

HOUSE COCKTAILS

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THE IPA (INDIA PALOMA ALE) COCKTAIL

Hornitos Tequila, St. Germain, fresh squeezed grapefruit, topped with West Coast IPA.
If an IPA were a cocktail: bitter, citrus, piny -11

SPICY VACATION

Eastside Hot Potato Vodka, fresh squeezed lime juice, LQD Hard Passion fruit Green Tea.
Sweet meets spicy -11

SWILL YOU LOVE ME?

Don Q white rum, fresh squeezed grapefruit and lime juice top with Swill American Radler. Pairs well with floating the river, backyard BBQ, and afternoons on the patio -9

THE HONEY BADGER

Jack Daniel's Tennessee Honey, Angostura bitters, fresh squeezed lemon juice, Cock & Bull ginger beer.
Apple pie in a glass, no need for a fork -10

MY SEXY CRUSH

Eastside Distilling vodka, cranberry juice, hint of lime, and topped with Crush. Its like Madonna's Cosmo... Just sexier. -10

CAIPIRINHA SOUR

Novo Fogo Cachaca, freshly muddled lime and sugar, topped with Cucumber Crush.
This is a Brazilian classic mixed with a 10 Barrel staple - always super crushable! -12

10 BARREL BLOODY MARY

Eastside Potato Vodka mixed with our house made Bloody Mary recipe! Salty, spicy, savory tomato goodness topped with lager and served with a Tajin and salt rim - 9
ADD PUB BEER CAN +3

PORTLAND CLASSICS

EASTSIDE MULE

Eastside Potato Vodka, freshly muddled lime topped with Cock & Bull ginger beer -9

SLABTOWN FRENCH 75

Freeland Spirits Gin, fresh squeezed lemon juice, simple syrup, topped with sparkling wine. -13

BULL RUN OLD FASHIONED

Bull Run Barrel Strength Bourbon, sugar, Angostura bitters, ice & orange peel -15

3

FOLLOW 10 BARREL



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WINE LIST

RED

CORONAS TORRES - Tempranillo, **SPAIN 8/28**

IMAGERY - Cabernet Sauvignon, **CA 8/29**

DISRUPTION - Cabernet Sauvignon, **WA 10/36**

JOSH - Pinot Noir, **OR 11/39**

PIKE ROAD - Pinot Noir, **OR 11/39**

WHITE

BOREALIS -Gewurztraminer, Muller-Thurgau, Pinot Gris, Riesling, **OR 8/28**

JOSH - Chardonnay, **CA 8/29**

BLACK STALLION - Chardonnay, **CA 10/36**

OYSTER BAY - Pinot Gris, **NZ 9/33**

MERCER - Sauvignon Blanc, **WA 10/36**

ROSE

ERATH ROSE - Dry Rose, **OR 10/36**

A TO Z BUBBLES - Sparkling Pinot Noir Rose, **OR 11/39**

OTHER

SEGURA VIUDAS - Cava, **SPAIN 8** (Split)

CLASSIC MIMOSA 6

SWAG

We've got T-shirts, hats, beanies, hoodies, jackets and stickers. Ask one of our team members about seasonal items and pricing.

CHARITY

Come join us on Tuesday May 28th from 5 - 9 PM in support of this month's local charity. You can also make \$5 donations all month long, or donate \$20 and get a Charity t-shirt. Ask our staff for more details. This month's charity is....

PROJECT LEMONADE

Project Lemonade is a Portland non-profit with a mission to inspire self-esteem in foster youth. We serve 2,000 foster youth annually with a free clothes shopping experience at your space in Lloyd Center mall. Each foster youth chooses his or her own new or nearly new outfits, accessories and shoes.

10 BARREL BREWING CO

BEER LIST

BEERS ON TAP

SESSION

REDSIDE RED LAGER **

ALTBIER / IBU 35 / ABV 5.4 %

SAMPLER #4

This cool fermented German style amber ale is perfect for these crisp winter days. Redside is clean, malty, and has a pronounced snappy bitterness. -6

BULLARD TEXAS LAGER **

TRADITIONAL BOCK / IBU 10 / ABV 5.8%

Our take on the beloved Texas lager to celebrate Portland's most anticipated new restaurant Bullard. This traditional bock showcases complex layers of malt featuring rich melanoidins and toasty flavors. Bullard Bock's extensive lagering provides a smooth, crisp and clean finish. Yee hawww! -6

WILLIE'S SESSION RED IPA **

SESSION IPA / IBU 35 / ABV 4.4%

SAMPLER #3

Everything you love about an IPA but only weighing in at 4.4%... complex with varying levels of caramel and brightened with huge late additions of El Dorado and Amarillo. This India Red Ale was brewed in honor of Whitney's Red Heeler, Willie. We think Willie would love this beer, if only he had thumbs to lift a pint with. -6

KOLSCH! **

KOLSCH / IBU 15 / ABV 5.2 %

Traditional, clean, and crisp. This cold fermented blonde is the ultimate refreshing beer on these increasingly warm days. -6

ROCKY MOUNTAIN ALE **

BROWN ALE / IBU 25 / ABV 4.9%

SAMPLER #2

This old school, malty brew is rare on the coast but alive and kicking west of the Cascades. With toffee and caramel notes and a gentle bitterness, this kind of brown ale is preferred and expected to be on tap everywhere from Spokane to the Montana ski resorts all the way through Wyoming. -6

SASQUATCH

GOLDEN BLONDE / IBU 22 / ABV 5%

SAMPLER #1

Not quite a traditional blonde, but not quite a golden, the crisp Boise Blonde is light bodied enough to be your everyday go to with a smooth blend of hops to keep things interesting. Clean, light and easy drinking. -6

SEASONAL!

