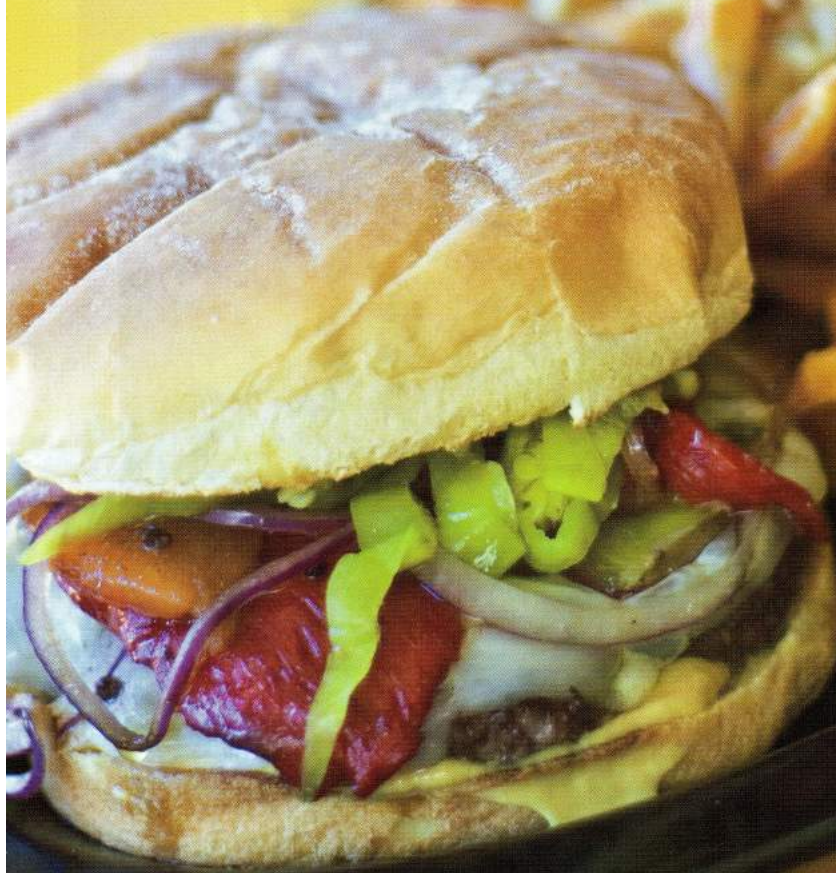


dining out | NEW RESTAURANT

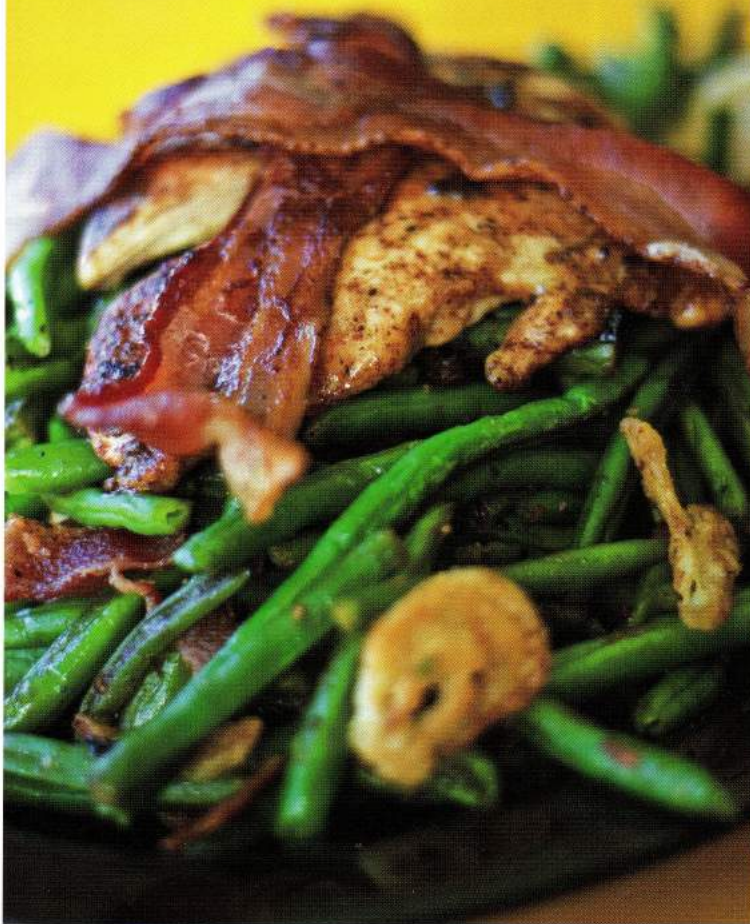
**SPOTLIGHT** Bend Burger  
Company

STORY BY AMY PEREZ  
PHOTOGRAPHY BY AARON OLSON



The Franklin Avenue Burger comes with Provolone cheese, roasted red peppers, pepperoncinis, grill onions and Bend mustard sauce.

Seared green beans with crunch onions and bacon can be topped with any burger, steak or chicken selection.



## Back to Burger Basics

THE BEND BURGER COMPANY opened its doors this summer in downtown Bend. In this short time, the restaurant has already developed a loyal and enthusiastic group of regular diners who enjoy classic burgers. A menu full of American favorites, friendly service and charming decor make this place authentic and fun for lunch and dinner.

