

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

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

STARTERS

BRUSSELS SPROUTS

Crispy brussels sprouts, crispy bacon, lemon, Cajun seasoning, Harrisia aioli -10

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

Sriracha lime hummus, vegetables, house-made pita bread, seasoned pub chips, Mama Lil's peppers -12

STEAK & GORGONZOLA NACHOS

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

GREENS

PORTLAND SALAD

Arcadian greens, goat cheese, dried cranberries, toasted almonds, roasted garlic parmesan vinaigrette -12

Recommended protein: Salmon

GREEK GRAINS BOWL

Brown rice, red and white quinoa, baby spinach, salad greens, artichoke hearts, grape tomatoes, cucumber, red wine vinaigrette, toasted pistachios, pomegranate molasses -13

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

HOUSE SALAD

Arcadian field greens, parmesan cheese, croutons, garnishes, choice of dressing -6

PROTEINS:

Chicken -5

Steak * -6

Salmon * -6

HOUSE MADE DRESSINGS:

Roasted garlic parmesan vinaigrette, ranch, cilantro avocado vinaigrette, blue cheese, balsamic vinaigrette, red wine vinaigrette

PUB GRUB

All of our burgers and sandwiches are served on Portland French Bakery breads. Side choices: fries or house pub chips

Sub side salad -1

Sub cup of soup -1

10 BARREL BURGER *

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

PUBHOUSE BURGER *

Custom ground patty, thick cut bacon, crispy Sin1stOr onions, double cheddar cheese, A-1 sauce, leaf lettuce, tomato, mayo -14

BEYOND AMERICAN BURGER

All plant based "Beyond Burger" patty, American cheese, 1000 IPA's dressing, shredded lettuce, tomato, red onion, toasted pub bun -14

ODE TO HATTIE B'S

Our take on the famous Nashville style hot chicken: crispy fried chicken thighs, spicy cayenne pepper sauce, pepper jack cheese, roasted garlic aioli, sliced pickles, shredded lettuce, tomato, toasted pub bun -14

SOUTHWEST TURKEY SANDWICH

Smoked turkey, pepper jack cheese, smashed avocado, chipotle aioli, leaf lettuce, tomato, pickled jalapeno, toasted ciabatta -13

B.L.T.A.E. *

Thick cut bacon, leaf lettuce, tomato, smashed avocado, over easy egg, roasted garlic aioli, toasted ciabatta -13

10 BARREL MUSSELS AND FRITES

Fresh local mussels, house-made pork Italian sausage, Sin1stOr Black Ale butter sauce, green onions, french fries -14

GRILLED SALMON BLT*

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

MUSTARD BBQ PULLED PORK SANDWICH

Beer braised pulled pork, mustard BBQ sauce, blue cheese coleslaw, seasoned pub chips, toasted pub bun -13

CILANTRO PESTO PASTA

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

V.Q. (VEGAN QUINOA) BURGER

Quinoa and white bean patty, arugula, tomato, pickled onions, house vegan ranch dressing, toasted pub bun -13
Add avocado -2

10 BARREL BREWING CO

Just like our brewing philosophy, our dough is made in house daily! Most 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 (SUMMER EDITION)

Olive oil and garlic base, mozzarella, zucchini, sweet corn, sliced tomato, white onions, lemon dressed baby arugula -20

MARGHERITA

Extra virgin olive oil, fresh and shredded mozzarella, sliced tomatoes, fresh basil -19

SUMMER NIGHTS

Garlic cream sauce base, mozzarella, house Italian sausage, mushrooms, roasted garlic, ricotta -20

THE PDX PIE

House tomato sauce, spinach, bacon, pepperoni, Mama Lil's peppers, mozzarella, goat cheese -22

HIPSTER

House tomato sauce, spinach, marinated artichokes, mushrooms, red onion, roasted red peppers, black olives, mozzarella -20

THE JACA (HACK-A)

Garlic cream sauce, pepperoni, house smoked pulled pork, Italian sausage, pineapple, jalapeños, mozzarella -22

CHICKEN AND SPINACH PESTO

Creamy pesto base, mozzarella, grilled chicken, spinach, roasted garlic, white onion -20

SPICY SALAMI

House tomato sauce, mozzarella, soppressata salami, chili flakes, peppadew peppers, ricotta, fresh basil -21

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
Creamy Basil Pesto
Sin 1st0r BBQ
Olive oil and garlic*

* 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
Baby Arugula
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.