

# DESCHUTES BREWERY®



WELCOME TO

## THE BEND PUBLIC HOUSE

Welcome to Deschutes Brewery & Public House. We were established in 1988 by Gary Fish. It was his vision that we would become a community gathering spot for our guests to engage in conversation while sharing handcrafted, world-class beers and food. Today, over 30 years later, this vision continues.  
Thank you for choosing us.

**FAMILY & EMPLOYEE OWNED**

**- SINCE 1988 -**

\*BURGERS AND STEAKS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# SMALL PLATES

### PRETZEL & CHEESE **V**

House-made whole wheat salted pretzel, cheese dip, stoneground Porter mustard | 12

**+ BLACK BUTTE PORTER SAUSAGE 8**

### CHICKEN WINGS

All natural wings, served with carrots and cucumbers, choice of:

- Buffalo & blue cheese
- BBQ sauce & ranch
- Dry and spicy & ranch | 18 **GFA**

### CAJUN FRIES

House-cut Kennebec fries, Cajun seasoning, agave beer aioli | 12 **VA GFA**

### MIRROR POND ARTICHOKE CHEESE DIP

Mirror Pond Pale Ale, roasted chilies, artichoke hearts, spinach, cheeses, tortilla chips | 12 **V**

### HUMMUS OF THE MOMENT

House-made hummus, marinated feta, olive tapenade, roasted garlic, house-baked baguette, artichokes, carrots, cucumbers | 12 **V**

# SALADS

### CAESAR SALAD

Chopped romaine, housemade Caesar dressing, focaccia croutons, lemon wedge, Parmesan | 8/13 **GFA**

### BURRATA SALAD

Mixed greens, farro, roasted beets, candied hazelnuts, pickled onion, burrata, sweet and spicy citrus chili vinaigrette | 18 **V**

### HOUSE SALAD

Seasonal greens, carrots, cucumbers, pickled onions | 6/11 **VA GFA**

#### ADD ONS

+GRILL & CHILL CHICKEN 6 +STEAK 8 +SALMON 9  
+ AVOCADO 2 + VEGGIE PATTY 6

#### DRESSINGS

HERBED RANCH | BLUE CHEESE | CAESAR | APPLE VINAIGRETTE  
CITRUS CHILI VINAIGRETTE | OIL&VIN

# PIZZA

11" IN SIZE

### THE GOAT

Garlic oil, mozzarella, goat cheese, caramelized onions, balsamic reduction and arugula | 20 **V**

### BBQ CHICKEN PIZZA

BBQ sauce, mozzarella, grilled chicken, red onion, candied jalapeños and cilantro | 21

### THE FORAGER

Garlic oil, mozzarella, mushrooms, ricotta, parmesan cheese, truffle oil and arugula | 20 **V**

### MEATHEAD

Marinara sauce, mozzarella, Italian sausage, Black Butte Porter bacon gouda sausage, pepperoni and parmesan cheese | 21

#### ADD ONS

**Meat:** Pepperoni, bacon, Italian sausage, Black Butte Porter bacon Gouda sausage

**Toppings:** Caramelized onions, red onions, portobello mushrooms, bell peppers, roasted garlic, arugula, basil

**+ ADDITIONAL TOPPINGS 1 + MEAT 3**

**SUBSTITUTE VEGAN MOZZARELLA ON ANY PIZZA**

# BURGERS & SANDWICHES

SERVED WITH HOUSE-MADE SEA SALT POTATO CHIPS

#### SUBSTITUTE:

PUB FRIES 2 | SIDE HOUSE SALAD 2  
CAJUN FRIES 2 | SIDE CAESAR 2  
GLUTEN FREE BUN 2 | VEGAN BUN 2

### DOUBLE D SMASH BURGER\*

Two 4oz High Desert Farms beef patties smashed with onions, cheddar cheese, lettuce, tomato, pickles, roasted garlic aioli on a house-baked brioche bun | 19 **+BACON 3 +AVOCADO 2 GFA**

### NASHVILLE CHICKEN SANDWICH

Spicy breaded chicken, coleslaw, pickles, sweet beer aioli, house-baked brioche bun | 18

**+PEPPER JACK 2 +AVOCADO 2**

### BACON BLEU BURGER\*

High Desert Farms third-pound beef patty, bacon, bleu cheese, caramelized onions, lettuce, tomato, roasted garlic aioli, house-baked brioche bun | 20 **+AVOCADO 2 GFA**

### BLACK BUTTE PORTER SAUSAGE SANDWICH

Black Butte Porter-Bacon-Gouda sausage, caramelized onions, arugula, stoneground Porter mustard, house-baked hoagie | 18 **+BACON 3**

### VEGGIE BURGER

Butternut squash and chickpea patty, lettuce, tomato, pickled onions, agave beer aioli, house-baked brioche bun | 17 **VA GFA**

**+AVOCADO 2 +CHEDDAR 2 +VEGAN PEPPER JACK 2**

### STEAK SANDWICH

Blackened flat iron steak, caramelized onions, arugula, horseradish cream sauce, blue cheese crumbles, house-baked hoagie roll | 21 **+BACON 3**

### ELK BURGER\* **GFA**

Bacon jam, gouda, arugula, garlic mayo, house-baked brioche bun | 20 **+JALAPEÑO 2**

#### SAUCES

BBQ | HERBED RANCH | BLUE CHEESE | AGAVE BEER AIOLI  
FRY SAUCE | GARLIC MAYO | CHIMICHURRI **+.5**

# PUB FAVORITES

### MAC & CHEESE

Cavatappi pasta, five cheese sauce, broccoli, breadcrumbs, served with a side salad | 18 **V**

**+BACON 3 +CHICKEN 6 +BLACK BUTTE PORTER SAUSAGE 6**

### THE DESCHUTES FLAT IRON\*

Grilled 8oz flat iron steak topped with bordelaise and crispy shallots, served with a hot seasonal vegetable and buttermilk mashed potatoes | 37 **GFA**

### FISH & CHIPS

Panko-crusted cod, hand-cut Kennebec fries, house-made tartar sauce, lemon, coleslaw | 14 / 18 / 22

### PAN SEARED COHO SALMON\*

Za'atar-seasoned Fish & Family seared coho, seasonal vegetable, arugula, warm citrus chili couscous salad with cranberries, golden raisins, almonds | 29



**V** | VEGETARIAN **VA** | VEGAN AVAILABLE **GFA** | GLUTEN-FRIENDLY AVAILABLE

**ALL BREADS, PIZZA DOUGH, BUNS AND DESSERTS  
MADE IN OUR BAKERY IN HOUSE**

20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE  
LIMIT OF 4 PAYMENTS PER PARTY