

# BEER LIST 5/4

## HOPS

### APOCALYPSE

INDIA PALE ALE / 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 don't take our word for it, try it yourself! -6

### LADY MARMALADE DWCIIPA \*\*

DOUBLE WEST COAST IPA / IBU 75 / ABV 8%

SAMPLER #9

More hops, more west coastiness. This is the turbo charged version of one of the best IPAs we've made in a while - guaranteed make the savage beast inside roar until you cry MORE! (Served in a snifter) -6

### PROFUSE JUICE

IPA / IBU 70 / ABV 6.9%

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 rounds did the trick. -6

### MERRIMENT IPA \*\*

NW IPA / IBU 50 / ABV 6.4%

SAMPLER #8

This classic NW IPA is the perfect winter warmer. It has a medium malt profile with a touch of rye, giving a slight spice, and a blend of Cascade, Chinook, and Centennial hops that provide a crisp, floral, citrus, and pine profile -6

### GREENWAY IPA \*\*

IPA / 45 IBU / ABV 7.2%

SAMPLER #7

This sturdy IPA boasts grapefruit and pine aroma from mainstay hops Simcoe and Centennial blended with the coconut and apricot character of the new hop, Talus. -6

### CHILLY BIN \*\*

SESSION IPA / IBU 40 / ABV 5.1%

SAMPLER #6

Packed with New Zealand hops this light gold, clean sipper has background flavors of white grape and tropical fruits like passionfruit and kiwi. -6

### JOE

IPA / IBU 70 / ABV 6.9%

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

## 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

## DARK

### GLENN COCO \*\*

COCONUT STOUT / IBU 29 / ABV 6.6%

SAMPLER #10

Imagine a beer that tastes just as decadent as a Mounds bar... Now ask your bartender for a snifter of the Glen Coco. Deep, rich chocolate meets layers of creamy toasted and untoasted flaked coconut. (Served in a snifter) -6

### EURO DARK LAGER \*\*

DARK LAGER / IBU 20 / ABV 5%

SAMPLER #5

Don't let the color fool you! This dark lager is smooth, crisp and clean with subtle notes of chocolate, sweet malt, light coffee, and a hint of caramel. The light body and balanced finish will make you want a refill. -6

## SESSION

### PURA VIDA \*\*

COSTA RICAN LAGER / IBU 20 / ABV 5.2%

SAMPLER #4

This light Costa Rican lager is brewed in the traditional style with flaked corn, six row barley, and noble hops. It's perfect with or without a lime. -6

### SUNBLIND BLOND ALE \*\*

DRY HOPPED BELGIAN BLOND / IBU 20 / ABV 6%

SAMPLER #2

Bright, light, crisp, with a full range of spicy ester and tropical hop flavor. This is a perfect poolside sipper, rooftop quencher, warm day quaffer. (Served in a snifter) -6

### HELLION LAGER \*\*

HELLES / IBU 15 / ABV 5.5%

SAMPLER #1

When it comes to light beers, none are more flavorful and drinkable than the Helles. Light, cracker sweet malt and subtle spicy hops will transport you straight to the German countryside. Prost! -6

### HONEY I DRANK THE KOLSCH! \*\*

KOLSCH / ABV 5.5% / IBU 15

SAMPLER #3

We brewed this favorite cool fermented German style ale and carefully added 30lbs. of a beautifully floral honey sourced from Chile. The result is a perfect marriage between a crisp, clean, delicately balanced beer; with layers of honeycomb, fresh Bartlett pear, and blossoming jasmine flowers. -6

### SASQUATCH

GOLDEN BLONDE / IBU 23 / ABV 4.6%

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

### REEL GOOD

KOLSCH / IBU 14 / ABV 5%

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

## TAKE IT HOME OR DRINK IT HERE

### FANCY BEER - 14

Old Stoney, Estonya, Jamaican Me Pumpkin, Rose Bois, Sir Bois, 16 Barrels

SCAN  
HERE  
FOR  
FANCY  
BEER:



\*Buy any two Fancy Beers and take home a free Fancy Beer glass!\*

# HOUSE COCKTAILS

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## LAVENDER-75

Aria Gin, lavender, lemon, bubbly

*The North West take on a French classic - 12*

## BLOODY MARIA

Reposado tequila, tomato, lime, Tajin

*Salty, spicy, savory tomato goodness - 10*

*Try it with Mezcal +1*

## SMOKE SHOW

El Jimador, Vida mezcal, grapefruit

*Sweet & smokey - 11*

## RUM OLD FASHIONED

Sailor Jerry, bitters, orange, and cherry

*Boozy classic - 9*

## BLOOD MOON

Cascade Potato Vodka, Aperol, blood orange and soda

*Sweet citrus, bitter rind -11*

## COCKTAIL OF THE MONTH

### BLACKBERRY MOJITO

Don Q, lime, blackberry, mint

*The perfect preview to summer -12*

# WINE MENU

(GLASS/BOTTLE)

