



*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 food-borne illness. We serve local farm fresh eggs that are ungraded. *Please communicate any allergies to our team*

INCEPTION

CHIPS & SALSA 8
House fried corn tortillas, house made 10 Barrel salsa Add Side Pretzel Cheese - **4**

CHEESE BOMBS 8
Smoked Goularda, Cheddar, Parmesean, Ricotta fried golden brown, served on marinara with a Siracha Aioli

CRISPY ARTICHOKEs 8
Seasoned flour dredged fried artichoke hearts topped with lemon caper aioli

JUMBO WINGS 15.5
Choose between wings tossed with Gochujang, Honey lemon pepper, or Garlic Buffalo sauce garnished with ranch drizzle

ROASTED CARROT HUMMUS 11
Roasted carrot whipped with feta, candied pecans, micro greens, fried garlic, flatbread

STEAK "NOT JUST" NACHOS 18
Seasoned potato chip, steak bits, bacon, jalapeño, bleu & mixed cheeses, 4-cheese sauce, green onion

WARM PRETZELS 11
House soft pretzels, sea salt, bacon jalapeño ancho pepper cheese sauce

ZESTY SPICED BRUSSEL SPROUTS 11
Crispy sprout, honey lemon pepper sauce, fried garlic

FOLIAGE & CO

CAESAR SALAD 8 / 13
Romaine, kale, crouton, house Caesar dressing, shaved parmesan

HOUSE SALAD 7 / 13
Mixed baby greens, cherry tomato, cucumber, fresh parmesan, crouton

BREWTANICAL SALAD 15.5
Spinach, arugula, watermelon, snap peas, kalamata olives, pickled red onions, feta, cucumber, Cloud IPA vinaigrette

RED ROOT SALAD 14.5
Spiced pickled beet, feta cheese, arugula, spring mix, segmented oranges, shaved red radish, and slivered almonds with Balsamic Vinaigrette

CHOP SALAD 17
Mixed greens, 9 minute egg, zesty chicken, lemon cucumber, feta, tomato, shaved shallot, cilantro lime dressing

HOUSE-MADE DRESSINGS:
Ranch, Bleu Cheese, Creamy Caesar, Balsamic Vinaigrette, Cilantro Lime, Cloud IPA Vinaigrette

PROTEINS:
6oz NY Steak -**10** Atlantic Salmon -**13**
Portobello - **4** Shrimp - **6** Grilled Chicken -**6**

FORK & HAND

All burgers cooked Medium, unless requested otherwise
Burgers and Sandos served with Fries, Pub Chips, or Tortilla Chips Add Egg - 2 Add Bacon - 4 Add Avocado - 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 17.5
Bacon, cheddar cheese, Sinistor Black crispy fried onion, lettuce, tomato, mayo, A-1 sauce, Tuscan bun

BARREL BURGER 16
American cheese, barrel sauce, lettuce, tomato, pickle, Tuscan bun

TRUFFLE BURGER 18
Truffle cheese, garlic aioli, pickles, shaved onions, Tuscan bun

PEANUT BUTTER BACON BURGER 20
Bacon, Thai peanut butter sauce, Asian mustard sauce, pickled carrot, cilantro, Tuscan bun

TURKEY BURGER 17
House made patty, goat cheese spread, arugula, toasted fennel aioli, apricot chutney on a Tuscan bun

KOREAN FRIED CHICKEN 17
Fried tenderized chicken thigh, Gochujang sauce, pickled carrots, cucumber, lemon ginger aioli on a Tuscan bun

CARIBBEAN FISH TACOS 16.5
Seasoned Rockfish, mango chow, purple cabbage, tamarind aioli, cucumber, tamarind pepper sauce, micro greens
Rodriguez Bakery flour tortilla, with house tortilla chips and salsa

COLD CUT CORLEONE 15
Capicola, smoked ham, Genoa salami, whipped ricotta, pepperoncinis aioli, arugula, herb tomatoes on focaccia

10B CUBAN 16
Mojo pork, Hickory smoked ham, swiss, smokey honey dijon, pickles,on Gaston's grilled focaccia

TNT SANDO 18
Tri Tip, caramelized onion-bacon jam, garlic aioli, provolone, pickles, Gaston's grilled focaccia

FISH & CHIPS 19
Beer & corn meal tempura battered fried cod, house made tartar, powdered malt vinegar fries

GOLDEN MAC 15
Smoked gouda, velveeta and mixed cheeses, crumble, elbow macaroni noodle - Add Chicken or Bacon or Pulled Pork - **3**

BULGOGI BOWL 17
Marinated grilled chicken thigh, brown rice, peanut butter yum yum, roasted umami mushroom, roasted red pepper, pickled carrot, cilantro, black sesame seed, green onion

BAYOU SHRIMP PASTA 18
Penne, shrimp, andouille sausage, spinach, roasted red peppers, garlic tomato butter sauce, shaved parmesan, micro greens

COCONUT CURRY SALMON 24
Atlantic salmon, brown rice, snap peas, coconut curry sauce, micro greens

STEAK AND FRITES 26
10oz New York strip steak, house made chimichurri, parmesan fries

20% Gratuity added to parties of 8 or more



LIFE OF PI

Just like our brewing philosophy, our dough is made in house daily. No modifications of personal pies. All pies are brushed with garlic oil. ***All pies are available on a 10" GF crust**

THE SPICY ITALIAN 24 (G.F. 20)

Marinara, mozzarella, salami, ham, capicola, pepperoncini, red onion, finished with hot honey

PEPPERONI 22 (G.F. 18)

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

THE CORTEZ 24 (G.F. 20)

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

MARGHERITA 20 (G.F. 16)

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

TUSCAN DELIGHT 24 (G.F. 20)

White 4-cheese sauce, mozzarella, ricotta, sausage, spinach, roasted garlic, red pepper drizzle, finished with fresh herbs

THE HACK 24 (G.F. 20)

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

BUFFALO CHICKEN 24 (G.F. 20)

Ranch base, mozzarella, chicken, bacon, blue cheese, drizzled with garlic buffalo, finished with green onions

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 18

Start with the dough, then take it from there!

THE SAUCE

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

THE CHEESE -2 \$ EACH

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

THE MEAT -3 \$ EACH

Pepperoni, Pulled Pork, Italian Sausage, Chicken, Bacon, Spicy sausage, Anchovy, Salami, Ham, Capicola

THE VEGGIES -2 \$ EACH

Mushroom, Red Onion, Olive, Jalapeño, Tomato, Roasted Garlic, Pineapple, Roasted Red Pepper, Spinach, Cowboy Candy, Roasted Herb Tomato, Pepperoncinis, Artichokes

THE GARNISH

Fresh Herbs, Cilantro, Basil, Green Onion, Fried garlic

CONCLUSION

SIMPLY SUNDAE 8

Strawberry peanut butter gelato from The Gelato Shop, chocolate syrup, homemade whipped cream

GHIRARDELLI CHOCOLATE TRES LECHES CAKE 9

Tres leches chocolate cake topped with dulce de leche whip

CHEF'S CHOICE CREME BRULEE 8

Ask your server for our current flavor craze



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 - 9

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.

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!