

BEERS ON TAP

SESSION

EVERLASTING LIGHT* **SAMPLER #1**

SAISON / IBU 17 / ABV 5.2%

Classic, funky, yeast-driven beer with notes of pear, apricot, and lemon. - 6

HOMEGROWN* **SAMPLER #3**

COLORADO CREAM ALE / IBU 10 / ABV 5%

Unfiltered, sessionable, with a kick of hops, this beer is Colorado in a pint. Brewed with Genie pale malt from Root Shoot Malting in Loveland and Chinook hops from Billy Goat Hop Farm in Montrose, this beer is light, citrusy, yet oh so satisfying! - 6

PUT ME IN, KOLSCH* **SAMPLER #10**

GERMAN-STYLE KOLSCH / IBU 25 / ABV 4.9%

Light, crisp, refreshing golden ale. Perfectly balanced and well rounded, this is 10 Barrel Denver's all day, every day go to beer. - 6

PRINZ PILS*

GERMAN-STYLE PILS / IBU 37 / ABV 5%

A perfectly harmonious expression of beer's four main ingredients: malt, hops, water, and yeast. None overtakes the others, but they're all ready to party! - 6

H-E-DOUBLE HOCKEY STICKS* **SAMPLER #2**

HELLES LAGER / IBU 25 / ABV 5%

Traditional, golden, southern German lager with soft, bready malt notes and a kiss of floral hops - 6

WILD CARD

MINT CONDITION* **SAMPLER #9**

AMERICAN SOUR W/ BUDDHA'S HAND & MINT / IBU 3 / ABV 5.6%

Vibrant and bright, this American sour boasts bold flavors of fresh mint and Buddha's Hand (a gnarly citrus fruit), reminiscent of the best mojito you've ever had! (SERVED IN A SNIFFER) - 7

CUCUMBER CRUSH

AMERICAN SOUR / IBU 10 / ABV 5%

What's more refreshing than a cold glass of tap water? A cold glass of cucumber tap water. I think you know where we're going here...we added cucumbers to our sour Berliner Weiss to give you a nice refreshing substitute to tap water. (SERVED IN A SNIFFER) - 7

VALHALLA* **SAMPLER #6**

NORTHWEST RED ALE / IBU 48 / ABV 6.7%

Brimming with hop notes of wet pine needles, white grapefruit, and ooey-goey resin, this luscious red will stick to your lips and your heart - 6

KILLA B*

BOURBON BARREL-AGED BROWN ALE / IBU 40 / ABV 10.5%

After 10 months in Buffalo Trace barrels, this malty monster has finally emerged from its curated cave. Powerful notes of toffee, prunes, pound cake, and of course, bourbon pervade this barrel-aged beauty.

(SERVED IN A SNIFFER) - 7

NITRO

BLACK GOLD-NITRO*

PORTER / IBU 30 / ABV 5.8%

Hardly any style has as long a history as porter. Humble, robust and dry, with malt-driven notes of dark chocolate, torched caramel and coffee, only the color belies its supreme drinkability. - 6

*Brewed here at our Denver pub by Kay Witkiewicz

BEERS ON TAP

HOPS

SECRET SAUCE X*

IPA / IBU 54 / ABV 7.1%

Our ever-evolving house IPA explores the wide and varied world of hops. This iteration showcases lush notes of pineapple, guava, and orange. - 6

EMERALD SHADOW* **SAMPLER #8**

JUICY IPA / IBU 40 / ABV 6.7%

Imagine your favorite fruit smoothie. Now think of it as a beer. Bright layers of blueberries, strawberries, and fresh mango nestle on top of a silky, creamy malt body. No fruit was harmed in the making of this IPA- it's all hops, baby! - 6

BLOOD RUNS COLD

BLOOD ORANGE IPA / IBU 60 / ABV 5.3%

This juicy, citrus-infused IPA was brewed with a huge late minute and dry hop addition of Simcoe, Mosaic, and Equinox hops to provide an enticing hop aroma. Subtle sweetness from 84 lbs of blood orange juice and zest balance the aggressive hop flavor. - 6

JOE IPA

IPA / IBU 70 / ABV 6.9%

This IPA was originally called SAM - which stood for the hop-build; Simcoe, Amarillo, Mosaic. Then we heard that this was a trademark issue with a large craft brewery in the northeast, so we had to change it. What's in a name? JOE it is. - 6

