

COCKTAILS

Cocktail Of The Month - Spice of Life 14

El Jimador tequila, passionfruit, pineapple, lime, habanero bitters

Boiler Maker of the week 12

12oz Stringduster Pale and a shot of Buffalo Trace whiskey

Raspberry Lemon Drop 13

Wild Roots raspberry vodka, cointreau, lemon, simple

Cava Spritz 12

Aperol, St. Germaine, lime, Cava

Oaxacan Old Fashioned 13

Vida Mezcal, grapefruit, agave

Pineapple Daquari 12

Pineapple, white rum, lime, simple

Cherried Away 14

Espolon tequila, peach schnapps, lime, simple, grenadine, soda

Rye Negroni 14

Rye whiskey, dry vermouth, campari

Virgin Cucumber Gimlet (N/A) 6

Cucumber, lime, soda

WINE

10 Barrel Sparkling Wine 15 Bend, OR

White - 12oz pour

Rosé - 12oz pour

Tribute 10/33 Cabernet Sauvignon, CA

Cassis, blackberry, black cherry and ripe plum

Primarius 10/33 Pinot Noir, OR

Ripe dark fruit, black cherry and milk chocolate

Callaway 8/30 Chardonnay, CA

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

Chloe 11/36 Sauvignon Blanc, NZ

Tropical fruits, bright citrus

Campo Viejo Rose 9/26 Rosé, ESP

Cherry, citrus, strawberries and rose petals

Cupcake 8/30 Cava

Golden apples, honey, white peach

Classic Mimosa 9

Cava; orange, grapefruit, or pineapple juice

DRINKS
BEER +

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

HOPS

Apocalypse 7 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 don't take our word for it, try it yourself!

Crooked Tree* 7 West Coast IPA / 6.7% ABV / 65 IBU

A clean, snappy, pine-forward west coast IPA with layers of fresh grapefruit and pineapple.

Cosmic Dancer IPA* 7 West Coast IPA / 6.7% ABV / 60 IBU

A West Coast IPA that will make your tastebuds tango! Hopped with HBC586, Simco and Citra for massive pineapple, mango and notes of pine.

Woosah DIPA* 7.5 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)

Profuse Juice 7 IPA / 6.5% ABV / 40 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.

Cloud Mentality 7 IPA / 7% ABV / 55 IBU

This Hazy IPA was brewed to showcase the potential of the highly sought after Strata Hop. Big juicy tropical fruit notes are backed up with sticky-sweet kind bud aroma. The bitterness is mild and balanced with a medium malt body. Cheers!

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! (Served in a snifter) *Gold Medal - 2021 Oregon Beer Awards*

Stringduster Pale* 7 NW Pale Ale / 5.5% ABV / 35 IBU

Taking you back to the 90s with two-row, mid level crystals and heaps of cascade and centennial.

Nature Calls 7 Mountain IPA / 7.1% ABV / 45 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.

DARK

Dementors Kiss* 7 Schwarzbier / 5.5% ABV / 25 IBU

A gliding, wraith 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!

SESSION

Pilsner 7 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 ingredients.

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.

Club Tread 7 IPA / 5% ABV / 45 IBU

We set out on a brewing adventure to make low ABV IPA full of hop flavor and bursting with fruit aroma. Eldorado Hops and mandarin orange combine in this beer to make it ultra-bright and thirst quenching. Get off the corporate ladder and go climb the peak on the screensaver you've been staring at and celebrate your summit with Club Tread.

WILD CARD

Raspberry Crush 7.5 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. (Served in a snifter)

CIDER

Refreshy 7 Pomegranate Cider / 6.8% ABV / 0 IBU

We took our house dry cider and added pomegranate to it for a fruit combination that melds together perfectly and finishes with a light

FLIGHT

1. Cosmic Dancer*
2. Profuse Juice
3. Apocalypse*
4. Raspberry Crush
5. Pub Beer
6. Club Tread
7. Stringduster Pale*
8. Cloud Mentality
9. Dementors Kiss*
10. All Ways Down

BITES

House Starter Salad 6

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

Dressings: House balsamic dressing (V), Ranch, Roasted Garlic Parmesan Vinaigrette, Green Goddess (V)

Cup of Soup 5

Ask your server for today's selection

Bay Shrimp Sliders 8

Local bay shrimp salad with celery and onion, lemon dressed baby arugula, toasted Hawaiian rolls

Bang Bang Cauliflower 8

Crispy breaded cauliflower, Thai sweet chili and Sriracha glaze, sesame yogurt drizzle, cilantro, scallions

Truffle Parmesan Fries 10

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

MIDS

Bowl of Soup 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

Greens Machine Salad 12

Mixed greens and arugula, balsamic grilled red onions, heirloom chery tomatoes, tossed in our Green Goddess dressing and topped with crispy lemon chickpeas and crumbled feta cheese

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

Roast Pork Loin Sandwich* 14

House roasted Lan Roc pork loin, bacon and beer braised red cabbage, Swiss cheese, dill pickle chips, honey mustard on toasted ciabatta

Sweet and Smoky Chicken Sandwich* 15

Grilled chicken thigh with a smoky brown sugar rub, thick cut bacon, pepper jack cheese, sweet and creamy cabbage and carrot coleslaw on toasted ciabatta

10 Barrel Burger* 14

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) 3

Vegetable Quinoa Stir Fry 14

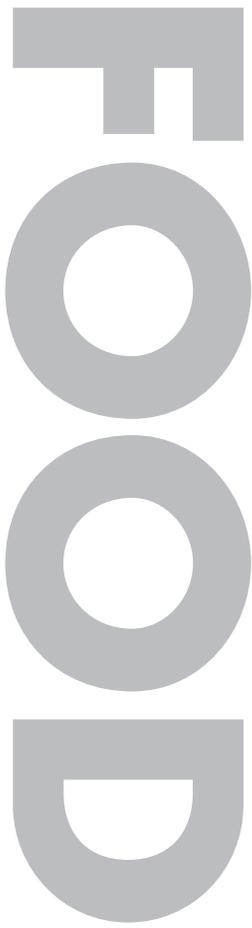
Sautéed quinoa with bok choy, broccoli, peppers, carrots, onions, sesame, ginger soy sauce, hoisin drizzle, finished with Togarashi spiced wonton strips

Add Grilled Chicken* 5 Add Seared Salmon* 6

Dan Dan Noodles 15

Locally made fresh ramen noodles, roasted mushrooms, bok choy, garlic, seasoned ground pork tossed in a spicy Szechuan Dan Dan sauce, finished with with scallions, sesame seeds, chopped peanuts

*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.)



PIES

Plain Jane 17

House tomato sauce, shredded mozzarella

Just Pepperoni 20

House tomato sauce, shredded mozzarella, pepperoni

Pizza Margherita 20

Olive oil and fresh garlic base, shredded mozzarella, sliced Roma tomato, fresh basil

The Jaca (Pronounced 'Hack Uh') 22

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

Da' Veggie 22

House tomato sauce, shredded mozzarella, baby spinach, fresh garlic, red onion, shaved asparagus, roasted mushroom, black olive, goat cheese

PDX 21

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

Salami & Spring Veggie 21

Olive oil and fresh garlic base, shredded mozzarella, dry cured salami, shaved asparagus, grilled leeks, ricotta cheese

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 3

House made cheesecake; topped with lemon curd and vanilla cookie 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 8/2/22

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!