

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Acme Bakery, Gaston's Bakery, City Peanut Shop, Thomas Hammer Coffee, Independent Meat Co., Porterhouse Meat Market, Starlight Herbs, The Gelato Shop, Rodriguez Tortillas, Meridian Meat Company, Peaceful Belly, Sweet Valley Organics

STARTERS

HUMMUS & PITA

Garbanzo beans, garlic oil, pickled onions, roasted garlic, kalamata olives, cucumbers, feta cheese, carrots, celery, whole wheat pita -11

THAI LETTUCE WRAPS

House ground curry pork wrapped in Swiss chard grilled to perfection. Served with spicy sambal, honey sesame sauce, pickled carrots & daikon radishes, cilantro, red onion, and butter leaf lettuce -10.5

SOFRITO MUSSELS

Mussels steamed in a chorizo tomato broth with fresh oregano and parsley cream. Served with grilled sourdough -11

WINGS

Choice of traditional Buffalo, Spicy Sriracha & Lime, or Hoisin Ginger BBQ sauce. Wings served with celery and your choice of bleu cheese and/or ranch. -SM 9 / LG 15

CRISPY BRUSSEL SPROUTS

Brussel sprouts, pickled mustard seeds and bacon with a house-made honey gastrique glaze. -8

STEAK "NOT JUST" NACHOS

Seasoned potato chips, marinated steak, jalapenos, bleu cheese, our Four cheese blend, bacon and green onions. -13

WARM PRETZELS

Homemade soft pretzels with sea salt. Served with bacon jalapeno ancho pepper cheese sauce. -8

CHIPS AND SALSA

House fried corn tortillas with our house made 10 barrel salsa. -6

GREENS

FARRO & CHARRED KALE

Charred kale, farro, pumpkin seeds and small orange wedges. Tossed with cucumbers, parmesan and roasted shallot balsamic vinaigrette -9
Recommended protein: Sockeye Salmon

CAESAR

Romaine lettuce, kale, diced tomato, shaved parmesan cheese and croutons -SM 5 / LG 7

SHAVED RAINBOW CARROT AND ARUGULA SALAD

Shaved Rainbow Carrots and Arugula tossed in a walnut feta vinaigrette, quinoa, shaved red beets topped with feta, confit cherry tomatoes and apple pie almonds. -8
Recommended protein: Sirloin

HOUSE SALAD

Mixed baby greens, diced tomato, cucumber, red onion, fresh parmesan and croutons -SM 5 / LG 7

PROTEINS:

Prime USDA Sirloin -5 Sockeye Salmon -6
House Smoked Tempeh -4 Grilled Chicken -5
(*Steak cooked to medium rare)

HOUSE MADE DRESSINGS:

Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar, 1000 Island, and Lemon Shallot Vinaigrette

PUB GRUB

Served on Acme or Gaston's Bakery buns/rolls/bread, with thick cut fries.

**All burgers cooked medium, unless specified. *May substitute Black Bean veggie patty on any burger.

Sub soup (when available) -2 Sub House Salad or Caesar -2 Sub gluten free bun -1 Sub sweet potato fries -1

10 BARREL BURGER

Custom ground, hand formed beef patty, cheddar cheese, lettuce, tomato, red onion, pickle, mayo. Served on our Gaston's Bakery bun -11
Add House Smoked Bacon -2

PUBHOUSE BURGER

Custom ground hand formed beef patty, house cured bacon, cheddar, Sinistor Black crispy fried onions, A-1 sauce, lettuce, tomato, mayo. Served on our Gaston's Bakery bun -13

MAC & CHEESE

A throwback to childhood. elbow mac, smoked gouda and cheddar, loaded with bacon and jalapeños. Served with pub chips -12

KIMCHI SALMON BURGER

House made salmon burger seared to perfection. Asian Mustard sauce, house made and aged kimchi topped with shaved green onions. All served on a Gaston Bakery Bun -12.5

STROGANOFF DIP SANDO

Thin sliced oven roasted bottom round steak topped with stroganoff fondu, roasted red pepper bacon jam and fried potato strings. Served with a side of Au Jus all on a Gaston bakery baguette. -12

BOISE BLONDE ALE HAND BATTERED FISH & CHIPS

Six ounce serving of fresh Alaskan Cod. Served with fries, housemade tartar sauce and chipotle cabbage slaw -13.5

THE GARDEN OF VEGAN

Roasted cauliflower tossed with vegan tapenade, romesco spread, arugula, roasted tomatoes and drizzled with vegan lemon aioli. Served on Gaston Bakery Ciabatta bun. -9

FRIED CHICKEN SANDO

Buttermilk and flour dredge fried to a golden brown perfection. Dressed with our house made buffalo sauce, drizzled with a yellow mustard seed gastrique, cumin vinaigrette slaw, bread and butter pickles and mayo. Served on our Gaston's Bakery bun -11

