

# COCKTAILS

## Lion's Tail 10

Bourbon, allspice, lime, Angostura bitters

## R.B.G. (The RhuBarb Ginsburg) 11

Gin, Aperol, lime, rhubarb

## Orange Cinnamon Mule 10

Bourbon, orange, cinnamon, ginger beer

## Oaxacan Sour 11

Mezcal, pineapple, lime

## Mionetto Spritz 12

Aperol, St. Germaine, lime, Mionetto Prosecco

## Sugar and Spice \*Cocktail of the Month\* 10

Spiced rum, cinnamon, cranberry

# WINE

## Primarius 10/33 Pinot Noir, OR

Ripe dark fruit, black cherry and milk chocolate

## Dobbles Family Estates 14/45 Pinot Noir, OR

Dark cherry, marionberry, cranberry, cola, vanilla, violets

## Callaway 8/30 Chardonnay, CA

Green apple, butterscotch, pineapple, pear, vanilla oak spice

## Nobilo 11/36 Sauvignon Blanc, NZ

Tropical fruits, bright citrus

## Erath 11/36 Rosé

White peach, strawberry, rose petal

## Mionetto 8/30 Prosecco

Golden apples, honey, white peach

## Classic Mimosa 9

Mionetto Prosecco; orange, grapefruit, or pineapple juice

# BEER TO GO



BEER



NOT BEER



FANCY BEER

# FANCY BEER

Ambre Roche 7

Jamaican Me Pumpkin 5

Estonya 12

Femme De La Rouge 8

Vino De Grano 7

Rose Bois 7

Paxton Project 7

Floresca 8

Sir Bois 7

**10BARREL  
BREWINGCO**

## ORIGINAL COCKTAILS

Our house cocktails are mixed and created by our talented pub staff.  
This excludes our canned cocktails.

**10BARREL  
BREWINGCO**

UPDATED 11/22/21

DRINKS  
BEER +

## HOPS

### Apocalypse 6 IPA / 6.8% ABV / 70 IBU

This west coast style IPA is our flagship beer. We can talk about how good we think it is but if you like IPAs... Just give it a try for yourself.

### All Ways Down 7 Double IPA / 9 % ABV / 75 IBU

This Double IPA is a full-on assault of hop flavor and aroma. We brewed All Ways Down with Azacca, Mosaic and Simcoe concentrated hop lupulin pellets known as Cryo Hops. If you like IPAs you'll love this! \*Gold Medal - 2021 Oregon Beer Awards\*

### Tidbits\* 6 Session IPA / 5% ABV / 30 IBU

What this session IPA is lacking in alcohol, definitely makes up for it with an explosion of mouthwatering hop flavor and aroma. Idaho 7 and Strata are the stars of this show.

### Crop Top\* 6 Cali IPA / 6.7% ABV / 45 IBU

An IPA that has some bitterness, isn't tongue scrapingly (yes, that is a word) sweet and is loaded with clean citrusy hops!! Here ya go, enjoy.

### Soufflazy DIPA\* 7 Double Hazy IPA / 8.8% ABV / 55 IBU

This double hazy is light, airy and packs a juicy pillowy punch of citrus flavors from the use of Idaho 7, Simcoe and Strata hops. (Served in a snifter)

### Fall Back IPA\* 6 IPA / 6.8% ABV / 45 IBU

Candied citrus and fresh pine dominate the profile of this classic NW IPA. Brewed with the tried and true combination of Simcoe, Amarillo, and Mosaic.

### Profuse Juice\* 6 Hazy IPA / 6.5% ABV / 45 IBU

The focus of this addicting Hazy IPA was to bring out all of the tropical juicy hop flavors we could while keeping the bitterness in check and balanced. Huge whirlpool additions and multiple Dry Hopping did the trick.

### Nature Calls 6 Mountain IPA / 6.5% ABV / 40 IBU

West Coast IPA meets East Coast IPA and somewhere in the middle you get the Mountain IPA. This beer has the big juicy hop profile the IPA lover craves, paired with a restrained bitterness and a refreshingly smooth dry finish. Amazingly balanced, ultra refined and incredibly quaffable.

## CIDER

### Soft Core 6 Cider / 6.5% ABV / 0 IBU

This cider is provocative and enticing but not too over the top. Tantalizing crisp apples from the Northwest are the star of the show. Big fruit flavor without cloying sweetness will excite the taste buds while keeping it classy.

## SESSION

### Pub Beer 6 Lager / 5% ABV / 14 IBU

Pub Beer started as a project to create an easy drinking craft lager that our brewery employees could enjoy during the day and still be productive.

### Pilsner 6 Pilsner / 5.7% ABV / 35 IBU

This is a classic German-style Pilsner brewed the traditional way to enhance complexity. We used Noble hops to give it the authentic character you expect from a Pilsner. Made with tradition and exceptional quality in

## WILD CARD

### Raspberry Crush 7 American Sour / 6.5% ABV / 6 IBU

A great introduction to the sour world. Raspberry crush will slap you in the face with raspberry tartness then again with an undeniable sourness. Refreshingly mouth puckering..

### Dew Drop\* 6 Dry Hopped Saison / 6.1% ABV / 18 IBU

Brewed with the addition of Spelt and Rye, hopped with Tettnanger, Motueka and Nectarone. Lending flavors of black lime, spiced ripe pear and fresh bay.

## DARK

### Pray For Pow 6 Winter Stout / 7% ABV / 60 IBU

This is not your ordinary American Stout. This recipe has taken home 4 Golds, 3 Silvers, and 4 Bronze medals over the years. This storm-inspired recipe hits you with dark chocolate, coffee, citrus, and berry notes to make some deep turns on your palate. The perfect big warmer after a day wool-deep in pow. Enjoy the same award-winning beer with a fresh new look.

