

# 10 BARREL BREWING CO

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

Corfini Gourmet, Wilder Land & Sea, Classic Foods, Portland French Bakery, and Charlie's Produce.

### STARTERS

#### GARLIC BREAD BITES

Fresh baked pillows of bread, garlic, fresh herbs, parmesan -5  
Add warm marinara -1 Add warm cheese sauce -2

#### BRUSSELS SPROUTS

Crispy brussels sprouts, bacon, lemon, cajun spice, harrisa aioli -9

#### PASTRAMI FRIES

Fries, hot pastrami, gruyere, four cheese sauce, diced garlic dill pickles, rye IPA mustard -9

#### HONEY CAJUN CHICKEN LOLLIES

Crispy chicken leg lollipops, sweet and spicy honey cajun glaze, toasted pecans, scallions -10

#### CHORIZO CON QUESO

Spicy cheese dip with lager beer, house made pork chorizo sausage, tortilla chips -10

#### HUMMUS & PITA

Harissa hummus, vegetables, house made pita bread, seasoned chips, Mama Lil's peppers -11

#### STEAK & GORGONZOLA NACHOS

Cajun potato chips with seasoned steak, applewood smoked bacon, jalapeños, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onions -15

### GREENS

#### PORTLAND SALAD

Arcadian greens, goat cheese, dried cranberries, toasted almonds, roasted garlic parmesan vinaigrette -11

Recommended protein: Salmon

#### VEGGIE QUINOA BOWL

Red and white quinoa, baby spinach, crispy kale, marinated garbanzo beans, roasted carrots, red grapes, pickled red onions, lemon vinaigrette, tahina, sesame seeds -12

Recommended protein: Steak

#### CHICKEN CHOP SALAD

Romaine lettuce, roasted and diced chicken, red cabbage, carrots, radish, scallions, tomato, queso fresco, cilantro avocado vinaigrette, crispy chipotle tortilla strips -13

Recommended protein: Chicken

#### CURRY CHICKEN SALAD

Curry marinated chicken, fennel, roasted carrots, celery and grapes, tossed in a curry yogurt dressing on a bed of greens, with fresh za'atar seasoned pita -13

#### HOUSE SALAD

Arcadian greens, parmesan, croutons, garnishes, choice of dressing -5

#### PROTEINS:

Chicken -4

Steak \* -6

Salmon \* -6

#### HOUSE MADE DRESSINGS:

Roasted garlic parmesan vinaigrette, ranch, cilantro avocado vinaigrette, blue cheese, balsamic vinaigrette, lemon vinaigrette

### PUB GRUB

All of our burgers and sandwiches are served on Portland French Bakery breads. Sides: fries or chips.

Sub side salad -1

Sub cup of soup -1

#### 10 BARREL BURGER \*

Custom ground patty, cheddar cheese, tomato, lettuce, red onion, pickle, mayo -13 Bacon -2

#### PUBHOUSE BURGER \*

Custom ground patty, bacon, crispy Sin1st0r onions, cheddar cheese, A-1 sauce, lettuce, tomato, mayo -14

#### BLUE NOTE BURGER \*

Custom ground patty, house bacon-apple jam, crumbled blue cheese, grilled red onions, lettuce, tomato, roasted garlic aioli, toasted bun -14

#### FRIED CHICKEN SANDWICH

Southern style fried chicken thighs, bacon, cheddar cheese, creamy coleslaw, red and green onion, toasted ciabatta -13

#### TURKEY BACON MELT

Smoked turkey, hard wood smoked bacon, cheddar and gruyere cheese, red onions, tomato, aleppo pepper aioli, ciabatta roll -13

#### SOUTHWEST V.Q. BURGER

Half-pound house made quinoa and white bean patty with roasted corn and green chili, pepper jack cheese, chipotle aioli, lettuce, tomato, onion, toasted bun -13  
Add avocado -2

#### B.L.T.A.E. \*

Thick cut bacon, lettuce, tomato, smashed avocado, over easy egg, pesto mayo, toasted ciabatta -13

#### PASTRAMI ON SOURDOUGH

Sliced smoked pastrami, cheddar cheese, caramelized onions, sliced pickles, 1000 IPAs dressing, toasted sourdough -13

