



Tacos

Radiantly Rebellious Pop Arte Tacos with Buzz Worthy Beers

1 for \$5 OR 3 for \$12

- 1 **The Frida Kahlo**
sweet potato; Oaxacan cheese, roasted poblano, tomatillo-avocado relish, fresh oregano, Reyes corn tortilla
- 2 **The Aztec**
mulato chile beer-braised Oregon Country short rib; queso smear, tomatillo-avocado relish, mulato chile bbq, fresno chilies, Reyes corn tortilla
- 3 **The Zapata**
seared wild Pacific snapper; guajillo chile sauce, cabbage, mango pico, pickled pepper crema, Reyes corn tortilla
- 4 **The Pancho Villa**
roasted Carlton Farm Yucatecan cochinita pork; black bean smear, pickled red onion, fuego sauce, cilantro, Reyes corn tortilla
- 5 **The Red Headed Stranger**
roast NW Natural chicken thigh; green chile, melted jack cheese, ranchero sauce, chopped lettuce, radish, cilantro, flour tortilla
- 6 **The Mayan**
grilled Oregon Country beef bavette asada; mole verde, cabbage, cotija, radish, lime, Reyes corn tortilla
- 7 **The Sea of Cortez**
fried wild Gulf Capital rock shrimp; carrot-habanero sauce, green cabbage, Mama Lil's pepper crema, mango pico, black lime, flour tortilla
- 8 **The Bourdain**
house made chorizo with Carlton Farm pork; Casad Farm kennebec potato, cotija, crema, avocado relish, pickled white onion, serrano chiles, Reyes corn tortilla
- 9 **Taco Local Especial**
Central Oregon artisan produced ingredients - see chalkboard for today's local

Not Tacos

- Papas Bravas** \$6
fried Casad Farms kennebec potatoes, pickled pepper crema, cotija, cilantro, avocado
- Tulum Taco Salad** \$10
chopped romaine, black beans, roasted poblano, mango pico, radish, pickled onion, toasted coconut, cilantro-lime dressing
add: short rib, snapper, pork cochinitas, shredded chicken, carne asada, or shrimp \$2
- Enchilada Verdes** \$14 / \$16
2 or 3 - crema, cotija, avocado, pickled onion, vegetable rice, choice of short rib, pork, chicken or oaxacan cheese
- Mocajete Mixed Plate** \$16
grilled cactus, roasted peppers, black beans, oaxacan cheese salsa fresca, avocado, 3 flour tortillas, choice of carne asada, snapper & shrimp, or surf & turf

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

Other Stuff

- Chips & Salsa \$2
Chips & Queso \$5
Chips & Guacamole \$6
Spicy Cantina Peanuts* \$4
- Chicharrones \$4
chile & citrus zest, pickled veggie aioli
- Chicken Tortilla Soup \$5
Lights Out Stout Chili \$12
boneless short rib, house made chili powder, corn hushpuppy, fresh cheese, onion, crema
- Nachos \$10
queso, fresno chili, radish, cotija, roasted poblano, avocado relish
add pork, short rib, or chicken \$2

Niños

- Quesadilla \$3.5
Fried Potatoes \$3.5
Taco \$3.5
chicken, pork or beef w/ lettuce & cheese
Side Rice \$2
Side Beans \$2

Dessert

- Churros \$5
cinnamon sugar, cajeta
Mexican Hot Cocoa \$4
steamed milk, spices, whipped cream

Cocktails

- House Margarita \$10
Altos silver, triple sec, fresh lime, simple syrup, salted rim
- Cadillac Margarita \$12
Avion silver, Cointreau, fresh lime, salted rim
- Mexican Mule \$9
Altos silver, ginger beer, lime
- Paloma \$11
Altos silver, fresh grapefruit
- Wine \$7/glass
Twin Vines - vinho verde (Portugal)
Kaiken - malbec reserva (Argentina)
Crios - torrontes (Argentina)

Local. Green. Tasty.

We take pride in sourcing local produce and hops to create our food and beer. Here are some of the farms and ranches we source our products from:

Bend: Agricultural Connections, Boundless Farmstead, Tortillaria Reyes, Worthy Garden Club
Portland/Willamette Valley: Charlie's Produce, Indie Hops, Carlton Farms, Don Froylan Cheese
Central Oregon: Oregon Natural, Casad Farm

Find us on social
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Takeout 541.678.6268
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