

# 10 BARREL BREWING CO

## THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Aloha Produce, Paradise Produce, Big Ed's Bakery, Sparrow Bakery, Wilder Land & Sea, and Childers Meat inc.

### STARTERS

#### LEMONGRASS OYSTER SHOOTER \*

Willapa Bay oyster\* in a curry rimmed sample glass, lemongrass cocktail sauce and lime wedge -3

#### CHAR GRILLED VEGGIES

Cumin scented heirloom carrot, sweet potato, and chili dusted squash with a tahini cauliflower puree, topped with parmesan and walnut basil pesto -10

#### CALAMARI \*

Fried calamari tossed w/ tomato, lemon, garlic, red onion & parsley, served w/ garlic IPA aioli\*(contains raw egg)-11

#### WINGS

Choice of traditional buffalo or spicy sriracha & lime, celery, carrot, choice of gorgonzola or ranch dipping sauce -SM 9/LG 14

#### HUMMUS

Mama Lil's chili pepper infused hummus served with garlic cumin flatbread, fresh veggies and radish -8

#### STEAK & GORGONZOLA NACHOS

Your choice of cajun potato chips or fries with steak, applewood smoked bacon, jalapeños, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onion -14

#### CHIPS AND SALSA

House fried corn tortilla chips and 10 Barrel salsa -6

#### BEER BRAISED BRAT PLATE

Zenner's beer braised brat served with IPA mustard, Sasquatch ale cheese spread, pickled cucumber, pickled onion, and toasted baguette -9

#### THE ROCKY BURGER PATTY

In memory of our greatest regular, this custom blend of chuck and wagyu is guaranteed to keep those tails wagging. -6

### GREENS

#### QUINOA SALAD

Toasted quinoa, arugula, sweet potato, papitas, and goat cheese tossed in an Aleppo chili vinaigrette -10

Recommended Protein: Beer Marinated Chicken

#### FRESH VEGGIE SALAD W/ SOCKEYE SALMON\*

Brussels, kale, red cabbage, toasted almonds, fried parsnips, parmesan, and Bristol Bay Sockeye Salmon, tossed in an apple cider vinaigrette -14

#### SPRING BEET & ARUGULA SALAD\*

Local mix of beets, oranges, toasted Oregon walnuts, goat cheese, tossed in a citrus vinaigrette w/ crispy prosciutto-13

#### CAESAR \*

Romaine lettuce, parmesan cheese, croutons, ceasar dressing\* (contains raw egg) -SM 6/LG 9

#### HOUSE SALAD

Arcadian mixed greens, carrots, grape tomatoes, and radish -SM 5 / LG 8

#### PROTEINS:

Beer Marinated Chicken -4 Portobello Mushroom -4

Flank Steak\* -6 Bristol Bay Sockeye Salmon\* -6

#### HOUSE MADE DRESSINGS:

Buttermilk Ranch, Creamy Gorgonzola, Caesar (contains raw egg), Apple Cider Vinaigrette, Aleppo Chili Vinaigrette, Citrus Vinaigrette

### PUB GRUB

All sandwiches and burgers are served on fresh, locally baked bread with french fries. Sub portobello mushroom for any of our burgers.

All burgers cooked to our guests specification. Sub gluten-free bun -1 / Sub salad -2

#### 10 BARREL BURGER \*

A custom blend of chuck and Wagyu beef patty\* with cheddar cheese, roma tomato, lettuce, red onion, pickle, and mayo, on Big Ed's potato bun -12 bacon -2

#### PUBHOUSE BURGER \*

A custom blend of chuck and Wagyu beef patty\* with cheddar cheese, applewood smoked bacon, crispy Sinistor Black onion, lettuce, tomato, mayo, and A-1 sauce, on Big Ed's potato bun -14

#### ELK BURGER\*

W/ havarti cheese, maple pepper bacon, hard cider glazed onion, and garlic IPA aioli\* (contains raw egg), on Big Ed's potato bun -15

#### CHIPOTLE CHICKEN SANDO

Beer marinated grilled chicken with pepper jack, lettuce, red onion, tomato, and chipotle mayo, on Big Ed's potato bun -13

#### POKE BOWL\*

Marinated Bristol Bay wild Sockeye Salmon, steamed rice, pickled onion & cucumber, fried tofu, Sriracha & wasabi aioli\*(contains raw egg), garnished w/ toasted sesame seeds, green onion & cilantro-14

