

## COCKTAILS

### Shot of the Week 13

#### *Irish Duck Fart*

Kahlua, Baileys, Jameson

### Huckleberry Moscow Mule 13

Wild Roots huckleberry vodka, lime, simple, ginger beer

### Mionetto Spritz 12

Prosecco, St Germaine, Aperol, lime, soda

### Smooth Operator 14

Vida Mezcal, cherry puree, lime, agave, orange liqueur

### Forever Fall 13

Bourbon, lemon, cranberry, OJ, simple, cinnamon sugar rim

### Pineapple Daquari 12

Pineapple, white rum, lime, simple

### It Takes Two 13

Espolon tequila, Aperol, lime, agave

(Substitute Mezcal - 14)

### Fall Sangria 15

Red wine, apple juice, orange liqueur, cherry juice

### Rye Sazarac 14

Rye, Absinthe rinse, peychauds, simple,

## WINE

### 10 Barrel Sparkling Wine 15 Bend, OR

White - Chardonnay and Pinot Gris blend, dry, pineapple, apricot  
12oz pour

Rosé - Pinot Noir, crisp acidity, strawberry

12oz pour

### Tribute 10/33 Cabernet Sauvignon, CA

Cassis, blackberry, black cherry and ripe plum

### Primarius 10/33 Pinot Noir, OR

Ripe dark fruit, black cherry and milk chocolate

### Callaway 8/30 Chardonnay, CA

Green apple, butterscotch, pineapple, pear, vanilla oak spice

### Chloe 11/36 Sauvignon Blanc, NZ

Tropical fruits, bright citrus

### Acrobat 11/36 Rosé, OR

Raspberry, plum, pomegranate

### Mionetto 8/30 Prosecco

Golden apples, honey, white peach

### Classic Mimosa 9

Prosecco; orange, grapefruit, or pineapple juice

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#### ORIGINAL COCKTAILS

Our house cocktails are mixed and created by our talented pub staff. This excludes our canned cocktails.

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\*An automatic gratuity of 18% will be added to all checks for parties of 10 or more\*

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UPDATED 10/15/22

## HOPS

### Fukton 7 Fresh Hop IPA / 6.3% ABV / 50 IBU

Fukton was developed to celebrate the hop harvest season. We built this beer to be all about the hops with a simple, to the point west coast style malt bill to showcase the star of the show....The fresh off the vine Cascade and Mosaic hops from Sodbuster Farms in Salem. We used 1,300 pounds of juicy, orange laced fresh hops. That's a Fukton! Sit back and welcome in the fall with this once a year beer!

### Space Ghost 7 IPA / 7.2% ABV / 55 IBU

Hybrid IPA- a melding of the best of both IPA worlds- Starts off with all the tropical notes from a hazy and finishes with all the dankness of a west coast.

### Apocalypse 7 IPA / 6.8% ABV / 70 IBU

This west coast style IPA is our flagship beer. We can talk about how good we think it is, but don't take our word for it, try it yourself!

### Farewell IPA\* 7 NW IPA / 6.5% ABV / 60 IBU

Pale malt, passionfruit, mango, cannabis notes and coconut juice up this NW IPA that is the second to last of the farewell brews from Whitney.

### Rock Hop 7 Cold IPA / 7.1% ABV / 45 IBU

After a full day trekking, side-stepping a rock ledge, or scrambling to the summit, set down your pack and crack one open. Rock Hop is a cold fermented lager with bold hoppiness traditionally seen in a West Coast IPA. Azacca, Cashmere, El Dorado, and Idaho 7 hops give notes of fresh pine and orange zest with low bitterness on a soft malt backbone. Lace up

### Nature Calls 7 Mountain IPA / 7.1% ABV / 45 IBU

West Coast IPA meets East Coast IPA and somewhere in the middle you get the Mountain IPA. This beer has the big juicy hop profile the IPA lover craves, paired with a restrained bitterness and a refreshingly smooth dry finish. Amazingly balanced, ultra refined and incredibly quaffable. your boots, stash a few cans, and get hiking - beer tastes best at elevation.

### Profuse Juice 7 IPA / 6.5% ABV / 40 IBU

The focus of this addicting Hazy IPA was to bring out all of the tropical juicy hop flavors we could while keeping the bitterness in check and balanced. Huge whirlpool additions and multiple Dry Hopping did the trick.

### Cloud Mentality 7 IPA / 7% ABV / 55 IBU

This Hazy IPA was brewed to showcase the potential of the highly sought after Strata Hop. Big juicy tropical fruit notes are backed up with sticky-sweet kind bud aroma. The bitternes is mild and balaced with a medium malt body. Cheers!

