

COCKTAILS

Smoke Show 12

Tequila, mezcal, grapefruit

Mionetto Spritz 12

St. Germaine, lime, Aperol, Mionetto Prosecco

Spicy Crush 10

Cascade Potato Vodka, lime, Crush, Firewater

River Float 12

Aria Gin, lemon, simple, Aperol float

Orange Cinnamon Mule 10 *Cocktail of the Month*

Bourbon, orange, cinnamon, ginger beer

WINE

Z Alexander Brown 10/33 Red Blend, CA

Ripe dark fruit, black cherry and milk chocolate

Primarius 10/33 Pinot Noir, OR

Ripe dark fruit, black cherry and milk chocolate

Dobbles Family Estates 14/45 Pinot Noir, OR

Dark cherry, marionberry, cranberry, cola, vanilla, violets

Nobilo 11/36 Sauvignon Blanc, NZ

Tropical fruits, bright citrus

Davis Bynum 14/45 Chardonnay, CA

Toasted sesame, marzipan, meyer lemon, baked apple

Erath 11/36 Rosé

White peach, strawberry, rose petal

Mionetto 8/30 Prosecco

Golden apples, honey, white peach

Classic Mimosa 9

Mionetto Prosecco; orange, grapefruit, or pineapple juice

DRINKS TO-GO



BEER



NOT BEER



FANCY BEER

FANCY BEER

Ambre Roche 7

Jamaican Me Pumpkin 5

Estonya 9

Femme De La Rouge 9

Vino De Grano 7

Rose Bois 9

Paxton Project 8

Floresca 8

Sir Bois 7

10BARREL
BREWINGCO

ORIGINAL COCKTAILS

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

10BARREL
BREWINGCO

UPDATED 9/10/21

DRINKS
BEER +

HOPS

Apocalypse 6 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 if you like IPAs... Just give it a try for yourself.

Juicy Pine IPA* 6 West Coast IPA / 7% ABV 60 IBU

This Cali-style West Coast IPA has notes of pine and grapefruit with layers of tropical fruit.

Azacca To Me* 6 IPA / 7.0% ABV / 65 IBU

Azacca and Mosaic were used to make this strong pale, which lends flavors of tropical fruit, citrus raspberry, and some subtle spiciness.

Tiki Drops* 7 Hazy DIPA / 8.5% ABV / 65 IBU

We amped up the juiciness hops and ABV in this concoction. El Dorado Galaxy and Sabro hops bring massive amounts of tropical flavor to the party. (Served in a snifter)

Hazy Trail 6 Hazy IPA / 6.2% ABV / 50 IBU

Ready for the perfect Juicy IPA? Hazy Trail is ready for you too, with a soft malt profile, low IBU, and a huge tropical hop profile, it makes for a refreshing, easy drinking IPA. It wants to travel, see new things, and have epic adventures with you and your friends.

Profuse Juice 6 Hazy IPA / 6.5% ABV / 45 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.

Nature Calls 6 Mountain IPA / 6.5% ABV / 40 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.. When Nature Calls its hard to resist...

DARK

Dementors Kiss* 6 Schwarzbier / 5.5% ABV / 25 IBU

A gliding, wraith like dark lager, widely considered to be one of the oldest and tastiest German beer styles. This "black beer" is perfectly balanced between its subtle roast, smooth malt flavors and moderate bitterness. So, go ahead and clamp your jaw around a pint and let it steal your soul!

CIDER

Soft Core 6 Cider / 6.5% ABV / 0 IBU

This cider is provocative and enticing but not too over the top. Tantalizing crisp apples from the Northwest are the star of the show. Big fruit flavor without cloying sweetness will excite the taste buds while keeping it classy.

SESSION

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.

Chuffed To Bits* 6 ESB / 5.2% ABV / 25 IBU

Biscuity, graham cracker, toasty malts give this light sipper a ton of bready and nutty flavor while still being crisp and refreshing. Chuffed is slang for "pleased" - which you'll be with this beer.

Whitburger* 6 Bohemian Pilsner / 5.7% ABV / 35 IBU

This beer was inspired by one of Germany's most popular Pilsners. Whitburger Pils showcases the clean, distinctive pilsner malt and is beautifully balanced by noble hop varieties.

Pilsner 6 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 in mind. Let's Rip!

Reel Good 6 Kolsch / 5% ABV / 24 IBU

Brewed using traditional methods and subtle Champagne-like fermentation, this Kolsch-style summer ale is clean, crisp, balanced, and almost as light as a dry fly. Fish it Well and Drink Beer Outside!

Sasquatch 6 Golden Blonde / 4.6% ABV / 24 IBU

Not quite a traditional blonde, but not quite a golden, this crisp blonde is light enough bodied to be your every day go to with a smooth blend of hops to keep things interesting. Clean, light and easy drinking.

WILD CARD

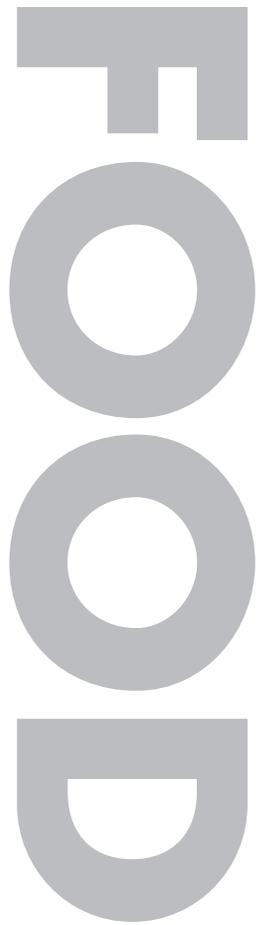
Raspberry Crush 7 American Sour / 6.5% ABV / 6 IBU

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..

