

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Acme Bakery, Gaston's Bakery, City Peanut Shop, Thomas Hammer Coffee, Independent Meat Co., Porterhouse Meat Market, Starlight Herbs, The Gelato Shop, Rodriguez Tortillas, Meridian Meat Company, Fit to Eat Honey, Sweet Valley Organics

STARTERS

HUMMUS & PITA

Garbanzo beans, garlic oil, pickled onions, roasted garlic, kalamata olives, cucumbers, feta cheese, carrots, celery, whole wheat pita. -11

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

BRODETTO STEAMED CLAMS

Manila clams sautéed with chili flakes, roasted garlic, shallots, tomato paste, herbs, green onions. Then steamed in white wine fume. -12

WINGS

Choice of traditional Buffalo, Spicy Sriracha & Lime, or Hoisin Ginger BBQ sauce. Wings served with celery and your choice of bleu cheese and/or ranch.

CELLARMAN -9 / BREWER -16 / BIG DADDY -21

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 Four cheese blend, bacon and green onions. -14

WARM PRETZELS

Homemade soft pretzels with sea salt. Served with bacon jalapeno ancho pepper cheese sauce. -8

CHIPS AND SALSA

House fried corn tortillas with our house made 10 barrel salsa. -6

GREENS

FARRO & CHARRED KALE

Charred kale, farro, pumpkin seeds and small orange wedges. Tossed with cucumbers, parmesan and roasted shallot balsamic vinaigrette. -10
Recommended protein: Sockeye Salmon

CAESAR

Romaine lettuce, kale, diced tomato, shaved parmesan cheese and croutons. -SM 6 / LG -8

STEAK SALAD

Grilled sirloin steak served on a mix of blackbeans, quinoa, yellow corn, cherry tomatoes and grilled butternut squash, tossed in a tangy tomato coconut dressing. -13

HOUSE SALAD

Mixed baby greens, diced tomato, cucumber, red onion, fresh parmesan and croutons -SM 6 / LG 8

PROTEINS:

Prime USDA Sirloin -6 Sockeye Salmon -7

House Smoked Tempeh -5 Grilled Chicken -6

(*Steak cooked to medium rare)

HOUSE MADE DRESSINGS:

Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar, 1000 Island, and Lemon Shallot Vinaigrette.

PUB GRUB

Served on Acme or Gaston's Bakery buns/rolls/bread, with thick cut fries.

**All burgers cooked medium, unless specified. *May substitute Portobello Mushroom on any burger.

Sub cup soup (when available) -2 Sub House Salad or Caesar -2 Sub gluten free bun -1 Sub sweet potato fries -1

10 BARREL BURGER

Custom ground beef patty, cheddar cheese, lettuce, tomato, red onion, pickle, 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. Served on our Gaston's Bakery bun. -13 Add Farm Fresh Egg -1

MAC & CHEESE

A throwback to childhood. Elbow mac, smoked gouda and cheddar, loaded with bacon and jalapeños. Served with pub chips. -12

KIMCHI SALMON BURGER

House made salmon burger seared to perfection. Asian Mustard sauce, house made and aged kimchi topped with shaved green onions. All on a Gaston's Bakery Bun. -12.5

BOISE BLONDE ALE HAND BATTERED FISH & CHIPS

Six ounce serving of fresh Alaskan Cod. Served with fries, housemade tartar sauce and chipotle cabbage slaw -13.5

PORTOBELLO MUSHROOM SANDO

Marinated and grilled Portobello mushroom, fresh mozzarella, grilled red onion, roasted red pepper, spinach and cilantro chimichurri avocado spread. Served on Gaston Bakery Ciabatta bun. -11

FRIED CHICKEN SANDO

Buttermilk and flour dredged and fried to golden brown perfection. Dressed with our house made buffalo sauce, drizzled with a yellow mustard seed gastrique, cumin vinaigrette slaw, bread and butter pickles and mayo. 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, avocado and pesto mayo. Served on sourdough. -13

TURKEY CLUB 2.0

Lemon brined house smoked turkey with roasted red pepper & tomato jam aioli, red onion, arugula, fontina cheese, a little blue cheese, and bacon served on Gaston's Bakery ciabatta bread. -13

FRIED SHRIMP TACOS

Fried shrimp on local flour tortillas, with cumin lime slaw, smoked paprika vinaigrette, and cilantro. Served with chips and salsa. -13

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

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, large sliced pepperoni and shredded mozzarella. **-17 (GF12)**

COMBO

Tomato sauce, pepperoni, Italian sausage, mushroom, green pepper, red onion, black olive, tomato and shredded mozzarella. **-18 (GF 14)**

THE BRONCO

Tomato sauce, pepperoni, Italian sausage, house smoked pulled pork, olive, pepperoncini and shredded mozzarella. **-21 (GF 16)**

THE NORTENDER

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 onion, mascarpone, roasted garlic, garnished with fresh herbs. **-19 (GF 15)**

BUFFALO CHICKEN PIZZA

Buttermilk Ranch sauce, mozzarella blend, bacon, chicken tossed in our house made buffalo sauce and topped with bleu cheese crumbles. Garnished with green onions. **-18 (GF 13)**

THE HACK

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

MARGHERITA

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

PIZZA & SALAD

A personal sized pizza of your choice, served with a house or caesar salad. Pizzas come as is, ask server for details. (Price exludes Gluten Free Crust) **-10.50**

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 Tomato
Red Peppers Mushrooms Olives
Green Peppers Red Onion Pineapple
Fresh Basil Roasted Garlic Sundried Tomato
Pepperoncini Spinach

SWEETS

NUTELLA GANACHE FUDGE BROWNIE

This fudge brownie has a mild chipotle kick, filled with a peanut butter mousse and is topped with caramel corn and salted caramel gelato. **-8**

PUB DONUTS

Two fresh donuts, filled with vanilla crème brûlée custard, over our Spiral Staircase chocolate suace. Served with vanilla gelato, garnished with caramel candy swirl and a dollop of more custard. **-8**

SIMPLY SUNDAE

Vanilla bean gelato from The Gelato Shop, chocolate syrup, and fresh 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 **-9**

FOLLOW 10 BARREL!



@10BARRELBREWING



10BARRELBREWING



10BARRELBREWINGCOMPANY



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