OBARREL 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. ${ extbf{-}10}$

ADD-ON PROTEINS:

Prime USDA Sirloin -6 Sockeye Salmon -7 Grilled Chicken -6 Tempeh -5

SOUP DU JOUR

Ask about today's selection -5/7

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

PUB GRUB

All burgers cooked medium, unless specified

Sandos and Burgers served with a side of fries. Sub House Salad or Caeser -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 tempeh (no additional cost)

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, Gastons 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, arugula, 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. (No side) -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)

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

JUST PEPPERONI

Tomato sauce, mozzeralla, 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 Italian Sausage

Bacon Canadian Bacon Pulled Pork

(\$1 EACH) Jalapeños **Black Olives** Green Pepper

Pineapple

VEGGIES

Mushrooms **Tomatoes** Roasted Garlic Artichoke Hearts

SWEETS

Chicken

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 $\ensuremath{\mathsf{QR}}$ 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)

SESSION

EASY LIVIN*

FLIGHT 2.3

SUMMER ALE / IBU 25 / ABV 5.7%

Summertiiiime, and the livin's easy! That's the vibe we had when we created this easy drinking, crushable, delicious Summer Ale. Cascade and Crystal hops give this beer the crisp finish and citrus flavor that will keep you coming back for more. Kick back, enjoy the sun, and have a beer. It's Easy Livin'! -6

MAYDAY MAIBOCK*

FLIGHT 2.9

MAIBOCK/ IBU 30 / ABV 7%

A traditional German seasonal beer, this surprisingly smooth and balanced lager was designed to give you just what you're looking for to ease you into Spring. Classic German malts and hops give the malty & toasty flavor, with just a little bit of

CALIFORNICATION*

FLIGHT 2.8

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

CERVEZA CHILERO*

FLIGHT 2.6

MEXICAN LAGER / IBU 20 / ABV 5%

Mexican lagers are the perfect summer crushers. A subtle malty sweetness brightens up the palate, but it finishes light and crisp. Goes great with a lime if that's your style **-6**

PUB BEER LAGER/IBU 14/ABV 5%

FLIGHT 1.3

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 productiver. -6

REEL GOOD

FLIGHT 1.10

KOLSCH-STYLE / IBU 24 / ABV 5%

Brewed using traditional methods and subtle Champagne-like fermentation, this Kolschstyle summer ale is clean, crisp, balanced, and almost as light as a dry fly. Fish it Well and Drink Beer Outside!. **-6**

PRECIDENTIAL TWHEAT

AMERICAN WHEAT ALE/ IBU 21 / ABV 5%

Start your day with a refreshing American Wheat Ale. Soft Wheat and Malt flavors are accompanied by mild floral and spice qualities derived from German Noble Hops. American Ale yeast gives this beer a clean and crisp finish. Its never too early for a Precedential Twheat.

DARK

THE FLYING DUTCHMAN

FLIGHT 2.7

CARIBBEAN STOUT / IBU 33 / ABV 7%

This strong and full-flavored stout is rich and roasty, but still smooth and deliciious. We used molasses in the fermentation to bring out the caramel flavors of the malt, and Brambling Cross hops for a balanced bitterness. This beer is as Jamaican as bobsledding and Bob Marley! -6

WOLF GANG

SCHWARTZBIER / IBU 30 / ABV 5.4%

Don't let the dark color fool you, this beer is definitely an easy drinker. The rich, malty flavors are highlighted by subtle coffee and chocolate notes. German hops give enough bitterness for a perfect balance. -6

NITRO

THE FLYING DUTCHMAN' CARIBBEAN STOUT / IBU 33 / ABV 7%

FLIGHT 1.5

This strong and full-flavored stout is rich and roasty, but still smooth and deliciious. We used molasses in the fermentation to bring out the caramel flavors of the malt, and Brambling Cross hops for a balanced bitterness. This beer is as Jamaican as bobsledding and Bob Marley! -6

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! (Snifter) **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! (Snifter) **6.5**

CIDER

SOFT CORE

FLIGHT 1.9

CIDER / IBU O/ 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**

SUMMER COCKTAILS (!!!AVAILABLETO GO!!!)

