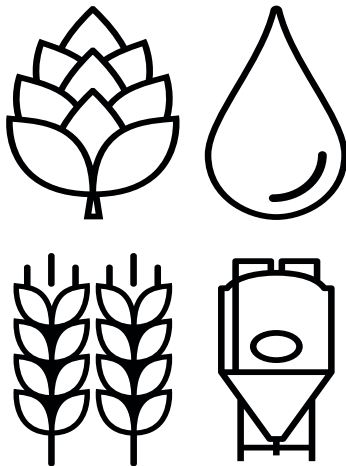


**DURING THIS TIME, WE ARE
REQUESTING THAT PARTIES LIMIT
THEIR STAY TO 2 HOURS IN ORDER
TO ENABLE US TO PROVIDE THE
BEST EXPERIENCE TO ALL OF OUR
GUESTS.**



**WE APPRECIATE THE
OPPORTUNITY TO SERVE YOU
AND LOOK FORWARD TO
PROVIDING THE 10 BARREL
EXPERIENCE TO THE COMMUNITY
AS SAFELY AS POSSIBLE.**

BEER LIST 9/19

HOPS

PILLOW PROTEST **

HAZY PALE ALE / IBU 35 / ABV 6%

Sunny D, marshmallow, mango, lily flower -6

SAMPLER #7

RIWAKA**

INDIA PALE ALE / IBU 60 / ABV 7%

Ripe papaya, summer berries, green peppercorn. -6

SAMPLER #8

PROFUSE JUICE

HAZY IPA / IBU 45 / ABV 6.5%

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 did the trick... -6

CLOG STOMPER **

HAZY IPA/ IBU 45 / ABV 7%

Orange, coconut, rum, pineapple, nutmeg -6

SAMPLER #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

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

PEARL

DOUBLE IPA / IBU 75 / ABV 7.8%

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

SAMPLER #10

FRESH COAST IPA **

AMARILLO FRESH HOP/ IBU 50 / ABV 6.2%

Fresh pine, citrus zest, evergreen-6

WILD CARD

FRESCA DE LIMON **

LIME SOUR/ IBU 10 / ABV 5.5%

Tart lime, candied citrus, passionfruit, hints of juniper berry. Sunshine, patio days, river floats. Need we say more? (Served in a snifter) -7

SAMPLER #5

GUAVA CRUSH

SOUR/ IBU 10 / ABV 5.2%

We love guava and if you do as well, this beer is for you! We packed pink guava flavor and aroma into our tart Berliner Weisse base. Like all our Crush series, this beer is fruit focused and made for the sour beer lover.(Served in a snifter) -7

SESSION

CALIFORNIACATION **

CALIFORNIA COMMON / IBU 44 / ABV 5%

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. This is balanced out with caramel and toasted malts. With a crisp hop finish this is a beer that Hank would be proud to indulge in. -6

SAMPLER #4

SASQUATCH

GOLDEN BLONDE / IBU 22 / ABV 5%

Not quite a traditional blonde, but not quite a golden, this crisp 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

LAGER

PUB BEER

LAGER/ IBU 14 / ABV 5%

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 productive. -6

SAMPLER #2

IT'S STILL SUMMER ALE **

SUMMER ALE / IBU 15 / ABV 5.1%

Light cracker, green tea, pear -6

SAMPLER #1

BULLARD BOCK **

BOCK/ IBU 10 / ABV 6.2%

Our take on the beloved Texas lager, 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

SAMPLER #3

DARK

SINISTOR BLACK

BLACK ALE / IBU 13 / ABV 5.7%

This beer has been around almost as long as the brewery. Don't be fooled by the name, this dark beer is light-bodied and smooth with hints of chocolate and coffee. With an "ask for it by name" cult following, Sin1stOr Black is a unique must-try. -6

SAMPLER #9

NITRO

PAXTON PROJECT

PORT BARREL AGED QUAD / IBU 30 / ABV 16.3%

This beer is a blending project with our good friend Sean Paxton, AKA Homebrew Chef. Basically we took samples of every barrel we had in house then chose the best ones to create a blend that revealed a complexity we couldn't have achieved otherwise. Enjoy this unique high end beer experience. (Served in a snifter) -7

LIP LIFTER

PASTRY STOUT/ IBU 25 / ABV 8.8%

This imperial oatmeal stout with lactose was aged in oak for a year before we added flavors of banana, peanut butter, and vanilla. (Served in a snifter) -7

NOT BEER

CLEAN LINE - MANGO

HARD SELTZER / ABV 5% (SERVED IN A PINT GLASS OVER ICE)

Clean Line was inspired by that feeling of blasting through waist deep powder, dropping into a glassy wave, or being the first one on the trail after a summer rain. It's brewed to complement those days outside that you just can't forget; fresh, clean and satisfying. -6

SOFT CORE CIDER -6

HARD APPLE CIDER / ABV 6.5%

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

NEW!

