

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Gaston's Bakery, City Peanut Shop, Cafe Mule Coffee, The Gelato Shop, Meridian Meat Company, Turkey Ridge Farms

STARTERS

CHICKEN FRIED PICKLES

Pickle spears deep fried in our house smoked paprika thyme batter. Served with herb aioli. -7.5

STEAK "NOT JUST" NACHOS

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

WARM PRETZELS

Butter, sea salt. Bacon jalapeño ancho pepper cheese sauce. -8

CRISPY BRUSSEL SPROUTS

Pickled mustard seeds, bacon, house-made honey gastrique glaze. -9

CHIPS AND SALSA

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

GREENS

FARRO & CHARRED KALE

Pepitas, orange wedges, cucumbers, parmesan, balsamic vinaigrette. -10

ADD-ON PROTEINS:

Prime USDA Sirloin -6 Sockeye Salmon -7

Grilled Chicken -6 Tempeh -5

CAESAR

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

HOUSE SALAD

Mixed baby greens, diced tomatoes, cucumbers, red onion, fresh parmesan and croutons. -SM 6 / LG -10

HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, Lemon Shallot Vinaigrette, Spicy Russian

SOUP DU JOUR

Ask about today's selection -5/7

PUB GRUB

All burgers cooked medium, unless specified

Sandos and Burgers served with a side of fries. Sub House Salad or Caesar -2 Sub sweet potato fries -1
Sub gluten free bun -1.5 Add bacon -2 Add portobello mushroom -4 Add farm fresh egg -1 Sub vegan Beyond patty -3



DAILY SPECIAL

Ask about today's offerings

PUBHOUSE BURGER

Custom beef patty, bacon, cheddar cheese, Sinistor Black crispy fried onions, A-1 sauce, lettuce, tomato and mayo. Gaston's Bakery bun. -15

ONE - TWO BURGER

Custom beef patty, bleu cheese, cowboy candy, dirty bird aioli, red pepper tomato jam, radish sprouts, Gaston's bakery bun. -15

PEANUT BUTTER BACON BURGER

Custom beef patty, bacon, City Peanut Shop's Thai peanut butter sauce, Asian mustard sauce, pickled carrots, cilantro. Gaston's Bakery bun. -15

FRIED CHICKEN SANDO

Buttermilk fried chicken, Buffalo sauce, mustard seed gastrique, cumin slaw, bread & butter pickles, spicy Russian sauce. Gaston's Bakery bun. -13.5

B.L.T.

Thick cut bacon, tomato, arugula, farm fresh egg, caraway herb aioli, roasted pepper tomato jam. Gaston's Bakery sourdough. -13

TURKEY CLUB

House smoked turkey, roasted tomatoes, red onions, frisée, herb olive tapenade, roasted pepper tomato jam. Gaston's Bakery ciabatta. -13

BEER BATTERED FISH & CHIPS

Six ounces of fresh Alaskan cod. Served with fries, house-made tartar sauce and chipotle cabbage slaw. -13.50

MAC & CHEESE

Elbow mac, smoked gouda, cheddar, bacon, jalapeños, with pub chips -12

BULGOGI BOWL

Marinated grilled chicken thigh, farro, peanut butter yum yum, avocado, roasted red peppers, cumin lime cabbage, cilantro, black sesame seeds. -12

PIZZAS

All pies are available on a 10" Gluten Free crust!

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). -12

BUILD YOUR OWN PIZZA

Start w/ a Plain Jane, you take it from there...

PLAIN JANE

Tomato sauce, mozzarella and parmesan. Switch it up with the garlic alfredo sauce for a twist. -16 (GF 12)

COMBO

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

BUFFALO CHICKEN PIZZA

Buttermilk ranch base, mozzarella, Buffalo tossed chicken, bacon, bleu cheese. Garnished with green onions. -18 (GF 13)

SAUCES

10 Barrel Tomato (GF)
Garlic Alfredo

CHEESE

(\$1 EACH)	(\$2 EACH)
Shredded Mozzarella	Cheddar
Fresh Mozzarella	Blue Cheese
Parmesan	

JUST PEPPERONI

Tomato sauce, mozzarella, Meridian Meats pepperoni. -17 (GF12)

THE HACK

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

MARGHERITA

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

BASQUE UNDER THE SUN

Tomato sauce, mozzarella, house made chorizo, goat cheese, lemon preserve, roasted red pepper, green olive, arugula. -21 (GF 16)

MEAT

(\$2 EACH)	
Pepperoni	Bacon
Italian Sausage	Canadian Bacon
Chicken	Pulled Pork

VEGGIES

(\$1 EACH)	
Jalapeños	Mushrooms
Black Olives	Tomatoes
Green Pepper	Roasted Garlic
Pineapple	Artichoke Hearts

SWEETS

NUTELLA GANACHE BROWNIE

Fudge brownie with a mild chipotle kick, peanut butter mousse, caramel corn, hazelnut gelato. -8

SIMPLY SUNDAE

The Gelato Shop's Vanilla buttercream gelato, chocolate syrup, house-made whipped cream. -5

TAKE & MAKE

DRUNKEN NACHOS

Our Pub Favorite Steak Nachos to take and make at home! Each kit includes all the ingredients you'll need AND a 6-pack of your choice. Scan the QR code for a special step-by-step instructional video from Chef Kiel out of our Denver Pub. -22

HALF BAKED PIZZA

Choose any one of our pies to take and bake at home. Instructions included. Add a 32oz Crowler! -4 (Limit 2)

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

Please communicate any allergies to our team.