GINGER BERRY SODA

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

WHISKEY SMASH

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

LAVENDER CREAM SODA

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

WATERMELON JALAPENO MARGARITA

Lunazul Blanco Tequila • Watermelon Liquoer • Jalapeno • Fresh Watermellon Juice • Lime • Tahjn Salt Rim -8

MULES

MOSCOW MULE - PARTY ANIMAL VODKA - 8 JALISCO MULE - LUNAZUL BLANCO - 8 KENTUCKY MULE - JIM BEAM BOURBON - 8 JAMAICAN MULE - GOSLING'S DARK RUM - 8 **DUTCH MULE - OLD BOISE GIN - 8**

HOPS

ALPHA BOO*

FLIGHT 2.2

FLIGHT 1.7

IMPERIALIPA / 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! (Snifter). -6.5

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! (Snifter) 6.5

ALLIPA

SESSION / IBU 45 / ABV 5%

Inspired by the "All Are Welcome" stickers on our doors, we brewed ALLIPA to be a beer for everyone. With notes of dank Strata hops and pineapple-y El Dorado and Sultana hops ALLIPA is a light, refreshing session iPA without even a hint of hate. A portion of the proceeds from this beer help benefit local LGTBQIA+ orgs in your area. -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! -6

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

FLIGHT 1.1

FLIGHT 1.2

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

JOE IPA

IPA / IBU 70 / ABV 6.9%

This IPA was formerly known as SAM named after its hops; Simcoe, 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

HAZY TRAIL

FLIGHT 1.8

HAZY IPA / IBU 50/ ABV 6.2%

Ready for the perfect Juicy IPA? Hazy Trail is ready for you too, with a soft malt profile, low IBU, and a huge tropical hop profile, it makes for a refreshing, easy drinking IPA. It wans to travel, see new things, and have epic adventures with you and your friends.-6

HARD SELTZER

CLEAN LINE

HARD SELTZER WITH MANGO/ ABV 5%

DRY-HOPPED SAISON/ IBU 30 / ABV 6.1%

You've probably tried a hard seltzer, but have you tried ours? This mango infused hard seltzer goes down clean. Perfect for the patio. Cheers! -6

WILD CARD

KIWIS IN PARIS*

The Boise Brewers teamed up with our colleague from the Portland pub, Conor Teichroeb for this collaboration project. We brewed a classic Saison and dry-hopped it with some super tropical Waiti hops from New Zealand. The result is a unique blend of a spicy, peppery saison with bubblegum yeast and tropical, stone-fruit hop aromas. It's as delicious as it is unconventional.

BOTTLE SPECIAL

OLD STONEY

BARREL AGED FRUITED SOUR / IBU 10 / ABV 6.5%
Fresh stone fruit is bountiful here in the Pacific Northwest, so we made a barrel-aged sour wheat beer to showcase the fruit of the region. Exquisite fruit flavors and hints of oak and funk are made possible by the use of over 3 lbs per gallon of fresh nectarine and plum and extended mixed culture fermentaion in wine barrels. *Gold Medal 2020 Best of Craft Beer Awards, Silver Medal - 2020 Oregon Beer Awards* -13

10 SERIES BEER FLIGHTS

Sample 10 of our beers! -12

FLIGHT 1 (1.1 - 1.10) OR FLIGHT 2

(2.1 - 2.10)

(!!!AVAILABLE TO GO!!!)

RED

LINEN - Merlot Blend, WA - 9/32 REUNION - Malbec, ARG -11/40

RENEGADE- Rose, WA -9 /26

FOXGLOVE - Cabernet Sauvignon, CA -10/36 GROWER'S GUILD - Pinot Nior, WA -12/44

WHITE

SCARPETTA - Prosecco, ITALY -7 (250ml can) STARRY NIGHT - Chardonnay, CA -9/32 WISEGUY- Sauvignon Blanc, WA -9/32 VINI - Pinot Grigio, ITALY -7/24

MORE BEER MORE BEER MORE BEER

HYDROFLASKS / GROWLERS / CROWLERS / **BOTTLES**

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!



BEERS!



FOLLOW 10 BARREL!







