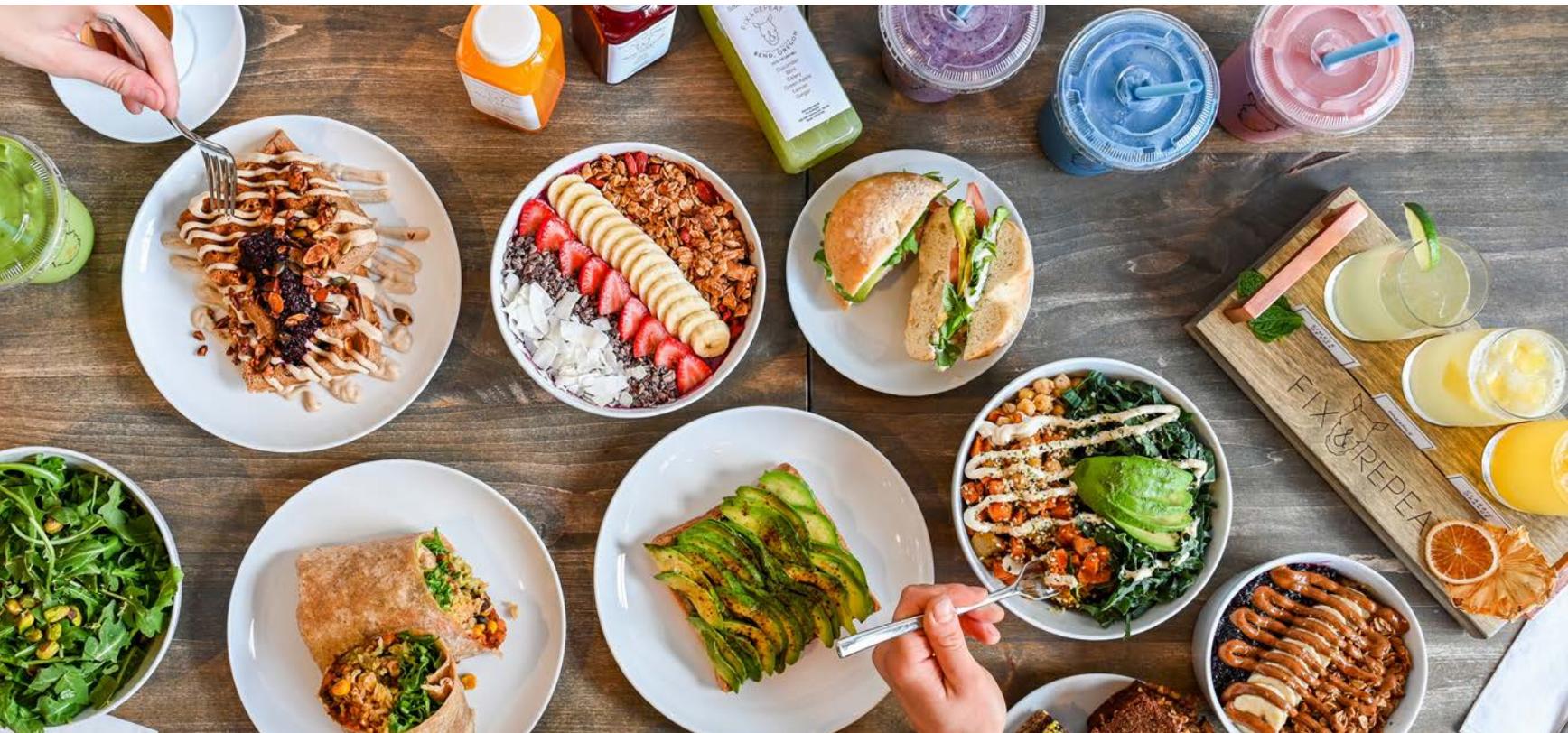
65 NW Newport Ave., Bend  
541-323-0765 | cellar65.com

PHOTOGRAPHY BY TAMBI LANE

Open Thursday-Saturday 5-9 p.m.  
Enjoy our happy hour menu 5-6 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**

**THE STANDARD SMOOTHIE**

Coconut milk, vanilla protein, F&R peanut butter, chia, flax, apple, banana, kale and spinach

**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**

**HARVEST BOWL**

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

**SPICED BURRITO**

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

**COLD PRESSED JUICES**

**THE CURE**

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

**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.-2:30 p.m.

PHOTOGRAPHY BY ALYSON BROWN



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

## 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

FRIED PLANTAINS

335 NE Dekalb Ave., Bend | 458-206-5973

Open daily 11 a.m.-10 p.m.

50 SW Division St., Crux Fermentation Project, Bend

Open daily 12-8 p.m.

Let us cater your next event: [elsanchobend.com](http://elsanchobend.com)

PHOTOGRAPHY BY TINA PAYMASTER



BEND





Cozy booths neighbor a toasty wood stove, making this pub the place to be come wintertime. Enjoy Northwest fare and everyday classics like benedicts, wood-fired pizzas, fresh salads, juicy burgers and seasonal specialties alongside award-winning beers crafted on site, small-batch spirits and handcrafted wine and beer.

