

# BEER LIST

## SESSION

### SASQUATCH \* \*

GOLDEN ALE / IBU 22 / ABV 5%

A golden ale perfect for any day...this easy drinking beer is either a good introduction to the world of craft or a nice escape from the heavy hopped IPAs, with a low enough ABV to throw down a few! **5.5**

### AMBER WAVES OF GRAIN \*

AMERICAN WHEAT / IBU 30 / ABV 5.8%

We took the classic American wheat ale and layered in different crystal malts. Giving this beer a nice complexity that will keep you wanting more. Uh, I'll have an Amber. Make that an Amber Waves! **5.5**

### SMASH

PASSIONFRUIT WHEAT ALE / IBU 19 / ABV 4.6%

SMASH has the intoxicating aroma of fresh passionfruit. We used unique hops that have the flavor of passionfruit along with passionfruit juice to layer the flavor into a light wheat beer base. **-5.5**

### JELLYFISH BANDITO \*

WHEAT ALE W/ PLUM / IBU 22 / ABV 6.1%

Are all the good beer names taken?! We brewed a nice summertime Wheat Ale and then added some sweet yet tart plum puree background compliment. A thirst quenching beer was created! Drink this beer in direct patio sunlight!! **5.5**

### PUB BEER

LAGER / IBU 14 / ABV 5%

This beer proves that ideas you come up with at 1am actually can happen! Pub Beer started out as a project to create an easy drinking craft lager that our brewery employees could enjoy during the day and still be productive. **5.5**

### KRISPY CREAM ALE \*

CREAM ALE / IBU 13 / ABV 5.4%

No, this beer does not taste like donuts. But, it is crisp, light and refreshing. Flaked barley and a touch of corn gives this beer it's crisp, snappy finish, with Crystal and Cascade hops for balance. Drink up, the second goes down as easy as the first. **5.5**

## SOUR

### GUAVA CRUSH

SOUR / IBU 10 / ABV 5.2%

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. (Snifter) **6.5**

### STRAWBERRY CRUSH

SOUR / IBU 4 / ABV 5%

Started with a Berliner Weiss and fermented it on fresh strawberries for the right amount of sweetness and a touch of cayenne to really make the flavor pop!. (Snifter) **6.5**

## CIDER

### SOFT CORE

CIDER / IBU 0 / ABV 6.5%

The Soft Core is the sweetest and most ripe part of an apple, brewed to create a cider that is provocative and enticing but not too over the top. Tantalizing crisp Northwest apples are the star of the show adding big fruit flavor without cloying sweetness that will excite the taste buds while keeping it classy. **5.5**

## HARD SELTZER

### CLEAN LINE

HARD SELTZER WITH MANGO / ABV 5%

You've probably tried a hard seltzer, but have you tried ours? This mango infused hard seltzer goes down clean. Perfect for the patio. Cheers! **5.5**

## WILD CARD

### PUB VERDE

MICHELADA / IBU 14 / ABV 5%

Years ago my grandma told me "you can't drink all day unless you start in the morning". Because of this we created a green michelada using Pub Beer. The mix is grandma's recipe of tomatillos, serrano peppers, cilantro juice, and spices. The perfect beer to start your day off with. **5.5**

### IMPERIAL RASPBERRY ROSÉ

FRUIT BEER / IBU 10 / ABV 8.2%

This hybrid beer was created to give you an option for those days when you are torn between wine or beer. The base is an easy drinking lager which we refermented with Reisling juice, raspberries and Champagne yeast. (Snifter) **6.5**

## ASK YOUR SERVER ABOUT 4 PACK AND 6 PACK CANS TO GO!

## FRESH HOP!

### IDAHO HOP

FRESH HOP IPA / IBU 60 / ABV 6.9%

This year we scored some Idaho Gem hops from Gooding Farms in Parma, Idaho! Idaho hops, malt and love! Cheers to you @goodingfarms for growing the best ingredients for beer on the planet! **5.5**

## HOPS

### SATORI \*

IPA / IBU 60 / ABV 7.1%

Satori is defined as "sudden enlightenment" and that's what Ty had when creating the recipe for this delicious Mountain Style IPA. Smooth and fruity with no tongue lashing bitterness. With all those Simcoe, Cashmere, and Amarillo hops, this one is going to be your favorite! **5.5**

### APOCALYPSE

IPA / IBU 70 / ABV 6.8%

This west coast style IPA is our flagship beer. We can talk about how good we think it is but if you like IPAs... Just give it a run for yourself. **5.5**