SESSION

MARZ ATTACKS!*

MARZEN LAGER / IBU 22/ ABV 4.9%

This classic German Lager is smooth and sessionable. Tons of Munich and Vienna malts create it's rich and malty character, with German Perle hops for a balanced bitterness. A great choice when you're looking for something light and drinkable that packs plenty of flavor! -6

FLIGHT 2.8

JUST THE HOPS*

LO-CAL IPA / IBU 45 / ABV 3.9%

If you're looking for a beer that's packed with hoppy flavor but won't pack on the pounds, this is the one for you! Clocking in at 99 calories per 12oz serving, you can enjoy this Session IPA guilt-free. Cashmere and Bru-1 hops give this beer it's lemon-grass and pineapple character, and a small dose of Monkfruit extract helps balance the bitterness of the hops with a touch of natural, zero-calorie sweetness. -6

FLIGHT 1.9

KRISPY CREAM ALE*

CREAM ALE / IBU 13 / ABV 5.4%

No, this beer does not taste like donuts. But, it is crisp, light and refreshing. Flaked barley and a touch of corn gives this beer it's crisp, snappy finish, with Crystal and Cascade hops for balance. Drink up, the second goes down as easy as the first. -6

FLIGHT 2.9

PUB BEER

LAGER / IBU 14 / ABV 5%

This beer proves that ideas you come up with at 1 in the morning actually can happen! 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. 5.5

FLIGHT 1.2

SMASH

PASSIONFRUIT WHEAT ALE / IBU 19 / ABV 4.6%

SMASH has the intoxicating aroma of fresh passionfruit. We used unique hops that have the flavor of passionfruit along with passionfruit juice to layer the flavor into a light wheat beer base. -6

FLIGHT 1.8

MUNICH HELLES*

HELLES LAGER / IBU 15 / ABV 5%

This classic German lager is refreshing and drinkable, and packed with flavor. Clean malt character and a smooth finish is what this beer is all about. If you're looking for a beer that goes down easy, then look no further. -6

FLIGHT 2.1

NECTARON KÖLSCH*

DRY HOPPED KÖLSCH / IBU 25 / ABV 5.5%

We dry-hopped this classic German Kölsch with Nectaron hops, a new variety from New Zealand. The subtle stone fruit character from the hops blends perfectly with the fruity esters from the German ale yeast. Crisp, clean, and delicious. Enjoy in large quantities. -6

FLIGHT 2.5

CALIFORNICATION*

CALIFORNIA COMMON / IBU 45 / ABV 6%

This style of beer is a West Coast original with roots in the Bay area. Brewed with lager yeast and a healthy dose of Northern Brewer hops, then balanced out with caramel and toasted malts. A great blend of malt and hops. -6

FLIGHT 2.3

DARK

MILKY WAY*

CHOCOLATE PORTER / IBU 35 / ABV 5.7%

This year, we decided to put a new spin on our Porter recipe. The classic rich, malty and roasty flavors combine perfectly with Cocoa Nibs and Vanilla to create this delicious candy bar in a glass! -6

FLIGHT 2.7

SINISTOR BLACK

BLACK ALE / IBU 28 / ABV 5.7%

This beer has been around almost as long as the brewery. Don't be fooled by the name because this dark beer is light bodied and smooth with subtle hints of chocolate and coffee. Very unique and a must try. -6

FLIGHT 1.1

NITRO

MILKY WAY*

CHOCOLATE PORTER / IBU 35 / ABV 5.7%

This year, we decided to put a new spin on our Porter recipe. The classic rich, malty and roasty flavors combine perfectly with Cocoa Nibs and Vanilla to create this delicious candy bar in a glass! -6

FLIGHT 1.5

CIDER

SOFT CORE

CIDER / IBU 0 / ABV 6.5%

The Soft Core is the sweetest and most ripe part of an apple, brewed to create a cider that 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 while keeping it classy. -6

SPRING COCKTAILS

GINGER BERRY SODA

Svedka Ginger Lime Vodka • Raspberry • Ginger • House-made Sour -9

BARTENDER'S JAM MARTINI

Absolut Strawberry • Domain de Canton • Seasonal Jam • Lime • Bitters -10

HIBISCUS OLD FASHIONED

Rittenhouse Rye • St. Germain • Hibiscus • Brown Sugar • Bitters -12

WHISKEY SMASH

Makers Mark • Mint • Lemon • Sugar • Soda -10

LAVENDER CREAM SODA

Bombay Sapphire • Lavender • Sage • Sugar • Lemon • Cream Soda -10

BRING ON THE SUNSHINE

Old Boise Gin • Solerno • Lime • Orange Bitters • Blood Orange -12

BASIL BEACH

Bacardi Spiced Rum • Disaronno Amaretto • Mango • Basil • Sugar -9

PALOMA

Mi Campo Blanco • Grapefruit • Tajin • Lime • Sugar -10

HOT BUNNY

Vida Mezcal • Hornitos Reposado • Carrot • Jalapeño • Ginger • Turmeric • Lime • Ginger Beer -12