## DARK

### Pray for Pow 7 American Stout / 7% ABV / 60 IBU

This is not your ordinary American Stout. This recipe has taken home 4 Golds, 3 Silvers, and 4 Bronze medals over the years. This recipe hits you with dark chocolate, coffee, citrus, and berry notes to make a deep impact on your palate. Enjoy the same award-winning beer with a fresh new look.

## CIDER

### Refreshy 7 Pomegranate Cider / 6.8% ABV / 0 IBU

Refreshed and ready... This hard cider blends crisp apples from the Northwest with pomegranate juice to create an inviting fruit flavor that perfectly complements the bright apple character you know and love. The result is balanced and refreshing with maximum drinkability.

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#### LOCALLY BREWED

An asterisk\* means that this beer was brewed on site by Portland Brewmaster Whitney Burnside.

## SESSION

### Club Tread 7 IPA / 5% ABV / 45 IBU

We set out on a brewing adventure to make low ABV IPA full of hop flavor and bursting with fruit aroma. Eldorado Hops and mandarin orange combine in this beer to make it ultra-bright and thirst quenching. Get off the corporate ladder and go climb the peak on the screensaver you've been staring at and celebrate your summit with Club Tread.

### Pilsner 7 Pilsner / 5.7% ABV / 35 IBU

This is a classic German-style Pilsner brewed the traditional way to enhance complexity. We used Noble hops to give it the authentic character you expect from a Pilsner. Made with tradition and exceptional quality ingredients.

### Pub Beer 6 Lager / 5% ABV / 14 IBU

Pub Beer started as a project to create and easy drinking craft lager that our brewery employees could enjoy during the day and still be productive.

## WILD CARD

### Fruit and Flower Sour\* 7 Tropical Sour with Chamomile / 3.6% ABV / 15 IBU

Whitney made you a lovely kettle sour fermented with pineapple, passionfruit, orange zest and chamomile. (Served in a snifter)

### Honey Peach Saison\* 7 Saison / 6.5% ABV / 20 IBU

Dedicated to our own 10 Barrel PDX bartender, Savannah. We brought back this olide but REAL goodie to help you savor the last of summer's harvest. This saison was fermented with floral honey and loads of locally grown Baird Family yellow peaches. (Served in a snifter)

### Guava Crush 7.5 American Sour / 5.2% ABV / 10 IBU

We love guava and if you do as well, this beer is for you! We packed pink guava flavor and aroma into our tart Berliner Weisse base. Like all our Crush series, this beer is fruit focused and made for the sour beer lover. (Served in a snifter)

### Raspberry Crush 7.5 American Sour / 6.5% ABV / 6 IBU

A great introduction to the sour world. Raspberry crush will slap you in the face with raspberry tartness then again with an undeniable sourness. Refreshingly mouth puckering. (Served in a snifter)

## FLIGHT

#### 1. Apocalypse

#### 2. Guava Crush

#### 3. Fruit & Flower Sour\*

#### 4. Honey Peach Saison\*

#### 5. Fukton

#### 6. Rock Hop

#### 7. Farewell IPA\*

#### 8. Pray for Pow

#### 9. Club Tread

#### 10. Nature Calls

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#### WE'RE SOCIAL

Instagram @10BarrelBrewingPDX  
Facebook 10BarrelBrewingCompany

# FOOD

## BITES

### House Starter Salad 6

Mixed greens, carrots, cucumber, radish and choice of dressing

**Dressings:** House balsamic dressing (V), Ranch, Roasted Garlic Parmesan Vinaigrette, Green Goddess (V)

### Cup of Soup 5

Ask your server for today's selection

### Alabama Chicken Sliders 10

Pulled chicken breast, Alabama style white BBQ sauce, pepper jack cheese, pickled freno chiles

### Bang Bang Cauliflower 8

Crispy breaded cauliflower, Thai sweet chili and Sriracha glaze, sesame yogurt drizzle, cilantro, scallions

### Truffle Parmesan Fries 10

Crispy shoestring fries tossed with white truffle oil, topped with shaved aged Parmesan Reggiano, served with roasted garlic aioli

## MIDS

### Bowl of Soup 10

Ask your server for today's selection

### Steak + Gorgonzola Nachos 18

House made cajun potato chips, seasoned steak, crumbled bacon, jalapeños, garlic, shallots, gorgonzola, four cheese sauce, scallions

### Cheddar & Let's Rip Dip (V) 11

Warm vegan cheddar dip with white beans and onions, Let's Rip Pilsner, served with house made pita crisps

### Portland Salad 12

Mixed greens, crumbled goat cheese, dried cranberries, toasted almonds, roasted garlic parmesan vinaigrette

Add Grilled Chicken\* 5 Add Seared Salmon\* 6

### Greens Machine Salad 12

Mixed greens and arugula, balsamic grilled red onions, heirloom chery tomatoes, tossed in our Green Goddess dressing and topped with crispy lemon chickpeas and crumbled feta cheese

