

10 BARREL BREWING CO

STARTERS

PUB SNACK

Lightly smoked almonds, cashews, pumpkin seeds, dried cranberries, chili lime powder, sea salt - 3

ROASTED ROOT VEGETABLES

Cauliflower, baby carrots, sun chokes, herbs, golden raisins, carrot coriander puree -8

DENVER WINGS

Choice of Cholula buffalo, sweet Thai chili or spicy Sriracha and lime, celery and choice of bleu cheese or ranch -SM 10 / LG 16

CHIPS AND SALSA

Charred tomato salsa, burnt lime, cotija, tortilla chips, cilantro -6

THAI COCONUT CURRY HUMMUS

House made pita bread, carrots, celery, cucumber, cauliflower, radish -9

10 BARREL STEAK NACHOS

Cajun potato chips with seasoned steak, applewood smoked bacon, jalapeños, garlic, shallots, gorgonzola, pepperjack, four cheese sauce, green onion -14

SAUSAGE SESSION

Grilled beer sausage, sliced prosciutto, pickled red onion, spicy dill pickles, red cabbage, beer mustard, cheddar "cheese wiz" served with grilled sourdough -14

PEI MUSSELS

Italian sausage, fennel, tarragon, tomato, Sinistor black ale, focaccia -13

GREEN HATCH CHILI PIMENTO CHEESE DIP

Bacon jam, grilled bread -9

GREENS

QUINOA SALAD

Roasted butternut squash, pickled squash, arugula, toasted pumpkin seeds, granny smith apple, crasins, parmesan, balsamic vinaigrette -12

Recommended protein: Steak

ROASTED BEET SALAD

Roasted beet variations, goat cheese yogurt, orange, arugula, pecan granola, red wine vinaigrette -10

Recommended protein: Organic Salmon

CAESAR SALAD *

Romaine and escarole lettuce, parmesan, house croutons SM 6 / LG 8

Recommended protein: Chicken

CHOPPED SALAD

Chopped kale and romaine, hard boiled egg, bacon, avocado, parmesan, crispy onions, smoked tomato vinaigrette -12

Recommended protein: Steak

HOUSE SALAD

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

PROTEINS:

Chicken -4

Steak* -7

Organic Salmon* -7

HOUSE MADE DRESSINGS:

Smoked tomato vinaigrette, red wine vinaigrette, balsamic vinaigrette, ranch, bleu cheese, Caesar*

PUB GRUB

All of our burgers and sandwiches are served on fresh locally baked breads (sub gluten free bun for \$2)

Sides: fries or chips

Sub sweet potato fries -1

Sub Caesar or house salad* -2

10 BARREL BURGER *

Custom ground hand formed patty, cheddar cheese, tomato, lettuce, red onion, pickle, mayo -12 Bacon -2

PUBHOUSE BURGER *

Custom ground hand formed patty, thick cut bacon, crispy Sinistor Black onions, cheddar cheese, A-1 sauce, lettuce, tomato, mayo -14

WHITE BUFFALO BURGER

Custom ground and hand formed local buffalo patty, white cheddar, braised beer onions, lettuce, tomato and mayo -15

PORK SHOULDER PASTRAMI

Corned pork shoulder, sauteed caraway cabbage, beer mustard, swiss cheese, served on rye bread -13

COUNTRY FRIED CHICKEN

Brined boneless chicken thigh, fried golden brown. Served with house made hot sauce, bread and butter pickles and potato salad -15

BEER BRAT *

Beer sausage, caraway cabbage, beer mustard, bread & butter pickles, scallions, all on a Hinman's Bakery hoagie roll -12

CHICKEN CURRY SANDWICH

Pulled roasted chicken, mixed with a curry mayo, cashews, crasins, celery and cilantro served on a ciabatta roll (or over a bed of house greens) -10

AVOCADO SANDWICH

Crispy tempura avocado, pickled beets, alfalfa sprouts, tomato and mayo -12

SMOKED SALMON

Smoked salmon, arugula, bacon, avocado, smoked mustard seeds, aioli, pickled red onion, ciabatta bread -12

BAJA FISH TACOS

Rockfish, corn tortillas, chipotle crema, cumin, cilantro, Jalapenos, lime slaw, served with tortilla chips -15

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 personal 10" Gluten Free crust! *Add \$4

PIES

MARGHERITA

Olive oil base, roma tomato, Colorado fresh buffalo mozzarella, fresh basil -14

RINO

Marinara, mozzarella, pepperoni, Italian sausage, pulled pork, black olives, banana peppers, herbs -18

TRUSTAFARIAN

Marinara, mozzarella, butternut squash, goat cheese, cauliflower, baby kale, mushrooms, broccolini, toasted pumpkin seeds -16

DEVILS ON HORSEBACK

Date puree, goat cheese, bacon lardons, sunflower seeds, calabrian chili oil, arugula -18

HAIL MARY

Olive oil base, caramelized onion, mozzarella, blue cheese, garlic, chopped rosemary, seasoned steak, arugula -19

HACK ATTACK

White cheese sauce, mozzarella, pepperoni, Italian sausage, pulled pork, fresh pineapple and jalapenos -16

MAI THAI PIE

Sriracha lime sauce, grilled chicken, mozzarella, red onion, cucumber, cilantro, cashews, carrot, radish -16

PEPPERONI

Marinara, mozzarella, pepperoni -16

PINEAPPLE EXPRESS

Marinara, smoked pineapple, ham, cilantro, fresno peppers, soy caramel -16

THE COMBO

Marinara, mozzarella, pepperoni, Italian sausage, green bell peppers, mushrooms, black olives, red onion, tomato -18

SAUCES

House Marinara*
4 Cheese
Sriracha Lime

* Gluten free Sauce

CHEESE (\$1 EACH)

Shredded Mozz
Fresh Mozz
Parmesan
Cheddar
Bleu Cheese

MEATS (\$2 EACH)

Pepperoni
Italian Sausage
Bacon
Chicken
Prosciutto
Pulled Pork

VEGGIES (\$1 EACH)

Jalapenos
Red Peppers
Green Peppers
Fresh Basil
Mushrooms
Red Onion
Roasted Garlic
Tomato
Olives
Kale

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!



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BARRELBREWING10

*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.