## 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

#### LEMONGRASS CHICKEN SALAD

Romaine lettuce, cabbage, cucumber, tomato, pickled daikon-carrot slaw, jalapeño, onion, cilantro, basil, mint and fried shallots with mai Thai 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

#### JAMAICAN RICE BOWL

Coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney and cilantro

#### THE OMNIVORE PIZZA

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

### DESSERT

#### SATIN'S TIRAMISU

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

#### POMEGRANATE & CREAM BASQUE CHEESECAKE

Deeply caramelized with a creamy center, served with pomegranate custard sauce and whipped cream

### COCKTAILS

#### HIGH COUNCIL FURNACE

High Council Brandy, honey, fresh-squeezed lemon and hot apple cider

#### WHEN SPARKS FLY

Hogshead Whiskey, honey, fresh squeezed lemon and Sparky Sparkling Apple Cider

700 NW Bond St., Bend  
541-382-5174 | [mcmenamins.com/old-st-francis-school](http://mcmenamins.com/old-st-francis-school)

Open Sunday-Thursday 7 a.m.-11 p.m. | Friday-Saturday  
7 a.m.-midnight | Happy Hour Sunday-Thursday 3-6 p.m.



# WILLAMETTE VALLEY VINEYARDS

Welcome to our 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  
Pairing: 2022 Tualatin Estate Pinot Noir

#### BACON WRAPPED DATES

Dates, blue cheese and bacon drizzled with balsamic reduction  
Pairing: 2022 Elton Self-Rooted Pinot Noir

#### AHI TUNA TARTARE

Avocado mousse, cucumber salad, fried wontons  
Pairing: 2024 Sauvignon Blanc

### MAIN COURSE

#### PLANK ROASTED LEMONGRASS SALMON

Thai red curry sauce, sticky rice, cucumber salad  
Pairing: 2023 Tualatin Estate Chardonnay

#### BRAISED BEEF SHORT RIBS

Root vegetable puree, jus, roasted brussels sprouts and carrots  
Pairing: 2021 Pambrun Chrysoleue

#### SAFFRON RISOTTO

Parmesan, sweet potato, mushrooms  
Pairing: 2022 Bernau Estate Pinot Noir

#### MOROCCAN CHICKEN

Tomato, bell peppers, olives, pickled peppers, basmati rice, cilantro and lime  
Pairing: 2023 Maison Bleue Bourgeois Grenache

### DESSERT

#### DATE CAKE WITH STICKY TOFFEE

Warm date cake, sticky toffee topping, 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 | [www.visit-us/Bend](http://www.visit-us/Bend)

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

PHOTOGRAPHY BY TAMBI LANE

# M'S BAKERY

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

Serving coffee and other drinks as well.

Gluten-free options also available.

## SAMPLE MENU

### BREAKFAST

#### HUEVOS AHOGADOS

Tomato rustic sauce, sous vide eggs, queso fresco and green onion with bread of the day

#### EGG SANDWICH

Chimichurri aioli Queso Oaxaca, pickled radish, carrots and sprouts on a toasted milk bun

#### MACHACA BURRITO

Shredded beef, eggs, poblano peppers, tomatoes, beans, onions and cheese on a flour tortilla

### LUNCH

#### SOPE

Shredded chicken, green pepita mole, beans, fresh jicama, purple cabbage and carrot salad served in an organic blue corn masa shell

#### CREAMY TORTILLA SOUP

Tomato and guajillo soup, chicken broth, tortilla chips, queso fresco, chicken and aromatic greens

#### BRAISED PORK SANDWICH

Spiced pork, fresh cabbage and cilantro slaw with aioli on sourdough

Located in the Old Mill District  
330 SW Powerhouse Drive, Suite 140, Bend  
info@ms-bend.com | ms-bend.com

Open daily 7 a.m.-3 p.m.

PHOTOGRAPHY BY CODY RHEAULT



# 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 west side 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 house made 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 house made andouille sausage with spinach and red peppers, topped with our house made 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 house made Hollandaise sauce and fresh avocado

#### VEGAN LOVE BOWL

Sweet potatoes, quinoa, black beans, chickpeas, kale, shiitake mushrooms, pepitas, red peppers, house made chermoula and sliced avocado

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

Open daily 7 a.m.-2 p.m.

PHOTOGRAPHY BY ELY ROBERTS





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 house made buffalo sauce, served with our bleu cheese dressing

#### BAVARIAN PRETZEL FONDUE

Served with our house made garlic cheese sauce

#### NACHOS CARNITAS

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

### BURGERS & SANDWICHES

#### RUEBEN SANDWICH

House-braised corned beef, with sauerkraut, house made 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 house made 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 arrabiata 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 house made fresh mozzarella

Bend: 63130 Lancaster St. | 541-797-0545 | 939 SE 2nd St.

541-312-9898 | [hideawaytavernbend.com](http://hideawaytavernbend.com)

Redmond: 507 SW 8th St. | 541-526-5989

[hideawaytavernredmond.com](http://hideawaytavernredmond.com)

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

PHOTOGRAPHY BY ELY ROBERTS





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

#### SMOKED SCALLOPS

Pan-seared scallops, roasted corn sauce, roasted poblano coulis, red pepper oil

#### SALMON CAKES

House made salmon cakes, arugula tossed in roasted garlic vinaigrette, lemon crème fraîche

#### BREAD AND BUTTER

Whipped butter, fresh herbs, pickled onions, roasted garlic, capers, served with Big Ed's bread

### SECOND COURSE

#### BUTTERNUT SQUASH SOUP

Roasted butternut squash bisque, crème fraîche, toasted pumpkin seeds

#### PEAR SALAD

Balsamic pears, mixed greens, toasted pumpkin seeds, Oregon blue cheese, honey vinaigrette

### MAIN COURSE

#### PORK CHOP

Rosemary-brined Salmon Creek pork chop, collard greens, smoked gouda mac n' cheese, apple relish

#### DUCK & GNOCCHI

Culver Farms duck breast, handmade sweet potato gnocchi, brown butter-sage cream sauce

#### SALMON

Brined and smoked Skuna Bay salmon, roasted tomato and goat cheese risotto, asparagus, dill beurre blanc

#### STEAK AU POIVRE

Pepper-crusted teres major, chive mashed potatoes, roasted carrots, Dijon-brandy cream sauce

750 NW Lava Road #139, Bend

541-318-8435 | thejackalopegrill.com

Tuesday-Saturday 5-8 p.m. | Happy Hour 5-6 p.m.

