

FOOD

INCEPTION

CHIPS & SALSA 8

House fried corn tortillas with house made 10 Barrel salsa

BRISLING HOOF 14.5

Sardines, mortadella, capers, spiced bread & butter pickles, micro greens, grilled garlic confit bread

JUMBO WINGS 17

Choose between wings tossed with M80 "kissed by fire" seasoning, or Baja lime sauce with fried garlic and cilantro

ROASTED CARROT HUMMUS 11

Roasted carrots whipped with feta, mixed nuts, micro greens, chili crunch, grilled garlic confit bread

STEAK "NOT JUST" NACHOS 17.5

Seasoned potato chips, steak bits, bacon, jalapeño, bleu & mixed cheese, 4-cheese sauce, green onions

WARM PRETZELS 11

House soft pretzels, sea salt, bacon jalapeño ancho pepper cheese sauce

ZESTY BRUSSEL SPROUTS 9

Crispy sprouts, fried garlic, Baja lime sauce

FOLIAGE & CO

THE BOHEMIAN 13

Roasted heirloom acorn squash, mixed nuts, whipped labneh, crispy quinoa, micro greens, mint oil

SPINACH SALAD 14

Toasted fennel vinaigrette tossed with spinach. Topped with fresh mixed berries, goat cheese, pickled red onion, crispy quinoa

HOUSE SALAD 7/11

Mixed baby greens, cherry tomato, cucumbers, fresh parmesan, crouton

45TH PARALLEL 13

Hydroponic butter leaf drizzled with herb buttermilk vinaigrette. Topped with smoked trout roe, pickled onion pearls, chives, butter crisp crumb

CAESAR SALAD 8/12

Citrus Caesar dressing tossed with romaine and kale. Topped with fresh grated manchego cheese, powdered anchovy, crisp butter crumb

HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Citrus Caesar, Balsamic Vinaigrette, Toasted Fennel Vinaigrette, Herb Buttermilk Vinaigrette

PROTEINS:

Flat Iron Steak -10 Canadian Salmon -13
House Smoked Tempeh -6 Grilled Chicken -7

FORK & HAND

All burgers cooked Medium, unless requested otherwise

Burgers and Sandos served with Fries, Pub Chips, or Tortilla Chips

Sub House or Caesar Salad -2 Sub Sweet Potato Fries -1 Sub Gluten Free Bun -1.50

PUBHOUSE BURGER 17

Bacon, cheddar cheese, Sinistor Black crispy fried onions, lettuce, tomato, mayo, A-1 sauce, Gaston's brioche bun

PEANUT BUTTER BACON BURGER 17

Bacon, City Peanut Shop's Thai peanut butter sauce, Asian mustard sauce, pickled carrots, cilantro, Gaston's brioche bun

CRUNCH BURGER 18

Goat cheese, chili crunch, garlic aioli, molasses onion mushroom paté, lettuce, Gaston's brioche bun

OLD SCHOOL BURGER 17

Cheddar cheese, blow-your-mind relish, lettuce, bread & butter pickles, Gaston's brioche bun

ROOSTER ON FIRE 17

Fried tenderized chicken breast, house M80 chili seasoning, dirty bird aioli, bread & butter pickles, Gaston's brioche bun

REUBEN'S BROTHER 16.5

Corned tri tip, pickled red cabbage, swiss cheese, blow-your-mind relish, Gaston's baguette

CURED MEAT SANDO 16

Mortadella, salami, Calabrian pepper spread, roasted tomato, micro greens, fontina, tarragon vinegar, Gaston's baguette

PORK TACOS 16.5

Pork confit, spicy guajillo adobo sauce, watermelon radish, chili crunch, cilantro, Rodriguez Bakery flour tortilla, house tortilla chips

TNT SANDO 17

Tri Tip, caramelized onion-bacon jam, garlic aioli, fontina, bread & butter pickle, Gaston's Bakery sourdough

VEGGIE SANDO 16.5

Truffle marinated crook neck squash, zucchini, mushroom, tomato, fontina, green romesco, Gaston's Bakery sourdough