Add Grilled Chicken\* 5 Add Seared Salmon\* 6

### Bavarian Pretzel 8

Bavarian style pretzel, everything bagel seasoning, house four cheese sauce, whole grain beer mustard

Add a second pretzel \$5

## MAINS

### Pork Chili Verde 12

Tomatillo and green chili stew of braised pork, onions and fingerling potato, finished with spiced chicharrons, roasted garlic and cumin yogurt, fresh cilantro

### Fried Chicken & Focaccia 16

Champagne battered chicken breast, served on top of house made foccacia, herbed yogurt sauce, dill pickles, shaved red onion, shredded lettuce

### Blackened Chicken Sandwich 16

Cajun blackened chicken tenders, spicy pepper & onions, pepper jack cheese, shredded lettuce, sliced tomato, and white truffle aioli on toasted ciabatta

### BLTC 14

Toasted sourdough bread, house candied bacon, Tillamook smoked cheddar, lettuce, Roma tomato, roasted garlic aioli, served with choice of side

### 10 Barrel Burger\* 15

Custom ground patty, green leaf lettuce, tomato, shaved red onion, house made IPA burger sauce, toasted pub bun

Add cheese (American, Pepper Jack, Swiss) 1

Add bacon 2 Sub Beyond Patty (V) 2

### Chimichurri Burger\* 17

Custom ground patty, Chimmichurri, pickled red onions, tomato, herbed goat cheese, and lettuce on a toasted pub bun

### Vegetable Quinoa Stir Fry 14

Sautéed quinoa with bok choy, broccoli, peppers, carrots, onions, sesame, ginger soy sauce, hoisin drizzle, finished with Togarashi spiced wonton strips

Add Grilled Chicken\* 5 Add Seared Salmon\* 6

### Dan Dan Noodles 15

Locally made fresh ramen noodles, roasted mushrooms, bok choy, garlic, seasoned ground pork tossed in a spicy Szechuan Dan Dan sauce, finished with with scallions, sesame seeds, chopped peanuts

**Note:** All sandwiches and burgers are served on fresh, locally baked bread with shoestring fries.

Sub gluten free bun 2 Sub salad 1 Sub soup 1 Sub beyond patty 2

# FOOD

## PIES

### Plain Jane 17

House tomato sauce, shredded mozzarella

### Just Pepperoni 20

House tomato sauce, shredded mozzarella, pepperoni

### Fresh Mozzarella Margherita 22

Fresh tomato puree, fresh mozzarella, basil, olive oil, sea salt

### The Jaca (Pronounced 'Hack Uh') 22

Garlic cream sauce, shredded mozzarella, pepperoni, beer braised pulled pork, house Italian sausage, pineapple, jalapeño

### Da' Veggie 22

House tomato sauce, shredded mozzarella, baby spinach, roasted mushroom, black olive, red onion, tomato, feta cheese

### PDX 21

House tomato sauce, shredded mozzarella, pepperoni, bacon, baby spinach, Mama Lil's pickled peppers, goat cheese

### Salami & Pepperoncini 21

Olive oil and fresh garlic base, shredded mozzarella, roasted garlic, dry cured salami, pepperoncini, ricotta, fresh herbs

### The Viking 22

House tomato sauce, shredded mozzarella, pepperoni, house Italian sausage, beer braised pulled pork, black olives, pepperoncini

### Sausage and Mushroom 21

House tomato sauce, shredded mozzarella, house Italian sausage, Mama Lil's pickled peppers, roasted mushrooms, red onion, roasted garlic

### Lunch Special: Personal Pie + Salad 16

10" personal pie any signature house style, house salad. Available until 4pm.

**\*All pies are available in a 10" GF crust.**

Just like our brewing philosophy, our dough is made in house daily. Most pies are topped with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies.

## MORE

### Brownie Sundae 6

House made fudgy brownie, Tillamook vanilla ice cream, chocolate sauce

### Cheesecake Shooter 3

House made cheesecake; topped with lemon curd and vanilla cookie crumbles

### Buy the Kitchen a 6-Pack 10

No really, we'll give them a 6pack! This is a practice stolen from the *Oven and Shaker* in Portland, OR who borrowed the idea from the *Publican* in Chicago, IL.

\*An automatic gratuity of 18% will be added to all checks for parties of 10 or more\*

UPDATED 10/15/22

### 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. 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!

PORTLAND, OR SINCE 2015

\*Multnomah 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. (Some food items may contain common allergens, please advise your server of any food allergies.)

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### LOCAL + FRESH

Thank you to our partners for keeping our menu local: Charlie's Produce, Portland French Bakery, Corfini Gourmet, Wilder Land & Sea

### WE'RE SOCIAL

Facebook 10BarrelBrewingCompany

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