

10 BARREL BREWING CO

STARTERS

PUB SNACK

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

ROASTED ROOT VEGETABLES

Cauliflower, baby carrots, fingerling potatoes, herbs, golden raisins, carrot coriander puree -8

DENVER WINGS

Choice of Buffalo, Sweet Thai chili or BBQ, with celery, carrots and choice of blue cheese or ranch -SM 10 / LG 16

CHIPS AND SALSA

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

ROASTED RED PEPPER HUMMUS

Pita bread, carrots, celery, radish, cucumber, pub chips, olives, banana peppers, chili oil -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, prosciutto, chicken liver pate, 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

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 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, white cheddar, lettuce, tomato, mayo, brioche bun -15

SMOKED SALMON SANDWICH

Smoked salmon, arugula, bacon, avocado spread, smoked mustard seed aioli, pickled red onions, ciabatta bread -13

KOREAN FRIED CHICKEN SANDWICH

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

SOUP

COLORADO PORK GREEN CHILI

Cup -4 Bowl -7

SOUP DU JOUR

Cup-4 Bowl-7

GREENS

GREEK QUINOA SALAD

Spinach, arugula, cucumber, red onion, tomato, sunflower seeds, feta cheese, kalamata olive crumbles, Mediterranean vinaigrette -12

ROASTED BEET SALAD

Roasted beet variations, goat cheese yogurt, orange, arugula, pecan granola, red wine vinaigrette -11

CAESAR SALAD *

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

CHOPPED KALE SALAD

Chopped kale and romaine, white cheddar, parmesan, dried cranberries, spiced pumpkin seeds, granny smith apple, sherry vinaigrette -12

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:

Sherry vinaigrette, Red wine vinaigrette, Balsamic vinaigrette, Ranch, Bleu cheese, Mediterranean vinaigrette, Caesar*

BEER BRAT *

Beer sausage, caraway cabbage, beer mustard, bread & butter pickles on a hoagie roll -12

CHICKEN CURRY SANDWICH

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

AVOCADO SANDWICH

Lightly beer battered avocado half, mayo, tomato, cucumber, pickled red onion, arugula, brioche bun -12

FRENCH DIP SANDWICH

Herb-roasted prime rib, creamy horseradish sauce, swiss cheese, house made au jus, all on a hoagie roll. -15

BLACKENED FISH TACOS

Blackened Rockfish, corn tortillas, pickled jalapeno slaw, Tomatillo Salsa Verde, guacamole puree, 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, Colorado 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

DEVILS ON HORSEBACK

Date puree, goat cheese, bacon lardons, sunflower seeds, Calabrian chili oil, arugula -19

PINEAPPLE EXPRESS

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

PROSCIUTTO

Olive oil base, mozzarella, prosciutto, caramelized onion, roma tomato, arugula, balsamic reduction, fresh herbs, parm -19

HACK ATTACK

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

AARD-VARK

White cheese sauce, spinach, artichokes, oven roasted chicken, red onion, roasted garlic -18

SMOKIN' FREE BIRD

BBQ sauce, mozzarella, bleu cheese, smoked onion, roasted chicken, banana peppers, fresh herbs -18

MEXICAN STREET CORN

Olive oil base with Mozzarella cheese, Cotija cheese, roasted corn, tomatoes, jalapenos, roasted garlic, cilantro, lime crema and dusted with traditional spices -18

HAIL MARY

Olive oil base, caramelized onion, mozzarella, blue cheese, roasted garlic, chopped rosemary, seasoned steak, arugula -20

COMBO

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

BUILD YOUR OWN

SAUCES

House Marinara
4 Cheese
Thai Chili Sauce
Olive Oil

CHEESE (\$1 EACH)

Shredded Mozz
Fresh Buffalo Mozz
Parmesan
Cheddar
Blue Cheese

MEATS (\$2 EACH)

Pepperoni
Italian Sausage
Steak
Bacon
Chicken
Prosciutto
Pulled Pork

VEGGIES (\$1 EACH)

Jalapenos
Artichoke
Green Peppers
Banana Peppers
Mushrooms
Red Onion
Roasted Garlic
Fresh Basil
Tomato
Black Olives
Spinach
Caramelized Onions
Corn

DESSERTS

CHOCOLATE CAKE

Chocolate cake, house made peanut butter pudding, candied bacon - 5

CARROT CAKE

Carrot cake, nutmeg vanilla cream frosting - 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!



*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.