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

This West Coast style IPA is our flagship beer. We can talk about how good it is, but we'd rather you just give it a run for yourself. Apocalypse Now! - 6

PEARL IPA

DOUBLE IPA / IBU 75 / ABV 7.8%

The first beer Whitney brewed in the Portland brewhouse, the Pearl IPA is the Portland pub's best-seller. A perfect marriage of old and new-school IPAs, with classic notes of pine & grapefruit alongside bright tropical mango & guava. - 7

SECRET SAUCE #7*

AMERICAN IPA / IBU 57 / ABV 6.8%

Tropical yet dank, this iteration of the Denver pub's flagship IPA series showcases notes of fresh pine, yellow mango, and tangelo. - 6

SNAKE JOOSE* **SAMPLER #4**

IPA W/ MAIZE / IBU 52 / ABV 7.8%

No beer defines the spirit of 10 Barrel Denver quite like this magical elixir. Intense hop notes of white grapefruit, mango and passionfruit nestle on a soft malt backbone, slowly but surely sneaking up on you like a snake in the grass. - 6

YOUNG SQUEEZY

NE HAZY IPA / IBU 50 / ABV 6.2%

Some may call the "New England IPA" a trend, some call it a style, we call it wicked good. With a soft malt profile, low IBU, and a huge tropical hop profile, it drinks just like fruit juice. - 6

BIRDS OF A FEATHER* **SAMPLER #5**

EXPERIMENTAL PALE / IBU 30 / ABV 5.2%

Brewed in collaboration with Cargill Malts and Hopsteiner for the Craft Brewers Conference held in Denver this year, this simple pale ale highlights two different malts and one experimental hop. Rooibos tea and raspberry creamsicle notes from the hop dovetail into a deep and zesty malt profile, creating a crisp yet balanced beer. - 6

DARK

STINISTOR

BLACK ALE / IBU 28 / ABV 5.7%

This beer has been around almost as long as the brewery. Don't be fooled by the name, this dark beer is light bodied and smooth with hints of chocolate and coffee. Stinistor has an "ask for it by name" cult following. - 6

BLACK GOLD*

PORTER / IBU 30 / ABV 5.8%

Hardly any style has as long a history as porter. Humble, robust and dry, with malt-driven notes of dark chocolate, torched caramel and coffee, only the color belies

its supreme drinkability. - 6

DARK NECESSITIES* **SAMPLER #7**

MINT & CACAO NIB STOUT / IBU 30 / 5.9%

Sumptuously chocolaty stout with fresh mint and toasted cacao nibs. If lava cake and thin mints melted into a glass together, this beer would be the result. - 6

THE OTHER OPTIONS

\$6

CAPE COD CRANBERRY ABV 4.5%

INDIAN RIVER GRAPEFRUIT ABV 4.5%

LQD HARD COCONUT WATER + PINEAPPLE ABV 4.2%

10 SERIES SAMPLER

10 beers in one visit to the pub. Includes all staff picks of what we drink after work. A variety of beers brewed on-site and at our other pubs. Reference the Sampler #'s on the inside of the menu. - **14**

5 SERIES SAMPLER (SUNDAY-FRIDAY)

Your chance to try any 5 beers that pique your interest. Choose wisely! Ask our staff for help - **9 (Sorry - NOT available on Saturdays.)**

INTERESTED IN HOSTING AN EVENT?

Please visit www.10barrel.com/banquet-rooms for inquiries and availability

CHARITY OF THE MONTH

Come join us on Tuesday April 30th, from 5-9pm in support of this month's local charity partner. You can contribute all month long by purchasing one of our 'Drink It Forward' shirts for \$20.

10 Barrel - Denver is proud to partner with local charities every month!

10 BARREL BREWING CO

BEER LIST

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BEER TO GO

6/12/15 PACKS:

JOE IPA - 10	Apoc IPA - 10
Pub Beer (15)-14	Blood Runs Cold-10
Out of Office-10	Pearl IPA-10
Cucumber Crush-13	Trail Beer-10
Raspberry Crush-13	Crush Mix Pack-(12)-22

GROWLERS:

64oz Glass-Empty-8
64oz Glass + Fill - 15

FIFTY/FIFTY GROWLERS:

Fifty/Fifty 64oz-w/ Fill - 45

YETI RAMBLER GROWLER:

Rambler 32oz-w/ Fill - 30

REFILLS: 64OZ - 10 / 32OZ - 7

10 Barrel Brewing

UPDATED 4/4/19