

FOOD

INCEPTION

CHIPS & SALSA 8

House fried corn tortillas with house made 10 Barrel salsa

CLAMS 18

Manila clams sautéed with shaved fennel and aromatics. Finished with a cioppino broth. Served with grilled sourdough.

JUMBO WINGS 17

Choose between wings tossed with M80 "kissed by fire" seasoning, or Honey Orange Harrisa with fried garlic, or Garlic Buffalo sauce garnished with ranch drizzle

ROASTED CARROT HUMMUS 11

Roasted carrots whipped with feta, mixed nuts, micro greens, chili crunch, flatbread

STEAK "NOT JUST" NACHOS 17.5

Seasoned potato chips, steak bits, bacon, jalapeño, bleu & mixed cheese, 4-cheese sauce, green onions

WARM PRETZELS 11

House soft pretzels, sea salt, bacon jalapeño ancho pepper cheese sauce

ZESTY SPICED BRUSSEL SPROUTS 9

Crispy sprouts, fried garlic, honey orange harrisa sauce

FOLIAGE & CO

CHOP SALAD 14

Mixed greens, 9 minute egg, zesty chicken, lemon Persian cucumber, feta, tomato, rainbow carrot, shaved shallot, cilantro lime dressing

HOUSE SALAD 7/11

Mixed baby greens, cherry tomato, cucumbers, fresh parmesan, crouton

SUMMER SPINACH SALAD 14

Spinach, roasted corn, roasted shallot, avocado, cilantro, citrus poppyseed dressing

RED ROOT SALAD 11

Spiced pickled beets, whipped herb goat cheese, micro greens, and crushed Wildland nuts

CAESAR SALAD 8/12

Romaine, kale, croutons, house Caesar dressing, shaved parmesan

HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Creamy Caesar, Balsamic Vinaigrette, Cilantro Lime, Citrus Poppyseed

PROTEINS:

Flat Iron Steak -10 Canadian Salmon -13
Grilled Chicken -7
Portobello - 4 Add Cheap Fun Pub Beer Can - 3

FORK & HAND

All burgers cooked Medium, unless requested otherwise

Burgers and Sandos served with Fries, Pub Chips, or Tortilla Chips Add Egg - 2

Sub House or Caesar Salad -2 Sub Sweet Potato Fries -2 Sub Cheap Fun Pub Beer Can - 3 Sub Gluten Free Bun -1.50

PUBHOUSE BURGER 17

Bacon, cheddar cheese, Sinistor Black crispy fried onions, lettuce, tomato, mayo, A-1 sauce, Gaston's brioche bun

PEANUT BUTTER BACON BURGER 18

Bacon, Thai peanut butter sauce, Asian mustard sauce, pickled carrots, cilantro, Gaston's brioche bun

OLD SCHOOL BURGER 16

Cheddar cheese, blow-your-mind relish, lettuce, Gaston's brioche bun

ADA BURGER 18

Truffle white cheddar, garlic aioli, butter leaf, malt vinegar Sinistor onion, fried egg, Gaston's brioche bun

ROOSTER ON FIRE 17

Fried tenderized chicken breast, house M80 chili seasoning, dirty bird aioli, bread & butter pickles, Gaston's brioche bun

BAHN MI 16

Marinated chicken thigh. peanut butter yum yum, shaved jalapeño, pickled carrot, cilantro, sesame seed, baguette

FISH TACOS 17

Chimichurri seasoned Rockfish, guajillo pepper aioli, purple cabbage, cilantro, on Rodriguez Bakery flour tortillas, with house tortilla chips and salsa

HOG WRANGLER 16

Roasted pulled pork, Calabrian salsa, cowboy candy aioli, Sinistor onions, baguette

TNT SANDO 17

Tri Tip, caramelized onion-bacon jam, garlic aioli, fontina, bread & butter pickle, Gaston's Bakery sourdough

CHICKEN CUCUMBER SANDO 16

Zesty chicken, lemon Persian cucumber, butter leaf, whipped herb goat cheese, roasted pepper pesto on a baguette

SALMON SANDO 18

Grilled salmon, pablano romesco, crisp fennel slaw, on Gaston's brioche bun

FISH & CHIPS 18

Beer & corn meal tempura battered fried cod, house made tartar, powdered malt vinegar fries

BRAISED BEEF WHITE CHEESE TRUFFLE MAC 18

Braised beef, rigatoni, white cheese truffle sauce, fresh herbs, butter crisp crumb

BULGOGI BOWL 17

Marinated grilled chicken thigh, brown rice, peanut butter yum yum, roasted umami mushrooms, roasted red peppers, pickled carrots, cilantro, black sesame seed, green onions

CIOPPINO PASTA 15

Pappardelle pasta tossed in a delectable aromatic cioppino broth, finished with chives

