

FOOD

BITES

House Starter Salad 6

Mixed greens, carrots, cucumber, radish and choice of dressing

Dressings: House balsamic dressing (V), Ranch, Roasted Garlic Parmesan Vinaigrette, Carrot and Ginger Vinaigrette (V)

Alabama Chicken Sliders 10

Pulled chicken breast, Alabama style white BBQ sauce, pepper jack cheese, pickled freno chiles

Truffle Parmesan Fries 10

Crispy shoestring fries tossed with white truffle oil, topped with shaved aged Parmesan Reggiano, served with roasted garlic aioli

Mac and Cheese 13

Cavatappi pasta, 5 cheese sauce, toasted bread crumbs, baked in a cast iron crock

MIDS

Soup of the Moment Cup 5 Bowl 10

Ask your server for today's selection

Steak + Gorgonzola Nachos 18

House made cajun potato chips, seasoned steak, crumbled bacon, jalapeños, garlic, shallots, gorgonzola, four cheese sauce, scallions

Cheddar & Let's Rip Dip (V) 11

Warm vegan cheddar dip with white beans and onions, Let's Rip Pilsner, served with house made pita crisps

Portland Salad 12

Mixed greens, crumbled goat cheese, dried cranberries, toasted almonds, roasted garlic parmesan vinaigrette

Add Grilled Chicken* 5 Add Seared Salmon* 6

Kale and Radicchio 12

Green leafy kale, radicchio, roasted parsnips, pomagranate, toasted pepitas and aged parmesan, with a carrot and ginger vinaigrette

Add Grilled Chicken* 5 Add Seared Salmon* 6

Bavarian Pretzel 8

Bavarian style pretzel, everything bagel seasoning, house four cheese sauce, whole grain beer mustard

Add a second pretzel \$5

MAINS

Pork Chili Verde 12

Tomatillo and green chili stew of braised pork, onions and fingerling potato, finished with spiced chicharrons, roasted garlic and cumin yogurt, fresh cilantro

Fried Chicken & Focaccia 16

Champagne battered chicken breast, served on top of house made foccacia, herbed yogurt sauce, dill pickles, shaved red onion, shredded lettuce

Blackened Chicken Sandwich 16

Cajun blackened chicken tenders, spicy pepper & onions, pepper jack cheese, shredded lettuce, sliced tomato, and white truffle aioli on toasted ciabatta

BLTC 14

Toasted sourdough bread, house candied bacon, Tillamook smoked cheddar, lettuce, Roma tomato, roasted garlic aioli, served with choice of side

10 Barrel Burger* 15

Custom ground patty, green leaf lettuce, tomato, shaved red onion, house made IPA burger sauce, toasted pub bun

Add cheese (American, Pepper Jack, Swiss) 1

Add bacon 2 Sub Beyond Patty (V) 2

Herbed Pasta Primavera 18

Cavatappi pasta, fresh herb and toasted almond pesto, zucchini, carrot, onion and tomato, topped with crumbled feta cheese and toasted almonds

Add Grilled Chicken* 5 Add Seared Salmon* 6

Chimichurri Burger* 17

Custom ground patty, Chimmichurri, pickled red onions, tomato, herbed goat cheese, and lettuce on a toasted pub bun

Rockfish 14

Oregon coast rockfish on a bed of black baluga lentils, parsley and chive oil, and microgreens

Note: All sandwiches and burgers are served on fresh, locally baked bread with shoestring fries.

Sub gluten free bun 2 Sub salad 1 Sub soup 1 Sub beyond patty 2

FOOD

PIES

Plain Jane 17

House tomato sauce, shredded mozzarella

Just Pepperoni 20

House tomato sauce, shredded mozzarella, pepperoni

Fresh Mozzarella Margherita 22

Fresh tomato puree, fresh mozzarella, basil, olive oil, sea salt

The Jaca (Pronounced 'Hack Uh') 22

Garlic cream sauce, shredded mozzarella, pepperoni, beer braised pulled pork, house Italian sausage, pineapple, jalapeño

Better Call Fall 22

Garlic olive oil base, shredded mozzarella, roasted squash, red onion, goat cheese, kale, chili flakes, fresno chili honey, rosemary

PDX 21

House tomato sauce, shredded mozzarella, pepperoni, bacon, baby spinach, Mama Lil's pickled peppers, goat cheese

Salami & Pepperoncini 21

Olive oil and fresh garlic base, shredded mozzarella, roasted garlic, dry cured salami, pepperoncini, ricotta, fresh herbs

The Viking 22

House tomato sauce, shredded mozzarella, pepperoni, house Italian sausage, beer braised pulled pork, black olives, pepperoncini

Sausage and Mushroom 21

House tomato sauce, shredded mozzarella, house Italian sausage, Mama Lil's pickled peppers, roasted mushrooms, red onion, roasted garlic

Lunch Special: Personal Pie + Salad 16

10" personal pie any signature house style, house salad. Available until 4pm.

***All pies are available in a 10" GF crust.**

Just like our brewing philosophy, our dough is made in house daily. Most pies are topped with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies.

MORE

Brownie Sundae 6

House made fudgy brownie, Tillamook vanilla ice cream, chocolate sauce

Cheesecake Shooter 4

House made cherry cheesecake; topped with pear brandy cherry syrup and cocoa crumbles

Buy the Kitchen a 6-Pack 10

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.

An automatic gratuity of 18% will be added to all checks for parties of 10 or more

UPDATED 11/26/22

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!

PORTLAND, OR SINCE 2015

*Multnomah 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. (Some food items may contain common allergens, please advise your server of any food allergies.)

10 BARREL
BREWING CO

LOCAL + FRESH

Thank you to our partners for keeping our menu local: Charlie's Produce, Portland French Bakery, Corfini Gourmet, Wilder Land & Sea

WE'RE SOCIAL

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Instagram @10BarrelBrewingPDX

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