

# 10 BARREL BREWING CO

## THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

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

### 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

### HUMMUS & PITA

Lebneh, garlic oil, roasted garlic, pickled onions, kalamata olives, cucumbers, feta cheese, fried chickpeas and pita. -11

### BRODETTO STEAMED CLAMS

Manila clams sautéed with chili flakes, roasted garlic, shallots, tomato paste, herbs, green onions and steamed in a white wine fumet. -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 -\$11/ BREWER -\$19**

### CHIPS AND SALSA

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

### STEAK "NOT JUST" NACHOS

Seasoned potato chips, marinated steak, jalapeños, bleu cheese, our 10 Barrel four cheese blend, bacon and green onions. -14

### IDAHO BOARD

House beet cured salmon and house-smoked Idaho trout. Served with fire grilled pita, lebnah, verde romesco, dressed greens, confit fingerling potatoes and spiced bread & butter pickles. -12

### IDAHO CANDY

Smashed fried fingerling potatoes tossed in a tangy German mustard sauce and fresh herbs. -7

### THE OX

Fire grilled bone marrow topped with cilantro chimichuri sauce and dressed greens, with charred ciabatta. -8.5

### CRISPY BRUSSEL SPROUTS

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

### WARM PRETZELS

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

## GREENS

### FARRO & CHARRED KALE

Charred kale, farro, pepitas and small orange wedges. Tossed with cucumbers, parmesan and balsamic vinaigrette. -10  
Recommended protein: Sockeye Salmon -7

### HOUSE SALAD

Mixed baby greens, diced tomatoes, cucumbers, red onion, fresh parmesan and croutons. -SM 6 / LG 8

#### PROTEINS:

Prime USDA Sirloin -6      Sockeye Salmon -7  
(Cooked to medium rare)      Grilled Chicken -6  
House Smoked Tempeh -5

### IDAHO SALAD

Arcadian greens, red onions, confit fingerling potatoes, cooked egg whites, red beets, dried cherries, tossed in a roasted tomato vinaigrette, segmented oranges, house cured smoked salmon, pepitas, feta cheese, shaved egg yolk and lebnah drizzle. -10

### CAESAR

Romaine lettuce, kale, diced tomatoes, shaved parmesan cheese and croutons. **SM -6 / LG -10**

### HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar, 1000 Island, Lemon Shallot Vinaigrette, Roasted Tomato Vinaigrette

## PUB GRUB

\*\*All burgers cooked medium, unless specified. \*May substitute Portobello mushroom on any burger.  
Served with a side of fries.

Sub cup soup (when available) -2    Sub House Salad or Caesar -2    Sub Gluten Free Galaxy bun -1.50    Sub sweet potato fries -1

### 10 BARREL BURGER

Custom ground beef patty, cheddar cheese, lettuce, tomato, red onion, pickle and 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. -14

Add farm fresh egg -1    Add portobello mushroom -4

### MAC & CHEESE

A throwback to childhood. Elbow mac, smoked gouda and cheddar, loaded with bacon and jalapeños. Served with our 10 Barrel pub chips. -12

### BLONDE ALE HAND BATTERED FISH & CHIPS

Six ounce serving of fresh Alaskan cod. Served with fries, house-made tartar sauce and chipotle cabbage slaw. -13.5

### THE FALAFEL

House-made falafel fried tossed in our house verde romesco sauce and topped with frisee, pepitas, roasted tomato vinaigrette, pickled red onion and feta cheese. Served on fresh baked pita. -12

### FRIED CHICKEN & MAC WAFFLES

Fried chicken served with mac and cheese waffles, a fried egg, white gravy and a house-made Rum Barrel Aged Beer Nog gastrique sauce. -17

### BONE MARROW RAMEN

Grilled bone marrow on top of a bowl of ramen with shaved gochujang eye round, basil, cilantro, soba noodles, scallions all in a house-made beef broth. -14

### FRIED CHICKEN SANDO

Dredged in buttermilk and flour then fried to golden brown perfection. Dressed with our house made Traditional Buffalo sauce, drizzled with a yellow mustard seed gastrique, cumin vinaigrette slaw, bread and butter pickles and spicy Russian sauce. 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, caraway herb aioli and roasted pepper tomato jam. Served on our Gaston's Bakery sourdough. -13

### TURKEY CLUB 3.0

House-smoked turkey served with oven roasted tomatoes, red onions, frisee, herb olive tapenade, roasted pepper tomato jam and served on a Gaston's Bakery fresh baked ciabatta. -13

### FISH TACOS

Fresh rockfish on local flour tortillas, with cumin lime slaw, smoked paprika vinaigrette, cilantro and pickled red onions. Served with our 10 Barrel chips and salsa. -13

### PORK PASTRAMI SANDO

House smoked pastrami pork sirloin, thinly sliced, topped with swiss cheese, spicy russian sauce and house made Giardiniera on fresh baked ciabatta bread. -12

### BULGOGI CHEESTEAK SANDO

Smoked gochujang eye round thinly sliced and served with onions, green bell peppers, then drizzled with roasted garlic jalapeño aioli topped with fresh cilantro and radish, all served on a Gaston hoagie. -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 on a 10" Gluten Free crust!

## PIES

### BUILD YOUR OWN PIZZA

Start with 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, thick cut pepperoni and shredded mozzarella. -17 (GF12)

#### COMBO

Tomato sauce, pepperoni, Italian sausage, mushrooms, green peppers, red onions, black olives, tomatoes and shredded mozzarella. -18 (GF 14)

#### THE BRONCO

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

#### WILDLING

Our 10 Barrel four cheese base, shredded mozzarella, English Red Dragon cheese, wild boar sausage, red onions, roasted garlic and dates. -20 (GF 15)

#### 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 onions, mascarpone, roasted garlic, garnished with fresh herbs. -19 (GF 15)

#### BUFFALO CHICKEN PIZZA

Buttermilk ranch base, mozzarella cheese blend, bacon, chicken tossed in our house made traditional buffalo sauce. Topped with bleu cheese crumbles and garnished with green onions. -18 (GF 13)

#### THE HACK

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

#### MARGHERITA

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

## PIZZA & SALAD

A personal sized pizza of your choice, served with a house or caesar salad. No "build your own", pizzas come as is. (Price excludes Gluten Free). -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 Olives  
Red Peppers Mushrooms Pineapple  
Green Peppers Red Onion Sundried Tomatoes  
Fresh Basil Roasted Garlic Spinach  
Pepperoncinis Tomatoes

## SWEETS

### NUTELLA GANACHE FUDGE BROWNIE

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

### S'MORE

Knight Ryed'r porter chocolate syrup, house made marshmallow fluff, hazelnut gelato and graham crackers. Bourbon cured pork belly drizzled with a carrot caramel sauce. -7

### SIMPLY SUNDAE

Vanilla bean gelato from The Gelato Shop, chocolate syrup, and house-made whipped cream. -5

### CHURRO ICE CREAM SANDO

House-made churro waffles filled with vanilla butter and hazelnut gelato. Drizzled with chocolate sauce and a raspberry reduction. Finished with house-made whipped cream. -9

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