PEANUT BUTTER BACON BURGER

Custom ground hand formed beef patty, house cured bacon, City Peanut Shop's Thai peanut butter sauce, Asian mustard sauce, pickled carrots and cilantro. Served on our Gaston's bakery bun -12.5

B.L.A.S.T. (THE ULTIMATE BLT)

Thick cut house cured bacon, tomato, arugula, avocado and pesto mayo. Served on sourdough. -12 Add local farm fresh fried eggs -1

RAMEN BOWL

Ramen noodles, shaved bottom round steak, cilantro, shaved Brussel sprouts, diced pickled carrots, diced daikon root, sunny side egg, serrano peppers and topped with sambal. -12

MOJO GRILLED PORK CHOP

Mojo marinated bone in pork chop grilled to medium well. Going with a verde fried polenta cake, 10 Barrel Cerveza Negra mole, sunny side egg and drizzled with a cilantro chimichurri sauce. -16

TURKEY CLUB

Lemon brined smoked turkey breast, house cured bacon, oven roasted tomatoes, butter leaf lettuce and Green Goddess sauce served on Gaston's ciabatta bread -11

FISH TACOS

Pan seared rockfish, cabbage jalapeno slaw tossed in cumin lime vinaigrette and a cooling chili crema. Served with chips and salsa -13

10 BARREL BREWING CO

Just like our brewing philosophy, our dough is made in house daily! All pies are topped with fresh herbs and parmesan cheese for a truly authentic hand-crafted pizza. **All pies are available in a 10" Gluten Free crust!

PIES

BUILD YOUR OWN PIZZA

Start w/ a Plain Jane, you take it from there

PLAIN JANE

Tomato sauce, mozzarella & parmesan with fresh herbs. Switch it up with the garlic alfredo sauce for a twist -15 (GF 12)

JUST PEPPERONI

Tomato sauce, large slices of pepperoni & shredded mozzarella -16 (GF12)

MUSHROOM SWISS BURGER PIZZA

Mushroom swiss fondue base, mozzarella cheese, ground beef, roasted garlic, red onions and garnished with green onions and chili flakes.

-19 (GF 14)

COMBO

Tomato sauce, pepperoni, Italian sausage, mushrooms, green peppers, red onion, black olives, tomato & shredded mozzarella -18 (GF 14)

THE BRONCO

Tomato sauce, pepperoni, Italian sausage, pulled pork, olives, pepperoncini & shredded mozzarella -20 (GF 16)

THE HIPPY

Tomato sauce, baby spinach, marinated artichokes, mushrooms, red onion, roasted red peppers, kalamata olives & shredded mozzarella -18 (GF 14)

PESTO CHICKEN PROSCIUTTO

Pesto sauce, prosciutto, grilled chicken, sundried tomato, roasted garlic, shredded mozzarella, ricotta & parmesan -19 (GF 16)

KOREA TOWN

Hoisin bbq base, mozzarella, pulled pork, house made and aged Kimchi, raw red onion and a black sesame seed crust. -19 (GF 16)

THE HACK

Garlic alfredo sauce, pepperoni, house smoked pulled pork, Italian sausage, pineapple, jalapeños & shredded mozzarella -20 (GF 16)

MARGHERITA

Roasted garlic oil base, sun dried tomatoes, fresh mozzarella cheese, roasted garlic herb tomatoes and garnished with chiffonade basil.

-16 (GF 12)

PIZZA & SALAD

A personal sized pizza of your choice served with a house salad. Pizzas come as is, ask server for details. (Price Excludes Gluten Free Crust) -10.50

SAUCES

10 Barrel Tomato*
Garlic Alfredo
Pesto

* Gluten free Sauce

CHEESE

(\$1 EACH)	(\$2 EACH)
Shredded Mozz	Cheddar
Fresh Mozz	Ricotta
Parmesan	Bleu Cheese
	Feta

MEATS (\$2 EACH)

Pepperoni Chicken
Italian Sausage Prosciutto
Candian Bacon Pulled Pork
Bacon

VEGGIES (\$1 EACH)

Jalapeños	Artichoke Hearts	Tomato
Red Peppers	Mushrooms	Olives
Green Peppers	Red Onion	Pineapple
Fresh Basil	Roasted Garlic	Sundried Tomato
Pepperoncini		Spinach

SWEETS

NUTELLA GNACHE FUDGE BROWNIE

This fudge brownie has a mild chipotle kick, filled with a peanut butter mousse and is topped with caramel corn and salted caramel gelato -8

BREAD PUDDING

Buttermilk cardamon bread pudding over housemate creme anglaise with salted caramel gelato. -8

SIMPLY SUNDAE

Vanilla bean gelato from The Gelato Shop, chocolate syrup, and fresh whipped 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!**



BUY THE KITCHEN A 6-PACK!

A practice stolen from the Oven and Shaker in Portland, OR. Who borrowed the practice from the Publican in Chicago, IL -9

FOLLOW 10 BARREL!



@10BARRELBREWING



10BARRELBREWING



10BARRELBREWINGCOMPANY



BARRELBREWING10

*Consuming raw and/or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.