

# HOUSE COCKTAILS

## NETFLIX AND SWILL

Sabe vodka, lemon juice & basil topped with Swill American Radler!  
Get real cuddly and try it with bourbon -9

## TIPSY TEA

Sabe Bourbon, fresh lime juice, LQD Peach Hard Green Tea, mint -9

## 10BARREL BLOODY MARY

House made bloody mary mix, fresh lime juice, Sabe Vodka, salted rim.  
Topped off with our delicious Chela Vida Lager. Help wash it down with a  
bartenders choice beer back.

\*Try it with Tequila for a Bloody Maria\* -9

## CRUSH MARGARITA

Raspberry or Cucumber Crush, lime, Sabe Tequila  
Want it spicy? Tell your server to spice it up! -9

## CRUSH RED SANGRIA

Raspberry Crush, red wine, orange juice and a splash of soda -9

## BERRY BEER'MOSA

Crush sour ale, champagne, OJ and a splash of blueberry -8

## RASPBERRY CRUSH MULE

Raspberry Crush, mint, lime juice, Sabe Vodka, ginger beer -9

## CUCUMBER CRUSH MULE

Cucumber Crush, mint, lime juice, Sabe Vodka, ginger beer -9

## MICHELADA COCKTAIL

Chipotle grilled shrimp & octopus, pickled avocado & carrot, radish &  
cucumber in house made chelada mix served with a can of Pub Beer -12

# CHARITY OF THE MONTH



# WINE

## RED WINE

**2015 THREE PINES** Cabernet Sauvignon- California **9/32**

**2016 BLACK RIDGE** Pinot Noir- California **9/36**

**2017 PROEMIO** Malbec **10/45**

**2015 RARE BLACK BLEND** Dark Red Blend **8/36**

## WHITE WINE

**2016 KINDERWOOD** Chardonnay-California **8/32**

**2017 THE NED** Sauvignon Blanc-New Zeland **9/32**

**2017 MARIELLA** Rose-California **7/28**

**2016 BLACK RIDGE** Pinot Grigio- California **8/32**

## SPARKLING

**SAN ANTONIO** Sparkling Wine, Extra Dry **7**

**MIMOSA** -8

# BEER TO GO

## FANCY BEER SERIES & BOMBERS:

Femme de la Rouge -16  
Rose Bois -14  
Pyka -16  
Jamaican Me Pumpkin -12  
16 Barrels -12

## GROWLERS & CROWLERS:

Crowler -8 each or 3 for 20  
New Growler w/ Fill -20  
Growler Refill -15  
Premium Refill -19

## CAN PACKS:

Swill -13  
Pub Beer (18pack) -18  
Cucumber Crush -13  
Raspberry Crush -13  
Crush Mix Pack -26  
Trail Beer -10  
Apoc IPA -10  
Joe IPA -10

# 10BARREL BREWING CO

# BEER LIST

6/20/19



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BARRELBREWING10

# BEERS ON TAP

## SESSION

### CHELA VIDA\*

MEXICAN LAGER/ IBU 6 / ABV 5.1% **SAMPLER #4**

Subtle and smooth with a hint of sweetness from the use of flaked maize our Mexican lager is a house favorite. -6.5

\*Upgrade to a Red or Green Chelada for \$1

### FROSTY MUG\*

LAGER / IBU 13/ ABV 5.4%

Who doesn't love a good old fashioned lager Al Capone used to enjoy? This lager was designed pre-prohibition style. Pale malt base and a single variety hop: Cluster. Step back in time and enjoy the old style. -6.5

### SASQUATCH\*

GOLDEN ALE/ IBU 12/ ABV 5% **SAMPLER #1**

One of 10 Barrel's oldest recipes. Brewed with a touch of wheat and lightly hopped. This is a clean and crisp drinking ale. -6.5

### AFTERNOON DELIGHT\*

SESSION IPA / IBU 45/ ABV 4.7% **SAMPLER #7**

My motto's always been "When it's right, it's right". Why wait til the middle of a cold dark night? Brewed with Idaho Gem, Comet and an experimental hop. It's perfect for that midday treat!! -6.5

## HOPS

### CALI' LOVE IPA\*

IPA / IBU 70 / ABV 7.2%

This bright and tropical west coast IPA is a true depiction of how much we love hops and San Diego. -6.5

### YOUNG SQUEEZY

NEW ENGLAND IPA / IBU 50 / ABV 6.2%

Some may call the New England "IPA" a trend, some call it a style, we call it wicked good. With a soft malt profile, low IBU, and a huge tropical hop profile, it drinks just like fruit. -6.5