LEMON CAPER SNAPPER 23

Pan fried snapper dredged in seasoned flour, shallot lemon caper butter sauce, roasted segmented carrots

PASTRAMI RUBBED NY STEAK 23

10oz New York strip steak, pastrami rub, bone marrow compound butter, cognac caramelized onion emulsion

*Ada County Health Department would like us to remind you, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We serve local farm fresh eggs that are ungraded. *Please communicate any allergies to our team*

20% Gratuity added to parties of 8 or more

**10 BARREL
BREWING CO**

BOISE, ID SINCE 2013

LOCAL + FRESH

Thank you to our partners for keeping our menu local:
Gaston's Bakery, City Peanut Shop, The Gelato Shop, Meridian Meat Company, Turkey Ridge Farms, Dawson Taylor

WE'RE SOCIAL

Facebook 10BarrelBrewingCompany
Instagram @10BarrelBoise
Twitter @10BarrelBrewing

TOP DOGS

LIFE OF PI

Just like our brewing philosophy, our dough is made in house daily. Most pies are finished with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies. ***All pies are available on a 10" GF crust**

THE FARMER 23 (G.F. 17)

Marinara, mozzarella, chicken, crispy fingerling potato, roasted herb tomato, confit garlic, spinach, finished with green onion

PEPPERONI 21 (G.F. 15)

Marinara, mozzarella, hand-sliced pepperoni from Meridian Meats, finished with fresh herbs

THE CORTEZ 23 (G.F. 17)

Marinara, mozzarella, spicy sausage, mortadella, cowboy candy, finished with fried garlic and fresh herbs

MARGHERITA 19 (G.F. 13)

Marinara, fresh mozzarella, roasted herb tomato, finished with chiffonade basil

BACON JAMMER 23 (G.F. 17)

White 4-cheese sauce, mozzarella, bacon jam, blue cheese, chicken, shaved fennel, finished with fresh herbs

THE HACK 23 (G.F. 17)

White 4-cheese sauce, mozzarella, house pepperoni, house smoked pulled pork, Italian sausage, jalapeño, pineapple, finished with fresh herbs

FIGHTING ROOSTER 23 (G.F. 17)

White 4-cheese sauce, mozzarella, honey orange harrisa chicken, red onion, cowboy candy, confit garlic, pineapple, finished with cilantro

PIZZA & SALAD LUNCH SPECIAL (AVAILABLE UNTIL 5PM)

A personal sized pizza of your choice, served with a house or Caesar salad or Sub Cheap Fun Pub Beer Can 12oz No "build your own". Pizzas come as is. (Excludes Gluten Free). -15.5

BUILD YOUR OWN 16

Start with the dough, then take it from there!

THE SAUCE

10 Barrel Tomato*, White 4-Cheese, Sinistor BBQ, Olive Oil* (G.F. options)

THE CHEESE -2 EACH

Shredded Mozzarella, Cheddar, Fresh Mozzarella, Bleu, Goat, Feta, Parmesan

THE MEAT -3 EACH

Pepperoni, Pulled Pork, Italian Sausage, Chicken, Bacon, Spicy sausage, Mortadella, Anchovy

THE VEGGIES -2 EACH

Mushroom, Red Onion, Olive, Jalapeño, Tomato, Roasted Garlic, Pineapple, Roasted Red Pepper, Spinach, Fingerling Potato, Cowboy Candy, Roasted Herb Tomato

THE GARNISH

Fresh Herbs, Cilantro, Basil, Green Onion

CONCLUSION

SIMPLY SUNDAE 6

Vanilla buttercream gelato from The Gelato Shop, chocolate syrup, homemade whipped cream

HONEY VANILLA PANA COTTA 8

Honey vanilla pana cotta, macerated berries, pumpkin seed brittle

TRES LECHE CARROT CAKE 9

Tres leche carrot cake topped with burnt marshmallow meringue



BEVERAGE MENU

Easy QR access directly on your device!

FEEDBACK

Got something to say? Like our beer? Share it with us here!



WORKING TOGETHER

10 Barrel is proud to work with local companies & non-profits to help support our community & environment!

BeIdaho provides a meal to Idaho Foodbank for every item of clothing sold. Check them out at beidahoclothing.com & idahofoodbank.org
Wild Tribute donates 4% of proceeds to Idaho Rivers United. Go to wildtribute.com & idahorivers.org to learn more.

Dawson Taylor Coffee Roasters gives 50 cents from every pound sold to Winter Wildland Alliance. Visit them at dawsontaylor.com & winterwildlands.org



Buy the Kitchen a Cheap Fun Pub Beer 6-Pack - 7

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 4/18/2024

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!

BOISE, ID SINCE 2013