

# 10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Sadie Rose Bakery, Catalina Offshore Products, Specialty Produce, and Dark Horse Coffee Roasters

## STARTERS

### OYSTER SHOOTER \*

Hood Canal oyster in a Chipotle Tajin rimmed glass, housemade michelada mix and lime wedge -4

### SMOKED CORN OFF THE COB

Cotija cheese, sour cream, lime, cilantro tossed in smoked corn husk ash -7

### PARTY WINGS

Choice of housemade buffalo, sweet chili, or honey mustard, and choice of ranch or bleu cheese sauce -SM 7 / LG 14

### HUMMUS & PITA

Classic garbanzo bean hummus, roasted jalapeno and garlic with side of snap peas, baby carrots, and pita chips -11

### MICHELADA COCKTAIL

Chipotle grilled shrimp and octopus, pickled avocado and carrot, radish, cucumber, served with a Pub Beer -12

### STEAK & GORGONZOLA NACHOS

Cajun pub chips with steak, applewood smoked bacon, jalapenos, garlic, shallots, gorgonzola, pepperjack, four cheese sauce, green onion -13

### FRIED PICKLES

Housemade pickles served with whiskey habanero remoulade -7

### ROASTED CAULIFLOWER

Cauliflower tossed in sweet chili, Thai basil, cashews -9

## GREENS

### BAJA CAESAR

Grilled romaine heart, grilled corn, cotija cheese, tortilla strips, and tajin caesar dressing -10  
Recommended protein: grilled shrimp

### COMPRESSED WATERMELON SALAD

Strawberries, pickled watermelon rind, candied walnuts, fresh mozzarella, spring mix tossed in a watermelon and strawberry vinaigrette -10

### SPINACH AND ASIAN PEAR SALAD

Roasted peanuts, crispy bacon, orange segments, frisee, gorgonzola, tossed with coriander vinaigrette -12  
Recommended protein: chicken

### TOASTED FARRO SALAD

Arugula, pistachios, pickled turnip, feta, golden raisins, and sumac vinaigrette -12

### HOUSE SALAD

Spring mix, cherry tomatoes, radish with a champagne vinaigrette -SM 4 / LG 7

#### PROTEINS:

Chicken -5

Steak\* -6

Grilled Shrimp -6

#### HOUSE MADE DRESSINGS:

Ranch, Bleu Cheese, Champagne Vinaigrette, Strawberry and Watermelon Vinaigrette, Coriander Vinaigrette, Sumac Vinaigrette

## PUB GRUB

All sandwiches and burgers are served on fresh, locally baked bread with your choice french fries or pub chips. Sub house salad or cup of soup for \$1 upcharge. All burgers cooked medium, unless otherwise specified.

### BUFFALO CHICKEN SANDWICH

Deep fried chicken thigh with celery slaw, bleu cheese sauce, on a thick cut Sadie Rose brioche bun -12

### 10 BARREL BURGER \*

A custom blend of Wagyu and chuck patty with cheddar cheese, tomato, lettuce, red onion, pickles, mayo, served on a Sadie Rose amish bun -12 add bacon -2

### PUBHOUSE BURGER \*

A custom blend of Wagyu and chuck patty served medium, applewood smoked bacon, crispy Sinistor Black onions, cheddar cheese, A-1 sauce, lettuce, tomato, mayo -14

### STEAK SANDWICH

Grilled flat iron steak, Apocalypse pickled red onions, arugula, grilled tomatoes, white cheddar, chili aioli on a Sadie Rose ciabatta -16

### BLT SANDWICH

Bacon, lettuce, marinated tomatoes, avocado spread, basil aioli, over easy egg on a thick cut Sadie Rose brioche bun -12

### 10 BARREL FISH & CHIPS

Beer battered cod, caper aioli, served with our pub house chips -17

### BANH MI SANDWICH

Pork belly, jalapeno, cucumber slices, pickled diakon and carrot, fermented jalapeno aioli, Asian BBQ glaze on a Sadie Rose French roll -12

### SHRIMP PO BOY

Chipotle beer battered shrimp, cilantro lime slaw, Apocalypse pickled red onions served in a Sadie Rose brioche bun -14

# 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 in a 10" Gluten Free crust!

## PIES

### BUILD YOUR OWN 14" PIZZA

Start with a Plain Jane, you take it from there!

#### PLAIN JANE

Tomato sauce and shredded mozzarella -16

GF -14

#### PLAIN JOE

Garlic cream sauce and shredded mozzarella -16

GF -14

#### SIMPLY PEPPERONI

Tomato sauce, mozzarella, and pepperoni -16

GF -14

#### THE AZTEC

Tomato sauce, shredded mozzarella, pepperoni, Italian sausage, pulled pork, black olives, banana peppers -20

GF -16

#### HIPPY PIE

Tomato sauce, shredded mozzarella, baby spinach, marinated artichokes, mushrooms, red onion, roasted red peppers, kalamata olives -19 GF -15

#### PESTO CHICKEN

Creamy pesto sauce, kalamata olives, artichoke hearts, red onion, roasted red bell pepper, mushroom, arugula, feta and tomatoes -20 GF -16

#### BUFFALO CHICKEN PIZZA

Garlic cream sauce, grilled chicken thigh, mozzarella and parmesan blend, onions, gorgonzola, scallions, drizzled buffalo sauce -19 GF -15

#### THE JACA (HACK-A)

Garlic cream sauce, shredded mozzarella, pepperoni, pulled pork, sausage, pineapple, jalapeños -20 GF -16

#### LINDBERGH

House tomato sauce, spinach, bacon, pepperoni, roasted peppers, mozzarella, goat cheese -19 GF -15

## LUNCH SPECIAL: PIZZA & SALAD

A personal sized pizza of your choice served with a house salad (available until 4pm) -12

### SAUCES

10 Barrel Tomato  
Garlic Cream Sauce

### CHEESE (\$1 EACH)

Shredded Mozzarella  
Cheddar  
Gorgonzola  
Fresh Mozzarella  
Feta  
Parmesan

### MEATS (\$2 EACH)

Pepperoni  
Bacon  
Italian Sausage  
Chicken  
Canadian Bacon  
Pulled Pork

### VEGGIES (\$1 EACH)

Jalapeños  
Artichoke Hearts  
Tomato  
Red Peppers  
Banana Peppers  
Kalamata Olives  
Green Peppers  
Mushrooms  
Black Olives  
Fresh Basil  
Red Onion  
Spinach  
Roasted Garlic

## SWEETS

### PEANUT BUTTER POT DE CREME

Grape jelly foam, bruleed bananas, peanut butter powder -7

### BREAD PUDDING

Blueberry bread pudding with lemon curd, vanilla whipped cream, brown butter powder, candied nuts -7

Add scoop of vanilla bean ice cream -2

### ICE CREAM SUNDAE

Tillamook vanilla bean ice cream topped with chocolate syrup, crushed toffee, whipped cream and a cherry -7

## 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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\*San Diego 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.