PHOTOGRAPHY BY MOT PHOTOGRAPHY | BOTTOM BY BENJAMIN EDWARDS



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, beer mustard and bread & butter pickles

WHIPPED FETA DIP

Tangy whipped feta dip and cream cheese with a hot honey drizzle, chili crisp and toasted nuts served with warm naan bread and veggies

PROJECT BOARD

Shareable board with salami, capicola, smoked gouda, cheddar, dried apricots, bread and butter pickles, honey crisp apple, beer mustard and warm naan bread

FALL SALAD

Mixed greens, arugula, walnuts, feta, red onion, apple, candied bacon delicata squash, served with maple-Dijon vinaigrette with a balsamic drizzle

THE ITALIAN SANDO

Pepperoni, ham, salami, tomatoes, banana peppers, provolone cheese, shredded lettuce and house made Italian dressing on a hoagie

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

PHOTOGRAPHY BY TINA PAYMASTER

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 and 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 and 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, spinach and Parmesan

### SALADS

#### CHICKEN CAESAR

Crisp romaine, Parmesan, house made croutons and pepper

#### FARMSTAND CHICKEN COBB

Chicken, roasted carrots, egg, artichokes, tomatoes, garbanzos, asparagus, gorgonzola and 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 160, Bend  
541-749-1060 | pastini.com

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

#### CRAB CORN DOGS

Six mini poached crab and scallop mousse morsels dipped in house made corn dog batter served with fried caper tartar sauce and lemon wedges

#### ANTIPASTI PLATE

Sopressata, capicola, manchego and warmed brie. Accompanied with a cranberry habanero jam, beer mustard, pickled onions, olives, Mama Lil's peppers and a side of grilled rosemary bread

#### STEAK BITES

Eight-ounce teres major bites sauteed with oyster and crimini mushrooms, shallots, garlic and a house demi glace

### ENTREES

#### KING SALMON

Seven-ounce King Salmon seared and served over a house made lemon Parmesan risotto accompanied with roasted delicata squash. Topped with a red pepper relish and micro greens

#### SPARE RIB RAGU

Chef's Great Grandma's recipe! Pork ribs slow cooked in a rich tomato sauce served over house made pappardelle pasta topped with Parmesan and fried sage

#### BLACKSMITH BURGER

Half pound American Kobe patty on brioche bun with lettuce, pickles, tomato, aioli and shaved red onion served with fries

#### 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

#### SURF AND TURF

Grilled seven-ounce filet atop creamy Newburg sauce, petite bay scallops, four fresh jumbo shrimp. Dungeness crab and chili oil drizzle topped with green onion

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

Open Wednesday-Sunday 4 p.m.-Close  
Closed Monday-Tuesday  
Happy Hour 4-6 p.m.





# THE HUDSON

The Hudson is a live-fire chophouse and social club in Central Oregon where wood and charcoal shape the menu with smoke and char. Classic and clever cocktails, purposefully selected wines, and genuine hospitality. A place to gather, connect, and indulge.




---

 SAMPLE MENU
 

---

### CAVIAR SERVICE

Served tableside by the ounce with aerated crème fraîche, purple onion, chervil, tapioca puffs and Meyer lemon

### OYSTER BAR

#### OYSTERS OR CLAMS ON THE HALF SHELL

Hama Hama Bay. Served with house tonic mignonette, Gompers cocktail sauce, fermented chili hot sauce, escabèche and lemon

#### OREGON DUNGENESS CRAB

6 ounces of fresh crab served with house tonic mignonette, Gompers cocktail sauce, fermented chili hot sauce, escabèche and lemon

### SMALL PLATES

#### OYSTERS ROCKEFELLER

Hama Hama oysters with spinach, tomatoes, Ibérico ham, cream and absinthe

#### COAL KISSED OREGON ALBACORE

Yuzu kosho, dashi, compressed watermelon radish and burnt scallion ponzu

#### NITRO VALLEY FOIE GRAS

A silky, decadent nitro valley foie gras preparation, complemented by a lift of vibrant pineapple and mint imbued Flor de Caña

### HAPPY HOUR

#### OREGON BAY SHRIMP TOAST

Vietnamese mint and passionfruit nam jim jeow

#### ANIMAL CRACKERS

Albacore tartare, foie gras, chicharrónes, Golden Osteria caviar, yuzu kosho mayo and burnt scallion ponzu

### DINNER

#### WOOD FIRED STEAKS

Well Rooted Filet, Sanchoku New York, Yamazaki 12-Year A5 Wagyu Zabuton, A5 Wagyu New York or Washugyu Mushroom Garum "Eye of Rib"

#### WOOD FIRED CHOPS

Lanroc Farms Pork Collar, Anderson Ranch Lamb Belly, Oregon Venison Saddle or Local Half Chicken

#### WOOD FIRED SEAFOOD

Lobster Thermidor, Whole American Red Snapper or Alaskan King Crab Legs

#### CELERIAC AGNOLOTTI

Fermented chili, hazelnut, preserved lemon and goat butter

#### ADDITIONS

Bone marrow, seared foie gras, Dungeness crab, truffle butter

### DESSERTS

#### TABLE SIDE NITRO ICE CREAM

The ultimate dessert experience. We freeze ice cream with liquid nitrogen at your table. Flavors offered on Chef's whim. Features a sundae bar with all the fixings

#### BLACK SESAME KAKIGORI

Coconut dulce de leche, compressed Asian pear, ube gummy bears with yuzu syrup

#### FOIE GRAS DIPPIN DOTS

Butterscotch pudding, dark chocolate, vanilla crèmeux and candied hazelnuts

900 NW Wall St., Bend  
thehudsonrestaurant.com

Happy Hour Wednesday-Sunday 3-5 p.m.