HOPS

ALPHA BOO*

IMPERIAL IPA / IBU 80 / ABV 8.3%

If you're looking for a beer that packs a punch, this is it! Brewed with classic American hops, Cascade, Centennial, and Simcoe (and plenty of them), this amped up IPA has a bright citrusy finish that will make you forget how much booze is in it. If you like big hoppy beers, then you'll love this Double IPA! (Sniffer) -6.5

FLIGHT 2.2

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

This west coast style IPA is our flagship beer. We can talk about how good we think it is but if you like IPA's... Just give it a run for yourself. -6

FLIGHT 1.3

JOE IPA

IPA / IBU 70 / ABV 6.9%

This IPA was formerly known as SAM named after its hops; Simcoe, Amarillo & Mosaic but we were told this would be a trademark issue with a large craft brewery out of the Northeast so we had to change it. We cycled through a bunch of generic names; BOB, TOM, DICK, CARL until we finally arrived on the perfect name for this IPA... JOE. -6

FLIGHT 1.4

SNAKE RUN

DOUBLE IPA / IBU 70 / ABV 8%

Full of twists and turns, every Snake Run has a path of its own and this recipe is just the same. Ripping with hop nuances of white grapefruit, mango and passionfruit, then rolling down smooth onto a soft malt backbone, this beer is perfectly balanced but with an ABV to look out for. We recommend wearing a helmet! (Sniffer) 6.5

FLIGHT 1.7

PROFUSE JUICE

HAZY IPA / IBU 45 / ABV 6.5%

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! -6

FLIGHT 1.6

LITTLE GHOST*

HAZY IPA / IBU 50 / ABV 5.8%

Massive mango and tropical aromas and a smooth, full bodied mouthfeel highlight the calling cards of this Hazy IPA. Big fruit flavors and a touch of hoppy, resinous bite in the finish will remind you that we used nearly 6lbs of hops per barrel! This beer is a hop-supernova, but still light enough to have another! 5.5

FLIGHT 2.6

NATURE CALLS

MOUNTAIN IPA / IBU 40 / ABV 6.5%

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.. When Nature Calls its hard to resist. -6

FLIGHT 1.10

SATORI*

IPA / IBU 60 / ABV 7.1%

Satori is defined as "sudden enlightenment" and that's what Ty had when creating the recipe for this delicious Mountain Style IPA. Smooth and fruity with no tongue lashing bitterness. With all those Simcoe, Cashmere, and Amarillo hops, this one is going to be your favorite! -6

FLIGHT 2.4

SOUR

SWIZZLE*

BERLINER WEISSE-STYLE SOUR ALE / IBU 8 / ABV 5.2%

This beer was inspired by a traditional drink called Swizzle (aka Haymaker's Punch), a combination of water and apple cider vinegar, and flavored with ginger, maple syrup, and often lemon juice. This resulted in a tart, thirst quenching, and replenishing drink that was the preferred beverage of farmers during the hot days of hay harvest in the 17th and 18th centuries. This delicious sour ale is as refreshing as it gets! (Sniffer) 6.5

VERY NECESSARY

GOSE / IBU 6 / ABV 5.1%

This classic German sour ale is bright, tart, and refreshing. With a subtle spice flavor of Pink Peppercorns and a pinch of Himalayan Pink Sea Salt to make everything pop, the Salt 'N Pepa combo makes this a great post-hike or bike ride beverage! (Sniffer) 6.5

FLIGHT 2.10

10 SERIES BEER FLIGHTS

Sample 10 of our beers! -12

FLIGHT 1 (1.1 - 1.10) OR FLIGHT 2 (2.1 - 2.10)

WINE

RED

LINEN - Merlot Blend, WA - 9/32

REUNION - Malbec, ARG -11/40

FOXGLOVE - Cabernet Sauvignon, CA -10/36

SHARECROPPER - Pinot Noir, WA -12/44

WHITE

SCARPETTA - Prosecco, ITALY -7 (250ml can)

BALANCING ACT - Chardonnay, WA -9/32

WISEGUY - Sauvignon Blanc, WA -9/32

VINI - Pinot Grigio, ITALY -7/24

BALANCING ACT - Rose, WA -8/26

MORE BEER MORE BEER MORE BEER

HYDROFLASKS / GROWLERS / CROWLERS

32oz Yeti-45 • 64oz Hydro-45 / New-15 • Refill-10 / 32oz Can-7 • Crowler Hour 4-6 M-F

BEER TO GO!



NOT BEER TO GO!



FANCY BEERS!



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