FLIGHT

10 Barrel Sampler 12

- 1 Chuffed to Bits*
- 2 Pub Beer
- 3 Whitburger*
- 4 Pilsner
- 5 Dementors Kiss*
- 6 Raspberry Crush
- 7 Juicy Pine
- 8 Apocalypse
- 9 Tiki Drop*
- 10 Nature Calls



BITES

Steak + Gorgonzola Nachos 15

Cajun chips, steak, bacon, jalapeños, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onion

House Meatballs* 11

Five hand formed bacon + beef meatballs, spicy arrabiatta tomato sauce, shaved aged parmesan, fresh basil

Truffle Pamesan Fries 9

Crispy fries tossed with truffle oil, topped with shaved aged parmesan, served with a roasted garlic aioli

Asian Salmon Cakes 9

Alaskan Sockeye salmon belly, house made unagi sauce, Asian slaw

GREENS

House 6

Mixed greens, carrots, cucumber, radish

Portland Salad 12

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

Recommended protein: salmon

Summer Salad 13

Sweet greens, baby arugula, heirloom cherry tomato, fresh mozzarella, basil champagne vinaigrette, balsamic glaze

Recommended protein: Chicken

Proteins: Chicken* 5 Beyond Burger Patty 6 House Burger Patty* 6 Alaskan Sockeye Salmon* 6

Dressings: House balsamic dressing (V), Ranch, Garlic Parmesan Vinaigrette, Basil Champagne Vinaigrette (V)

MAINS

10 Barrel Burger* 13

Custom ground patty, american cheese, lettuce, tomato, red onion, house burger sauce, toasted pub bun

Add bacon 2 Add avocado 2 Sub Beyond Patty (V) 3

Peanut Butter Pepper Pickle Bacon Burger* 15

Custom ground patty, whipped peanut butter, pepper jack cheese, bacon, pickle chips, jalapeño maple honey

Sun Dried Tomato Pesto Chicken Sando* 14

Grilled chicken thighs, herbed goat cheese, sun dried tomato basil pesto, arugula, red onion, cucumber, toasted pub bun (peanut allergy)

Vegetable Quinoa Stir Fry 13

White quinoa, sautéed veggies, sesame, ginger soy sauce, hoisin drizzle, finished with Togarashi spiced wonton strips

Add chicken* 5 Add salmon* 6

Pan Seared Salmon 19

Alaskan Sockeye salmon fillet, roasted fingerling potatoes, roasted carrots, herbed pea purée, finished with micro greens

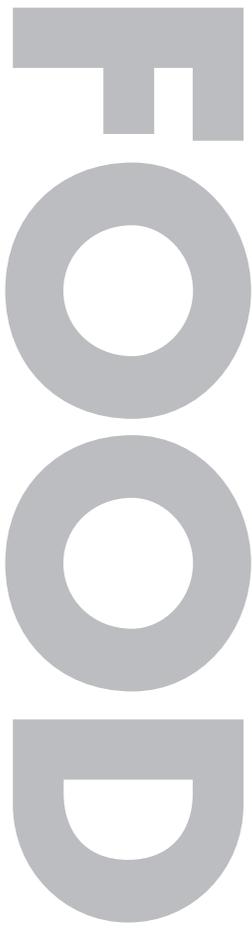
Pork Chili Verde 13

Thick stew of braised pork, fingerling potatoes, hominy, tomatillo green chili sauce, finished spiced chicarrone, roasted garlic cumin yogurt and fresh cilantro

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

Sub gluten free bun 2 Sub salad 1 Sub soup 1 Sub beyond patty 3

*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.)



PIES

Plain Jane 17

Marinara, shredded mozz, herbs, parmesan

Just Pepp 19

Marinara, shredded mozz, herbs, parmesan, pepperoni

Summer Veggie Pie 21

Olive oil and fresh garlic base, mozzarella, tomato, white onion, sweet corn, zucchini, feta cheese, finished with fresh baby arugula and a balsamic glaze drizzle

The Jaca (Pronounced 'Hack Uh') 22

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeño

PDX 21

House tomato sauce, shredded mozz, pepperoni, bacon, spinach, Mama Lil's picked peppers, goat cheese

Spicy Salami 21

House tomato sauce, shredded mozz, soppressata salami, chili flake, peppadew peppers, ricotta, fresh basil

The Viking 22

House tomato sauce, shredded mozz, pepperoni, sausage, pulled pork, black olives, pepperoncini

Sausage and Mushroom 21

House tomato sauce, shredded mozz, house italian sausage, roasted red peppers, roasted wild mushrooms, red onion, roasted garlic

Lunch Special: Personal Pie + Salad 14

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. All 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 brownie, Tillamook vanilla ice cream, chocolate sauce

Five Spice Cinnamon Sugar Bread Bites 5

Served with cream cheese glaze

Cheesecake Shooter 3

House made cheesecake shooter topped with brown sugar crumble (ask your server for rotating flavor)

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.

UPDATED 9/10/21

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!