PHOTOGRAPHY BY JULIA KELLEHER

# 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

### PINK LADY SOUR

London Dry Gin, lemon, raw egg white, raspberry powder

### THE LAST BLOOM

Marigold infused reposado tequila, roasted poblano honey lime, pickled pepper brine

## HAPPY HOUR BITES

### WOOD FIRED CARROTS

Herbed goat cheese, chili oil, pistachio

### 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

Cascade mushrooms, roasted corn, hazelnuts, brown butter, parmesan fonduta

### CAST IRON SCALLOPS

Cauliflower, apple and raisin agrodolce, chicory, hazelnut brown butter

### MALFADINE 'ALLA' NORCINA

House sausage, marscapone, cream, pecorino, nutmeg, black truffle

### SEARED ALBACORE CRUDO

Preserved tomato butter, chanterelles, corn, shishito peppers, sourdough

### BALSAMIC BEEF SHORT RIB

Potato purée, roasted carrots, mushroom ragoût, crispy shallot

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.

PHOTOGRAPHY BY ALYSON BROWN

# 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

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

#### SPICY CHICKEN-APPLE SCRAMBLE

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

### LUNCH

#### RICOTTA AND APPLE FLATBREAD

Roasted apple, caramelized onion, balsamic and smoked gouda

#### CHORIZO MAC 'N' CHEESE

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

#### PANZANELLA SALAD

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

#### BEET AND BURRATA SALAD

Arugula, oranges, California almonds with sherry-dijon dressing

### DINNER

#### LEMON GARLIC HUMMUS

Hazelnut muhammara, raw vegetables and pita bread

#### PAN ROASTED MARY'S CHICKEN BREAST

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

#### RICOTTA GNUDI

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

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

PHOTOGRAPHY BY ELY ROBERTS





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

### SPECIALTY PIZZAS

Specializing in large group orders. Gluten sensitive, vegan and dairy free options available. Always a variety of mouth watering pizzas available by the slice.

#### 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, portobella 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

### SALADS

#### HOUSE SALAD

Mixed greens, Roma tomatoes, onions and Parmesan

#### CAESAR SALAD

Romaine lettuce, Parmesan, croutons and our house made Caesar dressing

#### MONDO SALAD

Mixed greens, Roma tomatoes, onions, feta, Parmesan, kalamata olives, toasted pine nuts and our house vinaigrette

### ADDITIONAL EATS

#### GARLIC DOUGH KNOTS

Our pizza dough twisted up with fresh garlic, butter and Parmesan

#### MOZZARELLA BREADSTICKS

Cheesy sticks smothered in mozzarella, garlic and herbs and prepared with our house made pizza dough

### DAILY SPECIALS

#### LUNCH SPECIAL

Every day from open until 3 p.m.

Pizza slice, house salad and soda: \$9

Sub wine or beer +\$3

#### AFTER MOUNTAIN SPECIAL

Every day from 3-5 p.m.

Any two slices and a soda: \$9

Sub wine or beer +\$3

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

PHOTOGRAPHY TOP LEFT & BOTTOM RIGHT BY  
KARLA DIAZ CANO | ALL OTHERS BY ELY ROBERTS





**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

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

### CURRY PUFF

Puff pastry filled with Japanese curry, chicken, potatoes, carrots and onion

### CHICKEN KARAAGE

Deep fried chicken with lemon aioli

## NOODLE DISHES

### SPICY BASIL UDON BACON

Stir-fried udon with yellow onion, garlic, Thai basil, chili, bacon topped with tobiko

### 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, teriyaki sauce, radish and pickled ginger served over rice

### GRILLED SALMON MISO

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

### KIM'S FRIED RICE

Fried rice with kimchi, egg, chashu pork, pork belly with fried garlic and scallions

## DESSERTS

### SHIBUYA TOAST

Vanilla ice cream and almond slices on brioche bread

### MISO TOFFEE CAKE

Coffee sponge cake topped with caramel miso and cashew nuts

---

1900 NE Division St., Bend

458-836-7655

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

PHOTOGRAPHY BY TINA PAYMASTER



# 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 atop 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

Two Locations in Bend:

325 SW Powerhouse Drive, Suite 130 | 541-318-9866

1500 NE Cushing Drive, Suite 130 | 541-322-9866

cafeyummm.com





Experience the vibrant flavors of Vietnam in the heart of the Old Mill District. Our menu honors timeless culinary traditions—from delicate, aromatic bowls of pho to fresh vermicelli and rice noodle soups, each dish crafted with balance, depth and authenticity.



