10 BARREL BREWING Co

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL
Gaston's Bakery, City Peanut Shop, Thomas Hammer Coffee, Porterhouse Meat Market, Starlight Herbs, The Gelato Shop, Rodriguez Tortillas, Meridian Meat Company, Fit to Eat Honey, Sweet Valley Organics

STARTERS

THAI LETTUCE WRAPS
House ground curry pork wrapped in swiss chard grilled to perfection. Served with spicy sambal, honey sesame sauce, pickled carrots, daikon radishes, cilantro, red onion and butter leaf lettuce. **-10.5**

HUMMUS & PITA
Lebneh, garlic oil, roasted garlic, pickled onions, kalamata olives, cucumbers, feta cheese, fried chickpeas and pita. **-11**

SUMMER CORN CLAMS
Sauteed manila clams in a buttery corn milk broth with shallots and garlic, topped with a corn and pickled fresno pepper relish. Served with a side of grilled bread. **-13**

WINGS
Choice of traditional Buffalo, Pow Pow, or Hoisin Ginger BBQ sauce.
Wings served with celery and your choice of bleu cheese and/or ranch.
CELLARMAN -$11/ BREWER -$19

CHIPS AND SALSA
House fried corn tortillas with our house made 10 Barrel salsa. **-6**

WARM PRETZELS
Homemade soft pretzels with sea salt. Served with bacon jalapeño ancho pepper cheese sauce. **-8**

STEAK "NOT JUST" NACHOS
Seasoned potato chips, marinated steak, jalapeños, bleu cheese, our 10 Barrel four cheese blend, bacon and green onions. **-14**

IDAHO BOARD
Salmon lox and house-smoked Idaho trout. Served with fire grilled pita, lebnah, verde romesco, dressed greens, confit fingerling potatoes and spiced bread & butter pickles. **-12.50**

IDAHO CANDY
Smashed fried fingerling potatoes tossed in a tangy German mustard sauce and fresh herbs. **-7**

AVO TOAST
Gaston's locally milled thick cut wheat bread, toasted. Topped with a healthy amount of avocado, Cowboy Candy, shaved red onion, and cilantro. **-7**

CHICKEN LIVER PATE TOAST
Gaston's locally milled thick cut wheat bread, toasted. Topped with a creamy chicken liver pate, pickled swiss chard stems, frisee, orange segments, crisp apple cashews and herbs.**-8.5**

CRISPY BRUSSEL SPROUTS
Brussel sprouts, pickled mustard seeds and bacon with a house-made honey gastrique glaze. **-9**

GREENS

FARRO & CHARRED KALE
Charred kale, farro, pepitas and small orange wedges. Tossed with cucumbers, parmesan and balsamic vinaigrette. **-10**
Recommended protein: Sockeye Salmon **-7**

HOUSE SALAD
Mixed baby greens, diced tomatoes, cucumbers, red onion, fresh parmesan and croutons. **-SM 6 / LG 8**

PROTEINS:

Prime USDA Sirloin **-6** (Cooked to medium rare)
Sockeye Salmon **-7**
Grilled Chicken **-6**
House Smoked Tempeh **-5**

IDAHO SALAD
Arcadian greens, red onions, confit fingerling potatoes, cooked egg whites, red beets, dried cherries, tossed in a roasted tomato vinaigrette, segmented oranges, salmon lox, pepitas, feta cheese, shaved egg yolk and lebnah drizzle. **-11**

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

HOUSE-MADE DRESSINGS:
Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar, 1000 Island, Lemon Shallot Vinaigrette, Roasted Tomato Vinaigrette

PUB GRUB

**All burgers cooked medium, unless specified. *May substitute Portobello mushroom on any burger.
Served with a side of fries.

Sub cup soup (when available) **-2** Sub House Salad or Caeser **-2** Sub Gluten Free Galaxy bun **-1.50** Sub sweet potato fries **-1**

10 BARREL BURGER
Custom ground beef patty, cheddar cheese, lettuce, tomato, red onion, pickle and mayo. Served on our Gaston's Bakery bun. **-12**
Add house smoked bacon **-2** Add portobello mushroom **-4**

PUBHOUSE BURGER
Custom ground beef patty, house cured bacon, cheddar cheese, Sinistor Black crispy fried onions, A-1 sauce, lettuce, tomato, mayo. **-14**
Add farm fresh egg **-1** Add portobello mushroom **-4**

INFINITY AND BEYOND BURGER (VEGAN)
Beyond Burger topped with pickled rainbow swiss chard stems, garlic herb tomatoes, green leaf lettuce, and a cucumber crush aioli. Served on Gaston's fresh baked ciabatta. **-15**

MAC & CHEESE
A throwback to childhood. Elbow mac, smoked gouda and cheddar, loaded with bacon and jalapeños. Served with our 10 Barrel pub chips. **-12**

BLONDE ALE HAND BATTERED FISH & CHIPS
Six ounce serving of fresh Alaskan cod. Served with fries, house-made tartar sauce and chipotle cabbage slaw. **-13.5**

