

10 BARREL BREWING CO

STARTERS

PUB SNACK

Lightly smoked almonds, cashews, pumpkin seeds, dried cranberries, chili lime powder, sea salt - 4

KUNG PAO BRUSSEL SPROUTS

Crispy brussel sprouts, kung pao sauce, cashew - 9

DENVER WINGS

Buffalo, Korean BBQ, Sweet Thai chili or BBQ, with celery, carrots and choice of bleu cheese or ranch. (Up to 2 sauces per order) -SM 10 / LG 16

CHIPS AND SALSA

Charred tomato salsa, burnt lime, cotija cheese, tortilla chips, cilantro -7

Add guacamole or queso - 3 each

EGGPLANT BABA GANOUSH

Pita bread, carrots, celery, radish, cucumber, pub chips, olives, banana peppers, -10

10 BARREL STEAK NACHOS

Cajun potato chips with seasoned steak, applewood smoked bacon, jalapenos, garlic, shallots, pepperjack, four cheese sauce, green onion -15

SAUSAGE SESSION

Grilled beer sausage, capicola, pickled red onion, house pickles, red cabbage, beer mustard, cheddar "cheese wiz", served with grilled sourdough -14

BEER MUSSELS

Steamed in our Prinz Pilsner with herb butter, beer mustard, and house frites (fancy word for fries.) -13

GREEN HATCH CHILI PIMENTO CHEESE DIP

Bacon jam, grilled bread -9

SOUP

SOUP DU JOUR

Cup -4 Bowl -7

GREENS

BEET SALAD

Cold smoked salmon, roasted and pickled beets, pumpkin seeds, artisan greens, whipped goat cheese, lemon and olive oil - 14

FARRO & ARUGULA SALAD

Broccoli florets, sunflower seeds, pumpkin seeds, fennel, granny-smith apple, orange gel, maple sherry vinaigrette - 14

THE WEDGE

Iceberg lettuce, avocado puree, sunflower seeds, cherry tomato, bacon, cilantro, cotija cheese, chipotle ranch -13

CAESAR SALAD *

Romaine lettuce, parmesan, croutons, house caesar SM 6 / LG 8

HOUSE SALAD

Mixed baby greens, radish, cherry tomato, cucumber, carrot SM 3 / LG 6

PROTEINS

Chicken -5 Steak* -8 Organic Salmon* -7

HOUSE MADE DRESSINGS:

Balsamic vinaigrette, Bleu cheese, Caesar*,

Chipotle Ranch, Ranch, Maple sherry vinaigrette

PUB GRUB

All of our burgers and sandwiches are served on fresh locally baked breads (sub gluten free bun for \$2)
Sides: fries, chips or potato salad Sub sweet potato fries -1 Sub Caesar or house salad* -2

10 BARREL BURGER *

Custom ground, hand-pressed Chuck and Kobe, cheddar cheese, tomato, lettuce, red onion, pickle, mayo, brioche bun -13
ADD Bacon -2

PUBHOUSE BURGER *

Custom ground, hand-pressed Chuck and Kobe, thick cut bacon, crispy Sinistor Black onions, cheddar cheese, A-1 sauce, lettuce, tomato, mayo, brioche bun -15

BISON BURGER *

Rock River Ranch Bison, beer braised onions, pepperjack cheese, lettuce, tomato, mayo, brioche bun -15

FISH-WICH

Pilsner beer battered snapper, pickled carrot slaw, lettuce, tomato, Old Bay aioli, brioche bun -14

KOREAN FRIED CHICKEN SANDWICH

Korean BBQ sauce, sriracha mayo, citrus slaw, house pickles, served on a brioche bun. -15

KIMCHI BEER BRAT *

Beer sausage, house made kimchi, miso mustard, sriracha mayo, green onions, sesame seeds -12

CHICKEN CURRY SANDWICH

Pulled roasted chicken, mixed with a curry mayo, cashews, crainsins, celery, pickled red onion and cilantro. Served on a ciabatta roll OR over a bed of house greens -12