S A M P L E M E N U

**APPETIZERS**

**FRIED EGG ROLL**

Choice of pork or tofu, filled with taro, onion, carrot, mushroom, green onion, egg, black pepper and noodles served with sweet chili sauce

**VIETNAMESE FRIED CHICKEN WINGS**

Your choice of sweet and sour sauce with basil or garlic and fish sauce with green onion

**VERMICELLI NOODLE BOWL**

**SPECIAL COMBINATION**

Combination of noodles, egg rolls, grilled shrimp and pork

**STIR FRY LEMONGRASS TOFU VERMICELLI**

Stir fried tofu with lemongrass, onion, green onion, garnished with cilantro

**SHRIMP PAD THAI**

Stir fried pad thai with shrimp, egg, sweetened radish, green onion, onion, house pad thai sauce, bean sprout, lime and peanuts

**BANH MI-VIETNAMESE SANDWICH**

**FRIED EGG SANDWICH**

Fried egg with special house soy sauce, black pepper

**VIETNAMESE MEAT BALL SANDWICH**

Pork meat ball marinated with tomato sauce and soy sauce

**STIR FRIED TOFU SANDWICH**

Stir fried tofu with lemongrass, onion, green onion and soy sauce

**SOUP PHO**

**SPECIAL COMBINATION PHO**

Combination of noodles, slices of round beef, brisket, tendon, tripe and beef meat ball

**CHICKEN OR OXTAIL PHO**

**VEGETABLE PHO**

Veggie broth topped with fried onion, cabbage, carrot, broccoli, bean sprout, tofu, mushroom

330 SW Powerhouse Drive, Suite 150, Bend  
541-241-9888 | oldmilledistrict.com/dining/pho-88

Open Wednesday-Sunday at 11:30 a.m.  
Monday-Tuesday at 4 p.m.

PHOTO LEFT BY GWEN SHOEMAKER | RIGHT BY ALYSON BROWN



Fuel your adventures with hearty, inspired eats from Luckey's Woodsman. We're bringing back our grandparents' legacy, who named us to honor the great outdoors. We offer elevated comfort food for your adventures, with three ways to enjoy. See below!

## SAMPLE MENU

### CAMPER KITS

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

### LUCKEY'S CATERING SERVICES

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

### TRAILSIDE KITCHEN IN SISTERS

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

#### WANDERLUST WRAP

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

#### BRUTUS SALAD

A vegan spin on the classic: massaged kale, Brutus dressing, cashew parm, crostini 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 p.m.

Food Truck: Lazy Z Ranch, 68540 US-20, Sisters | 541-480-8181

Check website for updated food truck hours | [luckeywoodsman.com](http://luckeywoodsman.com)

PHOTOGRAPHY BY ARIAN STEVENS





# 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](http://scphotel.com/terra).

## SAMPLE MENU

### TO START

#### PATATAS BRAVAS (V, GF)

Crispy fingerling potatoes, pan seared in Zero Acre oil and served with a red pepper tahini sauce and our signature chimichurri

#### MUSHROOM TARTINE (GFA)

Three pieces Unity Bread sourdough grilled and topped with pan-seared gourmet mushrooms, aged goat cheese, leeks and fresh herbs

#### ROASTED EGGPLANT (GF+)

Roasted eggplant accompanied by sautéed onion, curried spiced yogurt, jeweled pomegranate seeds and toasted almonds

### FROM THE GARDEN

#### ROGUE ORCHARD SALAD (VA, GF+)

Farm fresh curly kale, crisp Oregon apple slices, pungent Rogue blue cheese, candied Oregon hazelnuts and a tangy apple vinaigrette

### FARM-FRESH ENTREES

#### HIGH DESERT RIB EYE (GF)

Oregon Beef Co. ribeye rubbed with coffee, topped with herb butter and served with polenta-crusted sweet potatoes and red pepper tahini sauce. Includes creamy kale with chorizo, preserved lemon and garlic.

#### WELL ROOTED RISOTTO (VA, GF)

Creamy arborio rice with white wine, onion, garlic and roasted winter squash, topped with manchego cheese and crispy fried sage

### HAND-CRAFTED PIZZAS

#### WINTER SQUASH PIZZA (VA, GFA)

Squash puree, roasted fennel, goat cheese, DD Ranch pork chorizo, lime-cardamom sauce and cilantro

#### PEAR-ADISE PIZZA (GFA)

Caramelized onion, speck ham, pear, provolone, mozzarella, Rogue blue cheese, topped with fresh arugula and pomegranate molasses

#### PIZZA RANCHERO (GFA)

Chimichurri, fresh mozzarella, speck ham, DD Ranch pork chorizo, roasted jalapeño, finished with a creamy garlic sauce and fresh chives

(GF) gluten free • (GFA) gluten free available • (V) vegan • (VA) vegan available • (+)contains nuts

509 SW 6th St., Redmond | 541-348-8101

[scphotel.com/terra](http://scphotel.com/terra)

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

PHOTOGRAPHY BY TINA PAYMASTER



La Catrina Chingona celebrates strong women through fresh, modern Mexican fusion. Our chefs honor rich heritage by blending traditional techniques with global influences to create exceptional flavors. Explore a taste of our menu below.

## SAMPLE MENU

### DISHES

#### LLEVAME A LA PLAYA

A Thai style ceviche with fresh shrimp, fresh citrus, coconut milk, Fresno chilis, sliced red onion, avocado, cilantro, pomegranate and Maldon sea salt flakes. Served with house tortilla chips. (GF, DF)

#### VEGAN CHORIZO ENCHILADA

Vegan chorizo, grilled onions and corn wrapped in corn tortillas, topped with house vegan red enchilada sauce, vegan cheese, pico de gallo and fresh cilantro. Served with whole black beans and verde rice. (VG GF)

#### VAQUERO WET BURRITO

A large flour tortilla is filled with rice, refried beans, your choice of carnitas, chicken or carne asada, along with Monterey jack cheese and pico de gallo.

It is then topped with a blend of house red and verde sauces, additional Monterey jack cheese and a drizzle of Mexican crema for a delicious finish.

#### AGAVE CHILI RELLENO

A savory and sweet dish made of pork and ground beef mixture with fresh pears, apples, apricots and pecans, seasoned and stuffed in a roasted poblano pepper.