## RED

**Z ALEXANDER BROWN** - Red Blend, CA **10/33**

## WHITE

**NORTH BY NORTHWEST** - Chardonnay, CA **11/36**

**14 HANDS** (12.7oz Can) - Pinot Gris, WA **15**

## ROSE

**WINE BY JOE** (12.7oz Can) - Still Rose, OR **15**

**ERATH** - Rose, OR **11/36**

# 10 BARREL BREWING CO

## STARTERS

### HOUSE MEATBALLS WITH SPICY ARRABIATTA SAUCE AND PARMESAN \*

Five hand formed bacon beef meatballs, "angry" tomato sauce, shaved aged parmesan, fresh basil

-11

### TRUFFLE PARMESAN FRIES

Crispy fries tossed with white truffle oil, topped with shaved aged parmesan, served with a roasted garlic aioli

-9

### 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

### ASIAN SALMON CAKES \*

Alaskan Sockeye salmon belly, house made unagi sauce, Asian slaw

-9

## MAINS

### 10 BARREL BURGER \*

Custom ground patty, American cheese, lettuce, tomato, red onion and house burger sauce, toasted pub bun

(Add Bacon -2 | Add Avocado -2)

-13

### BEYOND BURGER

Beyond burger patty, American cheese, lettuce, tomato, red onion and house burger sauce, toasted pub bun

-16

### PEANUT BUTTER PEPPER PICKLE BACON BURGER \*

Custom ground patty, whipped peanut butter, pepper jack cheese, bacon, pickle chips, jalapeno maple honey

-15

### SUN DRIED TOMATO PESTO CHICKEN SANDWICH \*

Grilled chicken thighs, herbed goat cheese, sun dried tomato basil pesto, arugula, red onion, cucumbers, toasted bun

-14

### VEGETABLE QUINOA STIR FRY (V)

Red and white quinoa, sautéed veggies, sesame, ginger soy sauce, hoisin drizzle, finished with Togarashi spiced wonton strips

(Add Chicken -5 | Salmon -6) \*

-13

### PAN SEARED SALMON \*

Sockeye Salmon fillet, roasted fingerling potatoes, roasted carrots, herbed pea puree, finished with micro greens

-19

### PORK CHILI VERDE

Thick stew of braised pork, fingerling potato, hominy, in a tomatillo green chili sauce, finished with spiced chicharrone, roasted garlic cumin yogurt and fresh cilantro

-13

### PORTLAND SALAD

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

(Add Chicken -5 | Salmon -6) \*

-12

### SPRING SALAD

Mixed greens and herbs, pickled spring veggies, beets, snap peas, pistachios, feta, champagne vinaigrette

(Add Chicken -5 | Salmon -6) \*

-13

\*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.

## PIES

### LUNCH SPECIAL: PIZZA & SALAD

A personal sized signature pie of your choice served with a side salad (available until 4pm)

-14

### SPRING VEGGIE PIE

Garlic and olive oil base, mozzarella, roasted asparagus, sun dried tomatoes, white spring onions, feta, topped with baby arugula and a hot honey drizzle

-20

### THE JACA (HACK-A)

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

-22

### PDX

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

-21

### SPICY SALAMI

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

-20

### THE VIKING

House tomato sauce, mozzarella, pepperoni, sausage, pulled pork, black olives, pepperoncini

-20

### SAUSAGE AND MUSHROOM

House tomato sauce, mozzarella, house Italian sausage, roasted red peppers, roasted wild mushrooms, red onion, roasted garlic finished with fresh thyme

-20

## DESSERT SPECIALS

### BROWNIE SUNDAE

Housemade brownie, vanilla ice cream, chocolate sauce

-6

### FIVE SPICE CINNAMON SUGAR BREAD BITES

Served with cream cheese glaze

-5

### CHEESECAKE SHOOTER

Housemade cheesecake shooter topped with brown sugar crumble (ask your server for rotating flavor)

-3

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

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

## 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!



@10BARRELBREWING



10BARRELB



10BARRELBREWINGPDX



@DRINKBEER

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