SWILL

AMERICAN RADLER / IBU 6 / ABV 4.5%

Beer guy! Stop taking yourself so serious... our Swill was designed to throw down. We started with a base of German Berliner Weiss and added multiple layers of grapefruit to this summer crusher! -6

NITRO

APOCALYPSE

NITRO INDIA PALE ALE / IBU 70 / ABV 6.8%

The original you know and love - on nitro! -6

BOTTOMLESS

NITRO SCOTCH ALE / IBU 10 / ABV 6%

While daydreaming about skiing light, bottomless pow enjoy this easy drinking dark ale with flavors of roasted malt and brown sugar. This beer is best enjoyed after a long of day skiing with friends. -6

10 BARREL BREWING CO

HOPS

PEARL CLASSIC **

IPA / IBU 80 / ABV 7.3%

SILVER MEDAL WINNER OBA 2017

Same Pearl you know and love, only available here in the Portland pub. The first beer Whitney brewed in the Portland brewhouse: the Pearl IPA is our best-seller, a perfect marriage of old and new-school IPAs, with classic notes of pine & grapefruit alongside bright tropical mango & guava. -6

APOCALYPSE

INDIA PALE ALE / IBU 70 / ABV 6.8%

SAMPLER #6

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

WAKA WAKA **

IIPA / IBU 55 / ABV 8.2%

SAMPLER #8

Bursting with flavors of mango, papaya, and ripe red berries. This double IPA was brewed with New Zealand grown Wakatu and Amarillo hops. Wakatu's noble hop parentage imparts a delicate, spicy, sweet grass profile which melds beautifully with the loads of caramelly coconut sugar that were added to the boil. (Served in a snifter) -6.5

JOE

IPA / IBU 70 / ABV 6.9%

SAMPLER #7

This IPA, formally known as SAM, was named after its hops: Simcoe, Amarillo & Mosaic. We were told this would be a trademark issue with a large craft brewery out of the northeast, so we cycled through a bunch of generic names; Bob, Tom, Dick, Dan, Carl, Frank until we finally arrived on the perfect name for this IPA... JOE. -6

DARK

AMERICAN STOUT **

AMERICAN STOUT / IBU 38 / ABV 5%

SAMPLER #9

True to style, an intensely roasty and hoppy stout with notes of coffee and dark chocolate. -6

CIDER

SOFT CORE

CIDER / IBU 0 / ABV 6.5%

This cider is provocative and enticing but not too over the top. Tantalizing crisp apples from the Northwest are the star of the show. Big fruit flavor without cloying sweetness will excite the taste buds while keeping it classy. -6

NOT BEER

PASSION FRUIT HARD GREEN TEA

HARD GREEN TEA / IBU 0 / ABV 5.0% (SERVED IN A PINT GLASS OVER ICE) -6

** BREWED HERE BY WHITNEY BURNSIDE

#DRINKBEEROUTSIDE

BEERS ON TAP

WILD CARD

LIMONCELLO SOUR **

BERLINER WEISSE / IBU 5 / ABV 6.5%

Whitney and Tonya envisioned creating a sour mimicking the flavors of limoncello, so they conditioned this classic German style sour on a ridiculous amount of the liqueur's authentic Italian Sorrento lemon zest. Salute! (Served in a snifter) -6.5

LIL CHARMER

KETTLE SOUR / IBU 10 / ABV 5.1%

SAMPLER #5

Jose is a master at turning our regular beers into something new and exciting. In an effort to create a pleasant easy drinking beer he blended Cucumber Crush with gin botanicals from Ransom Distillery. The botanicals created a natural herbal aroma which plays refreshingly well with the cucumber. Cheers & enjoy! (Served in a snifter) -6.5

CHERRY CRUSH

AMERICAN SOUR / IBU 4 / ABV 5%

A welcoming introduction to the world of sour beers. Cherry Crush is made from a Berliner Weiss base with copious amounts of tart pie cherries added to make this beer really pop. Light, crisp, and just a hint of cherry pie. (Served in a snifter) -6.5

WHEATBERRY

WHEAT WINE / IBU 26 / ABV 10.8%

SAMPLER #10

In the 1980's American craft brewers replaced large amounts of barley with wheat in a barley wine and the 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 and drying whiskey nuances. This big and bold libation is then layered with an assortment of berries for a mind blowing sensory journey that will keep you captivated to the very end. (Served in a snifter) -6.5

CANS

PUB BEER 16OZ

LAGER / IBU 14 /
ABV 5% -3

CUCUMBER CRUSH

SOUR / IBU 5 /
ABV 5% -5

RASPBERRY CRUSH

SOUR / IBU 8 /
ABV 6.5% -5

BEER TO GO

GLASS GROWLERS

(64oz Glass)

Empty -8

Full -16

Refill -10

METAL GROWLERS

64oz 50/50 -45

6-PACKS

Apocalypse IPA - 10

JOE IPA - 10

Pub Beer - 9

Pray for Snow - 10

Crush - 13

BARREL AGED & FANCY BEER

Estonya - 16

Rose Bois - 16

Spiral Staircase - 16