THE FALAFEL (VEGETARIAN)
House-made falafel fried tossed in our house verde romesco sauce and topped with frisee, pepitas, roasted tomato vinaigrette, pickled red onion and feta cheese. Served on fresh baked pita. **-12**

FRIED CHICKEN & MAC WAFFLES
Fried chicken served with mac and cheese waffles, a fried egg, white gravy and a house-made gastrique sauce. **-17**

FRIED CHICKEN SANDO
Dredged in buttermilk and flour then fried to golden brown perfection. Dressed with our house made Traditional Buffalo sauce, drizzled with a yellow mustard seed gastrique, cumin vinaigrette slaw, bread and butter pickles and spicy Russian sauce. Served on our Gaston's Bakery bun. **-12**

PEANUT BUTTER BACON BURGER
Custom ground beef patty, house-cured bacon, City Peanut Shop's Thai peanut butter sauce, Asian mustard sauce, pickled carrots and cilantro. Served on our Gaston's Bakery bun. **-13**

B.L.A.S.T. (THE ULTIMATE BLT)
Thick cut house cured bacon, tomato, arugula, farm fresh egg, caraway herb aioli and roasted pepper tomato jam. Served on our Gaston's Bakery sourdough. **-13**

TURKEY CLUB 3.0
House-smoked turkey served with oven roasted tomatoes, red onions, frisee, herb olive tapenade, roasted pepper tomato jam and served on a Gaston's Bakery fresh baked ciabatta. **-13**

FISH TACOS
Fresh rockfish on local flour tortillas, with cumin lime slaw, smoked paprika vinaigrette, cilantro and pickled red onions. Served with our 10 Barrel chips and salsa. **-13**

BONE MARROW RAMEN
Grilled bone marrow on top of a bowl of ramen with a tea cured egg, pickled daikon radish, fired garlic,, basil, cilantro, soba noodles, scallions all in a house-made beef broth. **-14**

THE CHOP
Bone in pork chop marinated in crushed pink pepper corn and fresh rosemary. Grilled to perfection then served with a creamy roasted parsnip puree and topped with a fresh orange and lemon salsa verde. **-17**

10 BARREL BREWING Co

Just like our brewing philosophy, our dough is made in house daily! All pies are topped with fresh herbs and parmesan cheese for a truly authentic hand-crafted pizza. **All pies are available on a 10" Gluten Free crust!

PIES

BUILD YOUR OWN PIZZA
Start with 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 12)

JUST PEPPERONI
Tomato sauce, thick cut pepperoni and shredded mozzeralla. **-17** (GF12)

COMBO
Tomato sauce, pepperoni, Italian sausage, mushrooms, green peppers, red onions, black olives, tomatoes and shredded mozzarella. **-18** (GF 14)

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

CURRY CHICKEN
House made curry sauce with local honey, topped with shredded mozzarella cheese, sriracha chicken, red onions, bell peppers, black sesame seed crust.,and garnished with fresh cilantro. **-19** (GF 15)

THE NORTHENDER
Red beet pesto sauce, spinach, fresh mozzarella, goat cheese, mushrooms, red onions, kalamata olives, butternut squash, garnished with fresh basil. **-19** (GF 15)

EL JEFE
Tomato sauce, spinach, mozzarella, prosciutto, red onions, mascarpone, roasted garlic, garnished with fresh herbs . **-19** (GF 15)

BUFFALO CHICKEN PIZZA
Buttermilk ranch base, mozzarella cheese blend, bacon, chicken tossed in our house made traditional buffalo sauce. Topped with bleu cheese crumbles and garnished with green onions. **-18** (GF 13)

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

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

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**

SAUCES
10 Barrel Tomato*
Garlic Alfredo
Pesto

* Gluten free Sauce

CHEESE
($1 EACH)	($2 EACH)
Shredded Mozz	Cheddar
Fresh Mozz	Ricotta
Parmesan	Bleu Cheese
	Feta

MEATS ($2 EACH)
Pepperoni	Chicken
Italian Sausage	Prosciutto
Bacon	Canadian Bacon
Pulled Pork	

VEGGIES ($1 EACH)
Jalapeños	Artichoke Hearts	Olives
Red Peppers	Mushrooms	Pineapple
Green Peppers	Red Onion	Sundried Tomatoes
Fresh Basil	Roasted Garlic	Spinach
Pepperoncinis	Tomatoes	

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 vanilla butter gelato. **-8**

CHURRO ICE CREAM SANDO
House-made churro waffles filled with vanilla butter and hazelnut gelato. Drizzled with choclate sauce and a raspberry reduction. Finished with house-made whipped cream. **-9**

SIMPLY SUNDAE
Vanilla bean gelato from The Gelato Shop, chocolate syrup, and house-made whipped cream. **-5**

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. Big 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!**

BUY THE KITCHEN A 6-PACK!
A practice stolen from the Oven and Shaker in Portland, OR. Who borrowed the practice from the Publican in Chicago, IL. **-7**

FOLLOW 10 BARREL!

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