

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Gaston's Bakery, City Peanut Shop, The Gelato Shop, Meridian Meat Company, Turkey Ridge Farms, Iron Side Roasting Co.

STARTERS

CHIPS AND SALSA

House fried corn tortillas with our house made 10 Barrel salsa. -7

CHICKEN FRIED PICKLES

Pickle spears deep fried in our house smoked paprika thyme batter. Served with herb aioli. -7.5

WARM PRETZELS

Homemade soft pretzels with sea salt. Served with bacon jalapeño ancho pepper cheese sauce. -10

CRISPY BRUSSEL SPROUTS

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

STEAK "NOT JUST" NACHOS

Seasoned potato chips, marinated steak, jalapeños, bleu cheese, our 10 Barrel four cheese blend, bacon and green onions. -16

BAJA WINGS

1lb - Smoked honey lime tequila sauce, fried garlic bits, cilantro. -17

GREENS

SPRING FORWARD

Spinach, arugula, pepita brittle crumble, small orange wedges, and fresh mixed berries tossed in a citrus vinaigrette with goat cheese and pickled red onion. -12

HOUSE SALAD

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

ANCIENT GRAIN SALAD

Farro, charred kale, cucumbers, pepitas and small orange wedges tossed with parmesan and balsamic vinaigrette. -13.5
Recommended protein: Sockeye Salmon -9

CAESAR

Citrus Caesar dressing tossed w/romaine and frisee, fresh grated manchego cheese, powdered anchovies and crouton sprinkle. -SM 7 / LG -11

PROTEINS:

Prime USDA Sirloin -8 Sockeye Salmon -9
House Smoked Tempeh -6 Grilled Chicken -7

HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Citrus Caesar, Russian, Balsamic Vinaigrette, Citrus Vinaigrette

PUB GRUB

*All burgers cooked medium, unless specified

**Served with a side of fries

Sub House Salad or Caesar -2 Sub Sweet Potato Fries -1 Sub Gluten-Free Bun -1

PUBHOUSE BURGER * * *

Custom ground beef patty, bacon, cheddar cheese, Sinistor Black crispy fried onions, A-1 sauce, lettuce, tomato, mayo. Served on Gaston's Bakery bun. -17

Add farm fresh egg -1 Add portobello mushroom -4

ONE - TWO BURGER * * *

Custom beef patty, bleu cheese, cowboy candy, dirty bird aioli, red pepper tomato jam, radish sprouts, Gaston's bakery bun. -16.5

FRIED CHICKEN SANDO * *

Buttermilk and flour fried chicken breast dressed with house made Traditional Buffalo sauce and yellow mustard seed gastrique, with cumin lime vinaigrette slaw, bread & butter pickles and spicy Russian sauce. Served on Gaston's Bakery bun. -17

MOJO PORK SANDO * *

Grilled mojo marinated pork tenderloin, apple-onion mostarda, swiss, micro greens, Gaston's Bakery sourdough. -16.5

BULGOGI BOWL

Marinated grilled chicken thigh, farro, peanut butter yum yum, avocado, roasted red peppers, cumin lime cabbage, cilantro, black sesame seeds. -16

SALMON & ROOTS

Pan seared Canadian salmon, blistered grapes, roasted heirloom carrots dusted with chili crunch, blood orange caper sauce. -24

PEANUT BUTTER BACON BURGER * * *

Custom ground beef patty, bacon, City Peanut Shop's Thai peanut butter sauce, Asian mustard sauce, pickled carrots and cilantro. Served on Gaston's Bakery bun. -16.5

BEER BATTERED FISH & CHIPS * *

Six ounce serving of fresh Alaskan cod. Served with fries, house-made tartar sauce and cumin lime vinaigrette cabbage slaw. -16

B.L.T. * *

Thick cut bacon, tomato, arugula, farm fresh egg, caraway herb aioli and roasted pepper tomato jam. Served on toasted Gaston's Bakery sourdough. -16

TURKEY CLUB * *

House smoked turkey with roasted tomatoes, red onion, arugula, herb olive tapenade, and roasted pepper tomato jam. Served on Gaston's Bakery ciabatta. -14

TNT SANDO * *

House smoked Tri Tip, caramelized onion-bacon jam, garlic aioli, fontina cheese, bread & butter pickles, Gaston's Bakery sourdough. -17

MAC & CHEESE * *

A throwback to childhood. Elbow mac, smoked gouda and cheddar, loaded with bacon and jalapeños. Served with our 10 Barrel pub chips. -14

SWEETS

GRANNY'S CRUNCH

Gaston's brioche, stewed apples, salted caramel sauce, vanilla gelato, puff churro farro. -8

S'MORE ICE CREAM SANDO

Chocolate chip cookie, gelato, and s'more fluff dipped in flame. -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.

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 w/a Plain Jane, you take it from there... -16 (+ Toppings Price)

MARGHERITA

Roasted garlic & tomato infused olive oil base, fresh mozzarella, garlic herb tomatoes, garnished with chiffonade basil. -18 (GF 12)

COMBO

Tomato sauce, pepperoni, Italian sausage, mushrooms, green peppers, red onions, black olives, tomatoes and shredded mozzarella. -22 (GF 16)

BUFFALO CHICKEN PIZZA

Buttermilk ranch base, chicken tossed in our house made traditional buffalo sauce, bacon, bleu cheese crumbles and shredded mozzarella. Garnished with green onions. -20 (GF 14)

THE O.G.

Tomato sauce, mozzarella, salami, mortadella, goat cheese, red onion, pickled fennel -22 (GF 16)

THE HACK

Garlic alfredo sauce, pepperoni, house smoked pulled pork, Italian sausage, pineapple, jalapeños and shredded mozzarella. -22 (GF 16)

OLD WORLD

Tomato sauce, mozzarella, sausage, dates, goat cheese and chili flakes. -22 (GF 16)

BABO GAT

Sriracha base, mozzarella, marinated chicken, red onions and cowboy candy, finished w/cilantro and peanut butter yum-yum sauce. -22 (GF 16)

PIZZA & SALAD LUNCH SPECIAL (AVAILABLE UNTIL 5PM)

A personal sized pizza of your choice, served with a house or caesar salad. No "build your own". Pizzas come as is. (Excludes Gluten Free). -14

SAUCES

10 Barrel Tomato*
Garlic Alfredo
Ranch
Sinistor BBQ
Garlic Olive Oil*

* Gluten free Sauce

CHEESE (\$2 EACH)

Shredded Mozz Cheddar
Fresh Mozz Blue
Parmesan Goat

MEAT (\$3 EACH)

Pepperoni Chicken
Pulled Pork Bacon Pork Belly
Italian Sausage
Canadian Bacon
Salami Mortadella

VEGGIES (\$2 EACH)

Jalapeños Artichoke Hearts Olives
Green Peppers Mushrooms Pineapple
Red Onion Tomatoes Spinach
Roasted Garlic Pepperoncinis Fresh Basil
Dates Cowboy Candy

PUB PROMOS & MENUS

RAFT RAFFLE

Support our rivers and win a Maravia "Scout" raft!
\$10 per Raffle Ticket or \$15 for a Ticket and a 4 Pack of River Beer. Scan this QR to purchase a ticket only, or ask your server for our ticket and beer special.



BEVERAGE MENU

Easy QR access directly on your device!



FEEDBACK

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



CHARITY OF THE MONTH

The Alzheimer's Association leads the way to end Alzheimer's and all other dementia — by accelerating global research, driving risk reduction and early detection, and maximizing quality care and support.

Find out more & donate at www.alz.org



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. -9

FOLLOW 10 BARREL!



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