PUB BEER VERDE

VERDE MICHELADA / ABV 5% / IBU 13

You can't drink all day unless you start in the morning! Because of this we created this green michelada using Pub Beer. The mix is grandma's recipe of tomatillos, serrano peppers, cilantro juice, and spices. Spicy with proper amount of acid makes this the perfect beer to start your day off with. -7

HOUSE COCKTAILS

PINEAPPLE MARGARITA

Jimador tequila, cointreau, and pineapple

Tropical, salty, and sweet - 10

Try it with Mezcal +1

10 BARREL BLOODY MARY

Cascade potato vodka mixed with our house made Bloody Mary recipe! Topped with lager and served with a Tajin and salt rim

Salty, spicy, savory tomato goodness - 10
Make it extra spicy with habanero vodka +1

SUMMER CRUSH'N

Aria gin, freshly muddled cucumber and lime topped with Cucumber Crush Sour

Refreshingly bright and floral - 11

PEARL COCKTAIL

Oregon Spirits dry gin, fresh squeezed grapefruit juice, St. Germaine, topped with Pearl

Floral, citrus, with hoppy bitterness -12

SOFT CORE SPRITZ

Apperol, Soft Core Cider, St. Germaine and soda

Apertivo, bubbly and classy -11

IRISH BUCK

Tullamore Dew Irish whiskey, fresh lime juice, ginger beer

Tart citrus, spicy ginger, and classic whiskey - 9

SPICY VACATION

Cascade habanero vodka, fresh squeezed lime juice, LQD hard green tea

Sweet, spicy, sassy - 9

WINE LIST

RED

PORTILLO - Malbec, AR 9/33

Z ALEXANDER BROWN - Red Blend, CA 10/36

ELOUAN - Pinot Noir, OR 11/39

THREE RIVERS WINERY - Cabernet Sauvignon, WA 9/33

INSCRIPTION - Pinot Noir, OR 13/45

WHITE

NORTH BY NORTHWEST - Chardonnay, CA 8/29

CHATEAU STE MICHELLE - Chardonnay, WA 11/39

MERCER - Sauvignon Blanc, WA 10/36

PONZI - Pinot Gris, OR 10/36

ROSE

ERATH - Rose, OR 9/33

UNDERWOOD - Sparkling Rose, OR 10/36

BUBBLY

CLASSIC MIMOSA 6

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL
Corfini Gourmet Foods, Classic Foods, Portland French Bakery, and Charlie's Produce.

STARTERS

TRUFFLE PARMESAN FRIES

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

-10

SPICY MEATBALLS

Housemade beef, bacon and pork meatballs, spicy arrabiatta sauce, shaved aged parmesan, basil

-11

STREET CORN AND AVOCADO TOAST

Toasted baguette, avocado spread, Mexican street corn salad, cherry tomatoes, pickled red onions, cilantro

-8

TOGARASHI CHICKEN LOLLIES *

Frenched chicken drumsticks, Japanese Togarashi seasoning, spicy honey soy glaze, house pickled ginger

-10

MIDS

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

AVOCADO WHITE BEAN DIP

Topped with Cotija cheese, guajillo chili oil and fresh cilantro. Served with house made grilled pita bread

-13

PORTLAND SALAD

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

-12

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

BUTTER LEAF AND RADICCHIO SALAD

Hand torn butter leaf lettuce and radicchio, candied hazelnuts, radishes, green goddess vinaigrette, fresh chives

-11

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

SOUP OF THE DAY

CUP - 5 | BOWL-7

MAINS

PAN SEARED SALMON *

Wild Alaskan Sockeye salmon fillet, corn lima bean and summer vegetable succotash, two mustard crème fraiche

-19

SHRIMP AND GRITS *

Yellow cheddar grits, spicy andouille sausage, sautéed shrimp, Cajun beer sauce

-18

MEDITERRANEAN FARRO WITH ROASTED SUMMER VEGETABLES

Sautéed farro with sun dried tomatoes and spinach, roasted summer vegetables, Za'atar spiced crispy chickpeas, lemon tahini sauce

-16

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

10 BARREL BURGER *

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

-13

(Add Bacon -2 | Sub Beyond Burger Patty -2) *

SMOKEY PUB BURGER *

Custom ground patty, thick cut bacon, smoked gouda, bourbon braised onions, smokey whole grain mustard sauce, butter leaf lettuce, tomato, toasted pub bun

-15

Sub Beyond Burger Patty -2

NASHVILLE HOT CHICKEN SANDWICH *

Our take on the famous Nashville style hot chicken: crispy fried chicken thighs, Nashville hot oil, pepper jack cheese, roasted garlic aioli, sliced pickles, lettuce, tomato, toasted pub bun

-14

10 BARREL BREWING CO

PIES

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)

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

10 BARREL VEGGIE PIE

Olive oil and fresh garlic base, mozzarella, spring asparagus, sun dried tomato, artichoke hearts, shaved radish, red onion, fresh basil, shredded parmesan

-20

SPICY SALAMI

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

-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 and shaved parmesan

-20

CHEESE PIZZA -17 | PEPPERONI PIZZA -18

SWEETS

BROWNIE SUNDAE

Vanilla ice cream, chocolate sauce -6

CHOCOLATE AND BEER MOUSSE SHOOTER

Topped with whipped cream -2.50

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



10BARRELBREWING



10BARRELBREWINGPDX



@DRINKBEERPDX

*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.