#### SPICY BLACK BEAN BURGER

Northwest black bean patty, melted Tillamook pepperjack cheese, pineapple habanero salsa, shredded lettuce & chipotle mayo, on Big Ed's potato bun -13

#### 10 BARREL FISH & CHIPS

Sasquatch ale batter, half pound of pacific cod, red cabbage slaw, house tartar, and "chips" -14

#### HOT PASTRAMI

Applewood smoked top round beef pastrami with swiss, caramelized onion, red cabbage slaw, mayo, and IPA mustard, on Sparrow Bakery's Rye -13

#### SKILLET MAC & CHEESE

Pasta shells, andouille sausage, sharp cheddar Pub Beer cheese sauce, topped with cajun potato chip crumbles -13

#### CUBANO STROMBOLI

Ham, pulled pork, Mama Lil's peppers, caramelized onion, swiss, and cilantro, with a side of IPA mustard cheese sauce -12  
(This dish does not come with a side)

#### PORK VERDE TACOS

Carlton Farms pork shoulder braised in our green chili & tomatillo sauce w/ lime cabbage, cilantro, cotija, radish & avocado puree-13

#### TORTA MEXICANO

Pork verde, pepperjack, escabeche, red onion, and chili aioli, on a Sparrow Bakery hoagie, with a side of spicy tomato broth for dipping' -13

\*Deschutes 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.

# 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 also available on a 10" Gluten Free crust!

## PIES

### BUILD YOUR OWN 15" PIZZA

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

#### PLAIN JANE

Tomato sauce and shredded mozz -15 (GF -11)

#### JUST PEPPERONI

Tomato sauce, shredded mozz, slices of pepperoni -16 (GF -12)

#### MARGHERITA

Tomato sauce, fresh mozz, fresh basil leaves, extra virgin olive oil, salt and pepper -15 (GF -11)

#### COMBO

Tomato sauce, shredded mozz, pepperoni, Italian sausage, mushrooms, peppers, red onion, black olives, grape tomato -20 (GF -16)

#### THE COWBOY

Tomato sauce, shredded mozz, pepperoni, Italian sausage, pulled pork, black olives, Mama Lil's peppers -20 (GF -16)

#### AUTUMN VEGGIE

Walnut basil pesto, goat cheese, shredded mozz, roasted squash, heirloom carrots, kale, fresh sage and pickled onion -19 (GF -15)

#### CLIN-TON

Sinistor BBQ sauce, shredded mozz, grilled chicken, bacon, roasted garlic, pineapple, cilantro -19 (GF -15)

#### THE JACA (HACK-A)

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeños -20 (GF -16)

#### SHANGHAI

Sriracha lime base, shredded mozz, pepperoni, chicken, red onion, peppers, pineapple, and cilantro -20 (GF -16)

#### ITALIAN CHICKEN PESTO

Tomato sauce, shredded mozz, chicken, artichoke, arugula, kalamata olive, prosciutto and pesto drizzle -19 (GF -15)

PERSONAL PIE OF ANY STYLE W/SALAD (NO 1/2 & 1/2, AVAILABLE UNTIL 4PM) -12

### SAUCES

10 Barrel Tomato  
Garlic Cream Sauce  
Sinistor Black Ale BBQ  
Walnut Basil Pesto  
Sriracha Lime

### CHEESE (\$1 EACH)

Shredded Mozz Cheddar  
Fresh Mozz Gorgonzola  
Parmesan Goat Cheese (\$2.00)

### MEATS (\$2 EACH)

Pepperoni Chicken  
Italian Sausage Prosciutto  
Ham Pulled Pork  
Bacon

### VEGGIES (\$1 EACH)

Jalapeños Artichoke Hearts Red Onion  
Peppers Mama Lil's Peppers Pickled Onion  
Fresh Basil Mushrooms Fresh Sage  
Sweet Potato Black Olives Kale  
Squash Kalamata Olives Cilantro  
Roasted Garlic Grape Tomato Carrots  
Pineapple Arugula

## SWEETS

### CAST IRON COOKIE PIE

Warm chocolate chip cookie topped with Tillamook vanilla bean ice cream -6

### ICE CREAM SUNDAE

Tillamook vanilla bean ice cream topped with chocolate syrup, crushed toffee, whipped cream and a cherry -7

## 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!**



### STOKE OUT THE KITCHEN WITH A 6-PACK!

You like beer?! They do too! Let them know how great your meal was with the gift that keeps on giving! -9

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