#### 10 BARREL MUSSELS AND FRITES

Fresh local mussels, house made pork Italian sausage, Sin1st0r Black Ale butter sauce, green onions, french fries -13

#### GRILLED SALMON BLT\*

Grilled wild Alaskan sockeye salmon, bacon, lettuce, tomato, lemon dill aioli, toasted bun -15

#### PULLED PORK SANDWICH

Beer braised pulled pork studded with bacon, cheddar cheese, house Sin1st0r BBQ sauce, four cheese sauce, crispy Sin1st0r onions, pickled jalapenos, toasted bun -13

#### CILANTRO PESTO PASTA

Cavatappi pasta, cilantro and pepitas pesto, grilled red onions, corn, roasted poblanos, queso fresco -13 Bacon -2 Chicken -4

# 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 in a 10" Gluten Free crust!

## PIES

### BUILD YOUR OWN 14" PIZZA

Start with a Plain Jane, you take it from there

### PLAIN JANE / JOE

House tomato sauce (Jane) or garlic cream sauce (Joe), mozzarella -16

### FARMER'S PIE (AUTUMN EDITION)

Olive oil and garlic base, mozzarella, crispy kale, roasted delicata squash, red onion, goat cheese, fresh thyme, spicy honey -18

### MARGHERITA

Extra virgin olive oil, fresh and shredded mozzarella, sliced tomatoes, fresh basil -17

### BLIZZARD CONDITIONS

Garlic cream sauce base, mozzarella, house Italian sausage, mushrooms, roasted garlic, ricotta -18

### PDX PIE

House tomato sauce, spinach, bacon, pepperoni, Mama Lil's peppers, mozzarella, goat cheese -20

### HIPSTER

House tomato sauce, spinach, marinated artichokes, mushrooms, red onion, roasted red peppers, black olives, mozzarella -18

### THE JACA (HACK-A)

Garlic cream sauce, pepperoni, house smoked pulled pork, Italian sausage, pineapple, jalapeños, mozzarella -20

### THE PESTO

Pesto, mozzarella, grilled chicken, artichoke hearts, red onion, spinach, peppadew peppers -19

### SPICY SALAMI

House tomato sauce, mozzarella, spicy Calabrese salami, peppadew peppers, ricotta, fresh basil -19

### LUNCH SPECIAL: PIZZA & SALAD

A personal sized signature pie of your choice served with a side salad (available until 4pm) -14 (NO 1/2&1/2 OPTIONS)

#### SAUCES

10 Barrel Tomato\*  
Garlic Cream  
Basil Pesto  
Sin 1st0r BBQ

\* Gluten Free Sauce

#### CHEESES (\$1 EACH)

Shredded Mozz  
Fresh Mozz  
Chevre  
Cheddar  
Ricotta  
Queso Fresco

#### MEATS (\$2 EACH)

Pepperoni  
Italian Sausage  
Canadian Bacon  
Bacon  
Chicken  
Salami  
Pulled Pork

#### VEGGIES (\$1 EACH)

Jalapeños  
Red Peppers  
Green Peppers  
Fresh Basil  
Peppadew Peppers  
Artichoke Hearts  
Mushrooms  
Red Onion  
Roasted Garlic  
Tomato  
Black Olives  
Pineapple  
Mama Lil's  
Spinach

## SWEETS

### BROWNIE SUNDAE

Vanilla ice cream, chocolate sauce -6

### HONEY CINNAMON BREAD PUDDING

Vanilla ice cream, caramel sauce -6

### RUBY JEWEL ICE CREAM COOKIE SANDWICH \*\*

Chocolate chip cookie with vanilla bean ice cream -6

\*\*Ask your server about our rotating seasonal flavors and our gluten free option\*\*

## 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... Here's to living it up with a beer in hand.

CHEERS!



### BUY THE KITCHEN A 6-PACK!

A practice stolen from Oven and Shaker, who borrowed the practice from the Publican in Chicago, IL -6

### FOLLOW 10 BARREL!



\*The Multnomah County Health Department would like us to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.