Topped with a house creamy cheese sauce, pomegranates and cilantro. (GF)

#### MOLE NEGRO OSSOBUCCO

Erica's homemade mole over slow cooked ossobucco, cilantro, white sesame. Mole sauce is a complex, traditional Mexican sauce known for its rich and varied flavor profiles, often featuring a combination of sweet, spicy and bitter notes. Served with rice, beans and house corn tortillas.

### COCKTAILS

#### YUZU MARGARITA

Fresh yuzu juice, orange liquor, tequila blanco, lime juice.

#### CASA DE MUERTOS MEZCALITA

House Mezcal, Lilikoi, fresh yuzu, orange bitters, cinnamon, fresh citrus, Patrón Orange Liquor.

#### SMOKED PILONCILLO OLD FASHIONED

Bulleit Rye Whiskey, chocolate bitters, Piloncillo simple, orange peel, smoked.

400 NW Smith Rock Way, Terrebonne

lacatrinachingona.com

Women Owned & Operated | Open Tuesday-Saturday 4-9 p.m.

PHOTOGRAPHY BY TINA PAYMASTER





—  —  
**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 or sausage or ham, french toast, pancakes 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 house made chipotle Hollandaise sauce atop an English muffin.

**SMASH BENEDICT**

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

**CHICKEN FRIED CLUB**

A classic chicken fried steak crafted into a club sandwich with bacon, cheddar cheese, mayo, two eggs your way and a large house chicken fried steak all between sourdough bread and served with sausage gravy for dipping and your choice of side.

**THE SAVORY CREPE**

Large crepe stuffed with chicken, béchamel, sauteed 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.

**CHICKEN & WAFFLES**

Petite sugar pearly waffles, topped with honey butter glazed fried chicken and fresh fruit. Make it spicy Nashville chicken if you like the heat!

**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.

**THE WOODSMAN BURGER**

Ground elk, bison, wagyu beef and wild boar, bacon, garlic black pepper aioli, white cheddar cheese, arugula, tomato and one egg your way all on a Sisters Bakery sesame toasted brioche bun.

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

Open daily 7 a.m.-2 p.m.

PHOTOGRAPHY BY TINA PAYMASTER



Since 2008, The Pump House Bar & Grill has been a locally owned, family-friendly Central Oregon staple. Offering a diverse menu in a charming country atmosphere, it features a separate bar for sports and music, plus a large summer patio with an outdoor bar and concert area.

## SAMPLE MENU

### DISHES

#### BLACKENED STEAK COBB

Charbroiled steak cooked to your liking. Mixed greens, tomato, grilled corn, gorgonzola, croutons, hardboiled egg, onion, and bacon crumbles, served with house bleu cheese dressing

#### TERREBONNE BRUSSELS SPROUTS

Brussels tossed in a salty-sweet coating, topped with cranberries, bacon, goat cheese, candied pecans and balsamic glaze

#### SANTA FE EGGROLLS

The best eggrolls in town! Filled with chicken and Southwestern veggies

#### CLAM CHOWDER

A classic recipe that has been perfected and served for over a decade. Served only on Fridays and Saturdays.

#### THE ROUND UP

Tender sliced Flat Iron steak over mashed potatoes, smothered in a portobello marsala cream sauce, and topped with asparagus and onion rings (GF)

#### SEAFOOD FETTUCCHINE

Fettuccine noodles coated in our rich, homemade Alfredo sauce, accompanied by succulent lobster, fresh salmon, flaky cod and juicy shrimp

#### DEL RIO ASPARAGUS

Pan-fried chicken breast sautéed with Del Rio Vineyards Pinot Gris in a mushroom bacon cream sauce, served with mashed potatoes and asparagus

#### COCONUT SHRIMP TACOS

Cheese-encrusted tortillas filled with coconut hand-battered prawns, deep-fried and topped with house sauce and fresh mango salsa

### COCKTAILS

#### MIDNIGHT COWBOY

Espresso martini with peanut butter whiskey, raspberry Chambord, Baileys and espresso

#### ALL HAT NO CATTLE

Pendleton whiskey, peach purée, muddled mint and muddled lemons

#### BUCKLE BUNNY

Blend of muddled citrus, citron vodka, and guava purée, served with a sugar rim

#### OLD MONEY OLD FASHIONED

Cherry bitters, dark cherry juice, Bulleit, orange peel, smoked with cherry wood

8320 US-97, Terrebonne

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

PHOTOGRAPHY BY ALYSON BROWN

TERREBONNE





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 aioli 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

#### SANTA FE SHRIMP SALAD

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

#### GRILLED CHICKEN CAPRESE

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

#### CLASSIC FRENCH DIP

Slow roasted in house and thinly sliced, served on a pub roll with house made 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

#### TOMATO VODKA LINGUINI

Comfort in a bowl — linguini bathed in a creamy tomato vodka sauce with savory Italian sausage, smoky pancetta, caramelized onions and garlic. Simmered slow and finished with a touch of spice and Parmesan. Served with toasted garlic ciabatta bread

#### YELLOWFIN POKE BOWL

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

#### 12oz NEW YORK STRIP

21-day aged, full bodied with a rich beefy flavor New York Strip steak grilled to order and topped with a chimichurri compound butter and 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.- 9 p.m.

PHOTOGRAPHY BY ELY ROBERTS



# 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

### SANDWICHES

MOUNTAIN MAN

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

MT. BACHELOR

Avocado, eggs and bacon

### EMPANADAS

Flavors to choose from: Beef, creamy cheese chicken, ham & cheese, tomato basil cheese, spinach & cheese, bacon egg & cheese, chorizo potato egg & cheese, dulce de leche and apple

### 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 Sisters Coffee and Metolius Tea with a selection of specialty flavors and house made 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.