### BOISE PALE \*

PALE ALE / IBU 66 / ABV 6%

Our version of a Northwest style Pale Ale. If you're indecisive on which direction to go this is a classic fallback. A nice balance of hops with just enough body and flavor. **-5.5**

## DARK

### SINISTOR BLACK

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 because this dark beer is light bodied and smooth with subtle hints of chocolate and coffee. Very unique and a must try. **5.5**

### CRITICAL MASS \*

IMPERIAL STOUT / IBU 65 / ABV 9.1%

Big, Bold and Chewy! This beer was brewed for Czars years ago, now its brewed for you! Huge fruity esters and big roast character round our this pitch black Imperial Stout! (Snifter) **6.5**

### BLACK IS BEAUTIFUL

AMERICAN STOUT / IBU 65 / ABV 7%

We took the base stout used to make our pub favorite Glen Coco coconut stout and let it's chocolatey profile shine on it's own! Pale chocolate malt, debittered black malt and loads flaked barley make this stout silky smooth and ultra chocolatey. This beer was created in collaboration with over 900 different breweries across the country organized by our friends at Weathered Souls Brewing. The proceeds from this beer will be donated to the Equal Justice Initiative. **5.5**

### CYNICAL \*

CASCADIAN DARK ALE / IBU 91 / ABV 7.5%

This is a Cascadian Dark Ale, also known as a Black IPA. WARNING! Do not drink unless you are a trained professional. **5.5**

## HOUSE COCKTAILS - AVAILABLE TO GO!

### GINGER-BERRY SODA

Stolichnaya Lime Vodka • raspberries • ginger • house-made sour • soda -8

### JALAPEÑO PALOMA

Mi Campo Blanco Tequila • jalepeño-tajín syrup • grapefruit • lime • tajín rim -10

### LAVENDER HONEY COLLINS

Hendrick's Gin • lavender syrup • honey • lemon • soda -10

### HUCKLEBERRY LEMON DROP

44 North Huckleberry Vodka • Triple Sec • lemon -10

### 10 BARREL OLD FASHIONED

Wild Turkey 101 Rye • brown sugar • Fee Brothers Barrel-aged Bitters • Orange Bitters • bourbon barrel-aged cherry • orange expression -12

### MULES

Moscow Mule - Party Animal Vodka - 8

Jalisco Mule - Patrón Reposado & Patrón Citronge Lime - 10

Kentucky Mule - Jim Beam Bourbon - 8

Jamaican Mule - Gosling's Dark Rum - 8

Dutch Mule - Old Boise Gin - 8

## HOUSE CANNED BEERS

### PROCEEDS GO TO CHARITIES- ASK SERVER FOR DETAILS

MARAVIA RIVER BEER - All Idaho IPA/ IBU 65/ ABV 7.7% - 3

BOISE STRONG - Session Double IPA/IBU 65/ ABV 7.6% - 2

SUNSHINE DREAM- Honey Orange Belgian Golden Ale / ABV 5.1% - 2

# 10 BARREL BREWING CO

## STARTERS

### CRISPY BRUSSEL SPROUTS

Pickled mustard seeds, bacon, house-made honey gastrique glaze. -9

### WARM PRETZELS

Butter, sea salt. Bacon jalapeño ancho pepper cheese sauce. -8

### STEAK "NOT JUST" NACHOS

Seasoned potato chips, marinated steak, jalapeños, bleu cheese, four cheese blend, bacon, green onions. -14

### WINGS

Choice of traditional Buffalo, Spicy Pow Pow, or Hoisin Ginger BBQ sauce. Served with celery and your choice of bleu cheese and/or ranch.

CELLARMAN (6) -\$11 / BREWER (12) -\$19

### CHIPS AND SALSA

House fried corn tortillas with our house-made 10 Barrel salsa. -6

## GREENS

### FARRO & CHARRED KALE

Pepitas, orange wedges, cucumbers, parmesan, balsamic vinaigrette. -10

### CAESAR

Romaine lettuce, kale, diced tomatoes, shaved parmesan cheese and croutons. -SM 6 / LG -10

### HOUSE SALAD

Mixed baby greens, diced tomatoes, cucumbers, red onion, fresh parmesan and croutons. -SM 6 / LG -10

### HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, Lemon Shallot Vinaigrette, Spicy Russian

### ADD-ON PROTEINS:

Prime USDA Sirloin -6 Sockeye Salmon -7

Grilled Chicken -6 Tempeh -5

## PUB GRUB

\*All burgers cooked medium, unless specified. \*Sub vegan Beyond patty -3  
Sandos and Burgers served with a side of fries.