### APOCALYPSE

IPA / IBU 70 / ABV 6.8% **SAMPLER #8**

This West coast IPA is our flagship beer. We can talk about how good it is, but if you like IPA's, give it a run for yourself. -6.5

### V. I. P. A. \*

HAZY IPA / IBU 30 / ABV 6.7% **SAMPLER #2**

Keeping with our standard of excellence we are releasing our 2nd anniversary hazy! Similar to our flagship JOE IPA, we ramped it up in all aspects: modified the malt bill to stabilize haze, 20lb of cone hops in the hop back and nearly 40# of dry hops. Enjoy this "sloppy" JOE while it lasts! -6.5

# BEERS ON TAP

## WILD CARD

### IDENTITY CRISIS\*

PREMIUM ALE / IBU 30 / ABV 6.5 % **SAMPLER #10**

The beer born an ale, but conditioned like a lager. English lager malt, German hops, Irish ale yeast. then a 2 week secondary fermentation with a special lager yeast. A bit of a twist! But a truly fine ale? Lager? -6.5

### COCO MOLE

WHEAT WINE/ IBU 26/ ABV 11.1% **SAMPLER #3**

In the 1980's Craft brewers replaced large amounts of barley with wheat in a barley wine and Wheat Wine was born. We took this and ran with it, aging it in a blend of wheat whiskey and Oregon pinot noir barrels for over a year creating a complex array of tannic dark fruit with drying whiskey nuances. This big and bold libation is then layered with cocoa and mole spices for a mind blowing sensory journey that will keep you captivated to the very end. -6.5

### HI TIDE

PASSIONFRUIT WHEAT / IBU 19/ ABV 4.7%

Hi Tide has the intoxicating aroma of fresh passionfruit. We use unique hops that have the flavor of passionfruit to layer the flavors in a light wheat base. -6.5

### CHERRY YO

ABBEY DUBBEL / IBU 26/ ABV 8.3%

It's a Belgian beer with cherries in it. It's good. You should drink it. -6.5

## SOUR

### BAJA CRUSH\*

AGAVE SOUR / IBU 4 / ABV 5%

Our addition to the Crush Series! Brewed with a special blend of cactus, flaked rye and agave nectar. And while supplies last, if you'd like to add a finishing touch, ask for the house made blend of prickly pear-agave syrup for an ultra-unique drinking experience! -6.5

### FARMHOUSE SOUR

BRETT SOUR / IBU 15 / ABV 6.3% **SAMPLER #6**

A beer that began as a simple saison in our 10 barrel cellar, Farmhouse sour showcases the wonders of the yeast and bacteria that now inhabit our sour room. After it underwent a primary fermentation with saison yeast, the beer was then moved to wine barrels where lactic acid producing bacteria created a moderate acidity and Brettanomyces yeast kicked off an array of fruity, earthy, and funk notes. -6.5

\* Brewed in house by our Brew Master Benny!

# BEERS ON TAP

## NITRO

### CUPS & LIFE\*

COFFEE STOUT / IBU 10 / ABV 7.6% **SAMPLER #5**

Inspired by Vietnamese coffee, the cups and life - You are making an inner pause before coming up with the decisive breakthroughs, enhancing stronger thinking and inspiring creativity. -6.5

### HOGAN OATS

OATMEAL STOUT/ IBU 25/ ABV 6%

Brewed with generous amounts of flaked oats, chocolate malt and roasted barely. Smooth and creamy with subtle hints of caramel. -6.5

Make your Nitro Beer a BEER FLOAT with a scoop of vanilla ice cream for \$2!!

## CIDER

### SOFTCORE

CIDER/ IBU 0 / ABV 6.5%

This cider is provocative and enticing but not too over the top. Tantalizing crisp Northwest apples are the star of the show adding big fruit flavor without cloying sweetness that will excite the taste buds all while keeping it classy. -6.5

## SUMMER SEASONAL

### SWILL

AMERICAN RADLER/ IBU 6/ ABV 4.5% **SAMPLER #9**

We started with a base of German Berliner Weiss and added multiple layers of grapefruit to this summer crusher! -6.5

## CANS

### PUB BEER 12OZ

AMERICAN LAGER IBU 14 / ABV 5% -5

### PUB BEER 25OZ

AMERICAN LAGER IBU 14 / ABV 5% -8

### CUCUMBER CRUSH

AMERICAN SOUR / IBU 4 / ABV 5% -5

### RASPBERRY CRUSH

AMERICAN SOUR / IBU 7/ ABV 6% -5

### LQD HARD PEACH GREEN TEA

ABV 5.2% -6

### LQD HARD PASSION FRUIT TEA

ABV 5.2% -6