PHOTOGRAPHY BY ELY ROBERTS



# Savor This

## DINING GUIDE

A glimpse into Central Oregon's restaurant scene



The Lodge, Black Butte Ranch

### ▲ 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 several 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. 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.



Wild Rye

### ◀ 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.

TOP PHOTO BY TINA PAYMASTER



The Lodge, Black Butte Ranch

## 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 with ingredients sourced from local farmers and purveyors. For a casual option, the **Trailhead Grill** sports classic pub fare for those craving microbrews and a juicy burger. **The Coyote Lounge** serves signature cocktails 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.

## 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. When summer sun returns, **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.



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.

## 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.

# Savor This

## DINING GUIDE

For a more complete listing of Central Oregon restaurants, see [savormagazine.com](http://savormagazine.com).



La Catrina Chingona

### ASIAN

#### FIVE JAPANESE BAR & RESTAURANT

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

**821 NW Wall St., #100 | Bend**

#### CROWN CURRY

Indian cuisine rooted in family recipes and refined for a modern palate. Signature curries and tandoori dishes highlight bold spices and fresh herbs.

**1465 SW Knoll Ave. | 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**

#### GALLEY BEND

Thai-inspired dishes from a team of chefs who bring global experience to Bend's east side. Find bold flavors, classic curries and noodle dishes.

**62080 Dean Swift Road, #100 | 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**

### PHO 88

Traditional Vietnamese fare in the Old Mill District featuring aromatic bowls of pho, rice noodle soups and vermicelli bowls layered with fresh herbs.

**330 SW Powerhouse Drive, #150 | Bend**

### REAL TASTE OF INDIA

Classic Indian favorites served buffet-style or à la carte alongside beer, wine and cocktails—plus Bend's first Indian grocery shop under one roof.

**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.

**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 bibimpap, lettuce wraps or boneless short ribs served with a selection of colorful sides.

**1133 NW Wall St., #100 | Bend**

## BAKERIES & CAFES

### BACKPORCH COFFEE ROASTERS

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

**Three locations | Bend**

### BLISSFUL SPOON

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., #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 where they allow the true flavors of each ingredient to take center stage. for breakfast, lunch and dinner, indoors or out.

**Two locations | Bend**

### LONE PINE COFFEE ROASTERS

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

**Two locations | Bend**

### M'S BAKERY

Fresh-baked breads, such as sourdough and focaccia, as well as chilaquiles and house made tortilla soup.

**330 SW Powerhouse Drive, #140 | Bend**

### SPARROW BAKERY

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

**2748 NW Crossing Drive, #110 | Bend**

### SISTERS BAKERY

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

**251 E Cascade Ave. | Sisters**

### THUMP COFFEE ROASTERS

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

**Three locations | Bend**

### THE VILLAGE BAKER

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

**1470 SW Knoll Ave. | Bend**

## 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 meals to another level in a warm 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. Repeat daily.

**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 | 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**

### 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 NW 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**

### STACKS DINNER AND DELICATESSEN

A Pacific Northwest take on the classic New York deli from the team behind Zydeco Kitchen. Enjoy in-house cured meats, smoked fish and farm-fresh fare.

**545 SW Powerhouse Drive, #624 | Bend**

### THE ROOFTOP AT SCP

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

**521 SW 6th St. | Redmond**



TOP: Yoli | MIDDLE: Hot Lava Bakery  
THIS: Brand 44° N

# Savor This DINING GUIDE

## BREWERIES & PUBS

### 10 BARREL BREWING COMPANY

Specialty beers brewed in Bend, pub grub made from scratch and locally sourced in a lively indoor and outdoor setting.

**Two locations | Bend**

### BEND BREWING COMPANY

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

**1019 NW Brooks St. | Bend**

### BONEYARD PUB

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

**1955 NE Division St. | Bend**

### BROTHER JON'S PUBLIC HOUSE

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

**1227 NW Galveston Ave. | Bend**

### CRUX FERMENTATION PROJECT

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

**50 SW Division St. | Bend**

### DESCHUTES BREWERY

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

**1044 NW Bond St. | Bend**

### THE HIDEAWAY TAVERN

A game-day favorite, classic sports bar with

multiple flat screens, a variety of beers and everything from fondue to burgers.

**Three locations | Bend and Redmond**

### 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**

### PUMPHOUSE BAR & GRILL

Family-friendly dining in Terrebonne offering hearty burgers, steaks and seafood alongside craft beers and cocktails.

**8320 N Highway 97 | Terrebonne**

### SKI INN TAP HOUSE

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

**310 E Cascade Ave. | Sisters**

### SUNRIVER BREWING COMPANY

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

**Two locations | Bend and Sunriver**

### WORTHY

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

**495 NE Bellevue Drive | Bend**

## FINE DINING

### ARIANA

Fine dining in a charming Craftsman bungalow showcasing local farmers and purveyors through refined cuisine and an acclaimed tasting menu.

**1304 NW Galveston Ave. | Bend**

### BLACKSMITH

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

**211 NW Greenwood Ave. | Bend**

### BOS TAURUS

Exquisite cuts of beef served with a refined selection of steak knives in downtown Bend.

**163 NW Minnesota Ave. | Bend**

### BRICKHOUSE RESTAURANT

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

**5 NW Minnesota Ave. | Bend**

### CURRENTS RESTAURANT & LOUNGE

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

**3075 N Highway 97 | Bend**

### DEAR IRENE

Upscale dining with an innovative menu, artfully crafted cocktails and a vibrant Art Deco-inspired ambiance near Drake Park.