Sub House Salad or Caesar -2 Sub sweet potato fries -1 Sub gluten free bun -1.5

Add bacon -2 Add portobello mushroom -4 Add farm fresh egg -1

### 10 BARREL BURGER

Custom beef patty, cheddar cheese, lettuce, tomato, red onion, pickle and mayo. Gaston's Bakery bun. -12

### PUBHOUSE BURGER

Custom beef patty, bacon, cheddar cheese, Sinistor Black crispy fried onions, A-1 sauce, lettuce, tomato and mayo. Gaston's Bakery bun. -14

### PEANUT BUTTER BACON BURGER

Custom beef patty, bacon, City Peanut Shop's Thai peanut butter sauce, Asian mustard sauce, pickled carrots, cilantro. Gaston's Bakery bun. -13

### FRIED CHICKEN SANDO

Buttermilk fried chicken, Buffalo sauce, mustard seed gastrique, cumin slaw, bread & butter pickles, spicy Russian sauce. Gaston's Bakery bun. -12

### B.L.T.

Thick cut bacon, tomato, arugula, farm fresh egg, caraway herb aioli, roasted pepper tomato jam aioli. Gaston's Bakery sourdough. -13

### TURKEY CLUB

House smoked turkey, roasted tomatoes, red onion, frisée, herb olive tapenade, roasted pepper tomato jam. Gaston's Bakery ciabatta. -13

### BEER BATTERED FISH & CHIPS

Six ounces of fresh Alaskan cod. Served with fries, house-made tartar sauce and chipotle cabbage slaw. -13.50

### MAC & CHEESE

Elbow mac, smoked gouda, cheddar, bacon, jalapeños, with pub chips -12

## PIZZAS

All pies are available on a 10" Gluten Free crust!

### PIZZA & SALAD

A personal sized pizza of your choice, served with a house or caesar salad. No "build your own". Pizzas come as is. (Price excludes Gluten Free). -12

### BUILD YOUR OWN PIZZA

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

#### PLAIN JANE

Tomato sauce, mozzarella and parmesan with fresh herbs. Switch it up with the garlic alfredo sauce for a twist. -16 (GF 11)

#### COMBO

Tomato sauce, mozzarella, pepperoni, Italian sausage, mushrooms, green peppers, red onions, black olives, tomatoes. -18 (GF 13)

#### BUFFALO CHICKEN PIZZA

Buttermilk ranch base, mozzarella, Buffalo tossed chicken, bacon, bleu cheese. Garnished with green onions. -18 (GF 13)

#### JUST PEPPERONI

Tomato sauce, mozzarella, Meridian Meats pepperoni. -17 (GF 12)

#### THE BRONCO

Tomato sauce, mozzarella, pepperoni, Italian sausage, house smoked pulled pork, olives, pepperoncinis. -21 (GF 16)

#### THE HACK

Garlic alfredo sauce, mozzarella, pepperoni, house smoked pulled pork, Italian sausage, pineapple, jalapeños. -21 (GF 16)

#### MARGHERITA

Roasted garlic & sundried tomato infused olive oil base, fresh mozzarella, garlic herb tomatoes, garnished with chiffonade basil. -17 (GF 12)

#### SAUCES

10 Barrel Tomato\*

Garlic Alfredo

\* Gluten free Sauce

#### CHEESE

(\$1 EACH) (\$2 EACH)

Shredded Mozz Cheddar

Fresh Mozz Blue

Parmesan Feta

#### MEAT

(\$2 EACH)

Pepperoni Bacon

Italian Sausage Prosciutto

Canadian Bacon Chicken

Pulled Pork

#### VEGGIES

(\$1 EACH)

Jalapeños Artichoke Hearts Olives

Green Peppers Mushrooms Pineapple

Red Onion Tomatoes Spinach

Sundried Tomatoes Roasted Garlic

Pepperoncinis Fresh Basil

## SWEETS

### NUTELLA GANACHE FUDGE BROWNIE

This fudge brownie has a mild chipotle kick, filled with a peanut butter mousse and topped with caramel corn and hazelnut gelato. -8

### SIMPLY SUNDAE

Vanilla buttercream gelato from The Gelato Shop, chocolate syrup, and house-made whipped cream. -5

\*Consuming raw and/or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

Please communicate any allergies to our team.