For owners John and Kristy Hayes, this burger joint is a culmination of many years of menu planning and research. Their search for what makes a great burger concluded in one ideal: "keep it simple" with a "one touch" policy. This means that high-grade ground chuck patties are each hand pressed and tossed onto the sizzling steel grill, which locks in natural juices to ensure a finale of fabulous flavor.

Bend Burger Company believes a hamburger patty should be great on its own. Toppings are accessories that, according to the Hayes, should complement and bring out the best in the beef's natural flavor. Garnishes such as perfectly cut crisp dill pickles, juicy tomatoes with robust flavor, a bun that won't fall apart and lettuce that adds the right amount of crunch may sound trivial, but these deliberately chosen garnishes demonstrate a dedication to providing quality ingredients meant to accentuate the burger's flavors.



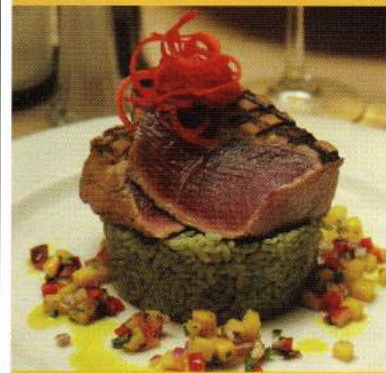
*Seasons*

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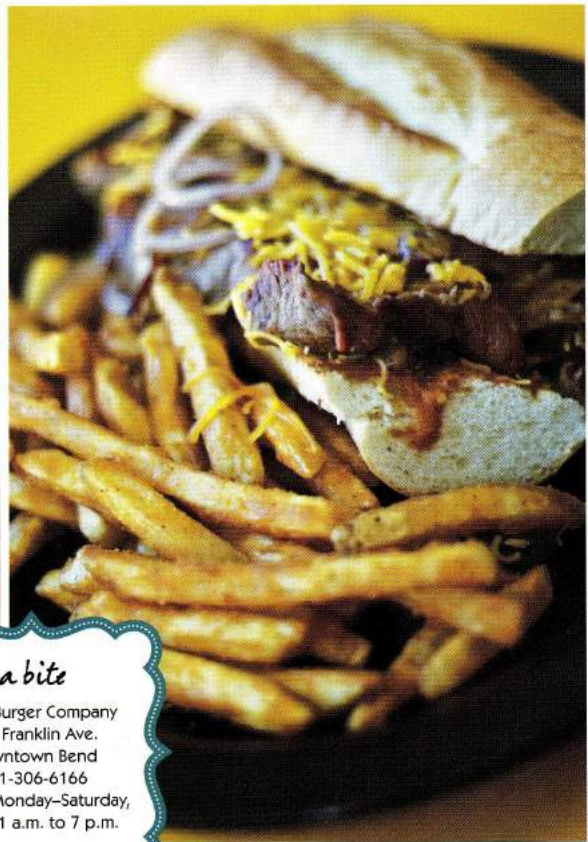
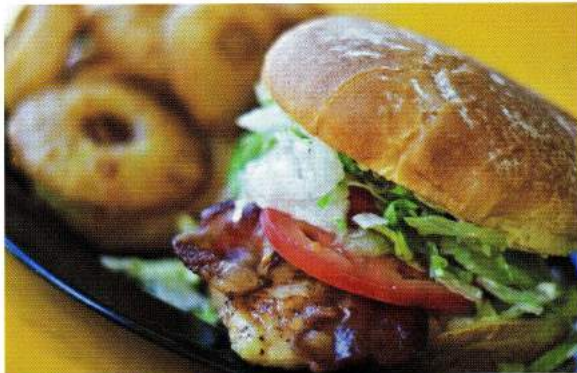


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take a bite

Bend Burger Company  
718 Franklin Ave.  
Downtown Bend  
541-306-6166  
Hours: Monday-Saturday,  
from 11 a.m. to 7 p.m.

Of the eleven burger choices on the menu (one of which is a salad), there is surely a favorite for everyone. Choices include the ever-popular Wall Street with Swiss cheese and roasted garlic, the Broken Top with Bleu cheese and peppered bacon and the Deschutes River with Provolone cheese, grilled ham, teriyaki sauce and pineapple. The Awbrey Butte incorporates a yogurt sauce, cucumber slices and pepperoncini peppers and is served on roasted pita bread. If you are looking for an even more unique burger, try the Lava Butte "Hot" with pepper jack cheese and chipotle peppers or the Bachelor brat of beef mixed with German sausage, Swiss cheese, bacon, sauerkraut and grilled onions.

The Hayes aim to please, which means they also offer wood grilled steak and chicken sandwiches and American classics like chili and grilled cheese sandwiches. French fries with roasted whole garlic cloves, beer battered thick cut onion rings, tortilla chips with homemade spicy salsa, seared green beans and a variety of salad and soups add to the enjoyment of any juicy burger or sandwich. Dessert comes in the form of sweet homemade treats and seasonal shakes made from fresh hard ice cream.

Bend Burger Company pays tribute to the city that gives its name with nostalgic photos on the walls and burgers that are named after local scenic spots. With delicious food and dishes priced all under \$10.00, this is a great spot to add to your list of new places to try. 5



(Clockwise from top left) PAULINA PEAK CHICKEN SANDWICH: Grilled chicken breast, bacon, feta cheese, lettuce and tomatoes with fresh basil mayonnaise. POWERHOUSE STEAK SANDWICH: Tri-tip steak, cheddar cheese, grilled onions, Bend Burger sauce with a hint of salsa on a hot grilled French roll. Bend Burger Co.'s menu is peppered with local names. Outside seating catches the sun on a nice day.