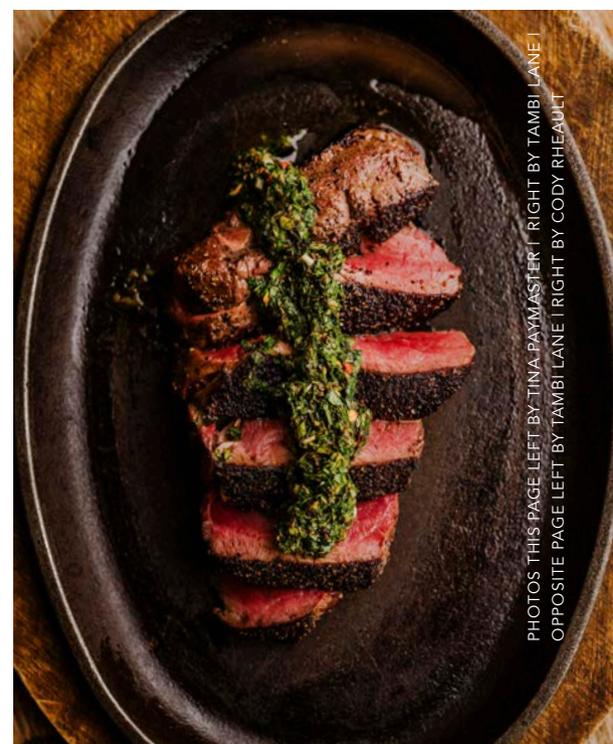
**926 NW Brooks St. | Bend**

### 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**

THIS: Crux Fermentation Project  
RIGHT: Rancher Butcher Chef





LEFT: Dear Irene  
THIS: Hawkeye & Huckleberry Lounge

### 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 seasonal pastas, wood-fired dishes 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**

### THE HUDSON

A live-fire fine dining chophouse and social club offering smoked and charred fare, cocktails and curated wines from Chef George Morris.

**900 NW Wall St. | Bend**

### RANCHER BUTCHER CHEF

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

**2838 NW Crossing Drive, #120 | Bend**

### 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 with a Northwest twist using 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

### CELLAR 65 / PAPILLON

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

**65 NW Newport Ave., #10 | Bend**

### THE FLAMINGO ROOM

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

**70 SW Century Drive, #130 | Bend**

### GOMPERS DISTILLERY

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

**611 NE Jackpine Court, #8 | Redmond**

### PORTELLO

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

**2754 NW Crossing Drive, #104 | Bend**

### SAN SIMÓN

Intimate, candlelit 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 | 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.

**Two locations | Bend**

### HOLA!

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

**Six locations | Central Oregon**

# Savor This DINING GUIDE

## LA CATRINA CHINGONA

Modern Mexican fusion and tequila bar showcasing family recipes. Women-owned and operated, with a seasonal menu and inventive cocktails.

**400 NW Smith Rock Way | Terrebonne**

## XALISCO LATIN CUISINE

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

**3835 SW 21st St., #105 | Redmond**

## PIZZA

### ABE CAPANNA'S DETROIT PAN PIZZA

An eastside pizzeria specializing in Detroit pan pizza. Rectangular pies featuring house made sauce ladled atop cheese to assure never-soggy, always pillowy crusts.

**1462 NE Cushing Drive, #140 | Bend**

### BOONE DOG WOOD FIRED PIZZA

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

**171 East Main St. | Sisters**

### GRACE AND HAMMER PIZZA

Church bells ring on Friday evenings, signaling it's time to go grab a slice of wood-fired pizza and a glass of wine at this historic church in Redmond.

**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**

### 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**

## 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**

## 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**



OPPOSITE PAGE TOP: Luckey's Woodsman  
MIDDLE: Amaterra Kitchen + Social Club  
BOTTOM: El Sancho  
THIS PAGE: Va Piano Vineyards Tasting Room

PHOTOS OPPOSITE PAGE TOP BY ARIAN STEVENS |  
OTHERS AND THIS PAGE BY TINA PAYMASTER



## 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 locations | Bend**

## 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

Gravity flow wines and seasonal Pacific Northwest cuisine in the heart of downtown Bend.

**909 NW Bond St. | Bend**

### BEYOND THE VINE

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

**427 SW 8th St. | Redmond**

### ERMISCH WINERY & TASTING ROOM

Tasting room offering small-quantity, sustainably farmed Oregon wines alongside global imports and charcuterie boards.

**11 NW Lava Road | 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, focused on organic, biodynamic and responsibly farmed wines.

**924 NW Brooks Alley, #12 | 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**

### STOLLER FAMILY ESTATE

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

**555 NW Arizona Ave., #30 | Bend**

### VIAGGIO WINE MERCHANT

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

**210 SW Century Drive, #160 | Bend**

### 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 IN FOODIE PARADISE

If filling your itinerary with crave-worthy eateries is a non-negotiable, you're in the right place. Find balance between culinary innovation and comforting favorites that keep you coming back for more in Central Oregon.

Scan the QR code to dig into the details



3RD ST.



# BEVERAGE

BEER · WINE · SPIRITS

Showcasing the largest selections of spirits, wine, craft beer and ciders, produced locally and from around the world. Our non-alcoholic beverages and mixer options are unique and plentiful for those who want the fun, with or without “the sauce.” Find all the barware and beverage essentials you need to complete your home cocktail corner, vacation fridge or cooler supply!

Open 7 days a week | Closed Thanksgiving and Christmas  
740 NE 3rd Street, Suite 5, Bend | (541) 797-0028  
[3rdstreetbeverage.com](http://3rdstreetbeverage.com)





Lady Bird Cultural Society



M's Bakery



Greg's Grill



Pho 88

## SAVOR EVERY MOMENT

Welcome to Central Oregon's Premier Dining District

[OLDMILLDISTRICT.COM](http://OLDMILLDISTRICT.COM)