FALAFEL BURGER

Green harissa, cucumber raita sauce, arugula pickled red onions, brioche bun -13

SPICY ITALIAN BEEF SANDWICH *

Herb-roasted prime rib, capicola, pepperoni, giardiniera aioli, provolone cheese, tomato, pickled red onion, cibatta -15

BLACKENED FISH TACOS

Blackened Rockfish, corn tortillas, black bean puree, cilantro lime crema, radish, served with chips and salsa -15

Just like our brewing philosophy, our dough is made in house daily! All pies are 14" and topped with fresh herbs and parmesan cheese for a truly authentic hand-crafted pizza.

*All pies are available on a personal 10" Gluten Free crust! *Add \$4

PIES

MARGHERITA

Olive oil base, roma tomato, fresh buffalo mozzarella, fresh basil -16

PEPPERONI

Marinara, mozzarella, pepperoni, fresh herbs -17

RINO

Marinara, mozzarella, pepperoni, Italian sausage, pulled pork, black olives, banana peppers - 20

ITALIAN STALLION

Olive oil base, mozzarella, capicola, Italian sausage, roma tomato, black olive, pepperoncini, parmesan -19

PINEAPPLE EXPRESS

Marinara, smoked pineapple, ham, jalapeno, soy caramel, cilantro -18

CUBANO

Olive oil base, Swiss cheese, ham, pulled pork, spicy pickles, Dan's Zippy Mustard Sauce - 18

HACK ATTACK

White cheese sauce, mozzarella, pepperoni, Italian sausage, pulled pork, fresh pineapple and jalapeno - 20

BOBA FETT-A

Olive oil base, mozzarella, artichokes, feta, bacon, basil, parmesan -18

BUFFALO CHICKEN

Olive oil base, mozzarella, bleu cheese, roasted chicken, buffalo sauce, celery -18

TRUSTAFARIAN

Marinara base, mozzarella, goat cheese, spinach, butternut squash, broccoli, cauliflower, pumpkin seeds - 20

COMBO

Marinara, mozzarella, pepperoni, Italian sausage, green bell pepper, mushroom, black olive, red onion, tomato - 20

PLAIN JANE

Marinara, mozzarella, fresh herbs - 15

BUILD YOUR OWN

SAUCES	CHEESE (\$1 EACH)	MEATS (\$2 EACH)	VEGGIES (\$1 EACH)
House Marinara	Shredded Mozz	Pepperoni	Chicken
4 Cheese	Fresh Buffalo Mozz	Italian Sausage	Capicola
Olive Oil	Swiss	Bacon	Pulled Pork
	Cheddar		Jalapenos
	Bleu Cheese		Artichoke
	Cotija		Bell Peppers
			Pepperoncini
			Fresh Basil
			Pineapple
			Mushrooms
			Red Onion
			Roasted Garlic
			Tomato
			Black Olives
			Spinach
			Pickles

DESSERTS

SEASONAL COBBLER

Strussel Topping, Oatmeal Cookie, Vanilla Ice Cream - 7

CHOCOLATE CHEESECAKE BROWNIE

Chocolate Ganache, Vanilla Ice Cream - 5

OUR STORY

We started back in 2006 with three guys in Bend, Oregon who shared one simple mindset; brew beer, drink beer and have fun doing it. Since then our brewery has grown but we will always stay the same... Rough morning? Grab a beer. Big powder day? The "Gone Skiing" sign goes up. Too hot to work? Mandatory company float. You get the picture... Here's to living it up with a beer in hand. **CHEERS!**



GREASE THE KITCHEN WITH A 6-PACK!

Buy the kitchen a 6 pack to show your love for the hard working professionals crafting your food -9

FOLLOW 10 BARREL!



*These items may be served raw or undercooked, or contain raw or undercooked ingredients

The Denver county health department would like us to remind you, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

We are happy to split your check up to 4 ways. Thanks for your understanding.