### Dementors Kiss\* 6 Schwarzbier / 5.5% ABV / 25 IBU

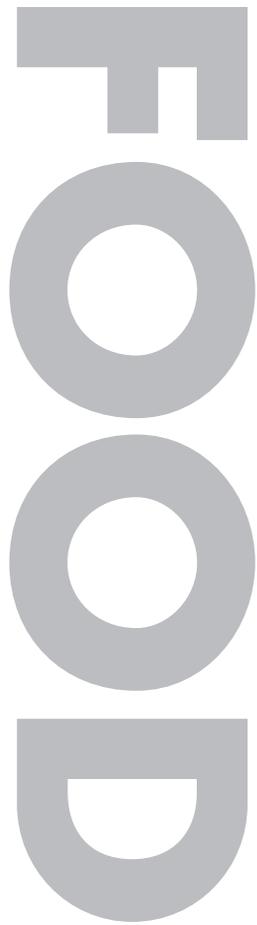
A gliding, wrath like dark lager, widely considered to be one of the oldest and tastiest German beer styles. This "black beer" is perfectly balanced between its subtle roast, smooth malt flavors and moderate bitterness. So, go ahead and clamp your jaw around a pint and let it steal your soul!

### Chai Chocolate Stout\* 6 Stout / 6.5% ABV / 30 IBU

This export stout was conditioned on freshly toasted chai spices and a heap of Ugandan Cocoa shell chocolate "tea" from our neighbors at Roste.

## FLIGHT

1. Pub Beer
2. Apocalypse
3. Soft Core
4. Crop Top IPA\*
5. Tidbits\*
6. Fall Back\*
7. Dew Drop\*
8. Soufflazy DIPA\*
9. Dementor's Kiss\*
10. Chai Chocolate Stout\*



## BITES

### Steak + Gorgonzola Nachos 16

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

### House Meatballs\* 11

Five hand formed bacon + beef meatballs, spicy arrabiatta tomato sauce, shaved aged parmesan, fresh basil

### Truffle Pamesan Fries 9

Crispy fries tossed with truffle oil, topped with shaved aged parmesan, served with a roasted garlic aioli

### Crispy Salmon Cakes 10

Panko crusted house made Sockeyed salmon cakes, served over baby arugula with a lemon dill cream sauce

### Cheddar & Let's Rip Dip (V) 11

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

## GREENS

### House Starter Salad 6

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

### Portland Salad 12

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

Recommended protein: Salmon

### Arugula Autumn Salad (V) 13

Wild arugula, apple cider vinaigrette, roasted butternut squash, quinoa, Honeycrisp apples, bourbon candied pecans

Recommended protein: Chicken

**Proteins:** Chicken\* 5 Beyond Burger Patty 6 House Burger Patty\* 6 Alaskan Sockeye Salmon\* 6

**Dressings:** House balsamic dressing (V), Ranch, Garlic Parmesan Vinaigrette, Apple Cider Vinaigrette (V)

## MAINS

### 10 Barrel Burger\* 14

Custom ground patty, american cheese, lettuce, tomato, red onion, house burger sauce, toasted pub bun

Add bacon 2 Add avocado 2 Sub Beyond Patty (V) 3

### Apple Bottom Burger\* 16

Custom ground patty, smoked gouda cheese, thick cut bacon, apple mustard BBQ suace, arugula, crispy fried jalapenos on a toasted pub bun

### Sweet Habanero Chicken Sandwich 15

Grilled chicken thighs tossed in a sweet + tangy habanero sauce, pepper jack cheese, shredded cabbage, red onion, dill pickle chips, mayo, toasted pub bun

### Vegetable Quinoa Stir Fry 14

White quinoa, sautéed veggies, sesame, ginger soy sauce, hoisin drizzle, finished with Togarashi spiced wonton strips

Add chicken\* 5 Add salmon\* 6

### Pan Seared Salmon\* 19

Pistachio crusted Alaskan Sockeye salmon fillet, cauliflower puree and balsamic roasted carrots

### Butternut Bucatini (V) 17

Locally made fresh bucatini pasta, baby spinach, roasted butternut squash, seasoned chickpeas, tossed in a coconut cream sauce, finished with lemon parsley breadcrumbs

### Pork Chili Verde 13

Thick stew of braised pork, fingerling potatoes, hominy, tomatillo green chili sauce, finished spiced chicharrones, roasted garlic cumin yogurt, fresh cilantro

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

Sub gluten free bun 2 Sub salad 1 Sub soup 1 Sub beyond patty 3

\*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.)

# FOOD

## PIES

### Plain Jane 17

House tomato sauce, shredded mozz, herbs, parmesan

### Just Pepperoni 19

House tomato sauce, shredded mozz, herbs, parmesan, pepperoni

### Fall Harvest Pie 22

Sweet potato base, shredded mozz, roasted wild mushrooms, red onion, baby spinach, roasted garlic, honey whipped ricotta, finished with fresh sage

### The Jaca (Pronounced 'Hack Uh') 22

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeño

### PDX 21

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

### Spicy Salami 21

House tomato sauce, shredded mozz, soppressata salami, chili flake, peppadew peppers, honey whipped ricotta, fresh basil

### The Viking 22

House tomato sauce, shredded mozz, pepperoni, sausage, pulled pork, black olives, pepperoncini

### Sausage and Mushroom 21

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

### Lunch Special: Personal Pie + Salad 15

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. All 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 5

House made pumpkin cheesecake shooter; with a sea salt caramel sauce topped with a pecan crumble

### 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.

UPDATED 11/22/21

## 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!