FISH & CHIPS 18

Beer & corn meal tempura battered fried cod, green tartar emulsion, powdered malt vinegar fries

SHORT RIB WHITE CHEESE TRUFFLE MAC 17.5

Short rib, rigatoni, white cheese truffle sauce, fresh herbs, butter crisp crumb

BULGOGI BOWL 16.5

Marinated grilled chicken thigh, farro, peanut butter yum yum, avocado, roasted red peppers, pickled carrots, cilantro, black sesame seed, green onions

CHICKEN OVER IRON 20

Grilled half chicken seasoned with harissa spice, whipped lime zest labneh, fennel seed chili crunch

SALMON & ROOTS 24

Pan seared Canadian salmon, blistered grape, roasted heirloom carrot, chili crunch, blood orange caper sauce

*Ada County Health Department would like us to remind you, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We source local from fresh eggs that are inspected. *Please communicate any allergies to our team.*

**10 BARREL
BREWING CO**

BOISE, ID SINCE 2013

LOCAL + FRESH

Thank you to our partners for keeping our menu local:
Gaston's Bakery, City Peanut Shop, The Gelato Shop, Meridian
Meat Company, Turkey Ridge Farms, Dawson Taylor

WE'RE SOCIAL

Facebook 10BarrelBrewingCompany
Instagram @10BarrelBoise
Twitter @10BarrelBrewing

T O O D

LIFE OF PI

Just like our brewing philosophy, our dough is made in house daily. Most pies are finished with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies. *All pies are available on a 10" GF crust

CASCADIA 24 (G.F. 18)

Marinara, mozzarella, sardines, salami, Calabrian peppers, red onion, finished with parmesan

THE FARMER 23 (G.F. 17)

Marinara, mozzarella, chicken, crispy fingerling potato, roasted herb tomato, confit garlic, spinach, finished with green onion and parmesan

PEPPERONI 21 (G.F. 15)

Marinara, mozzarella, hand-sliced pepperoni from Meridian Meats, finished with fresh herbs and parmesan

THE HERBIVORE 23 (G.F. 17)

Marinara, mozzarella, squash, zucchini, mushroom, red onion, pepper, finished with fresh herbs and parmesan

MARGHERITA 19 (G.F. 13)

Marinara, fresh mozzarella, roasted herb tomato, finished with chiffonade basil

WEISER 23 (G.F. 17)

White 4-cheese sauce, fresh mozzarella, bleu cheese, mortadella, pears, dried cherries, finished with fresh herbs and

THE HACK 23 (G.F. 17)

White 4-cheese sauce, mozzarella, house pepperoni, house smoked pulled pork, Italian sausage, jalapeño, pineapple, finished with fresh herbs and parmesan

FIGHTING ROOSTER 23 (G.F. 17)

White 4-cheese sauce, mozzarella, tequila lime chicken, red onion, cowboy candy, confit garlic, pineapple, finished with cilantro

MYCELIUM HOG 23 (G.F. 17)

White 4-cheese sauce, mozzarella, goat cheese, sausage, mushroom, pears, finished with mint oil and parmesan

PIZZA & SALAD LUNCH SPECIAL

(AVAILABLE UNTIL 5PM)

A personal sized pizza of your choice, served with a house or Caesar salad

No "build your own". Pizzas come as is. (Excludes Gluten Free). -15

BUILD YOUR OWN 16

Start with the dough, then take it from there!

THE SAUCE

10 Barrel Tomato*, White 4-Cheese, Sinistor BBQ, Olive Oil* (G.F. options)

THE CHEESE -2 EACH

Shredded Mozzarella, Cheddar, Fresh Mozzarella, Bleu, Goat, Feta, Parmesan

THE MEAT -3 EACH

Pepperoni, Pulled Pork, Italian Sausage, Chicken, Bacon, Salami, Mortadella, Sardine, Anchovy

THE VEGGIES -2 EACH

Mushroom, Red Onion, Olive, Jalapeño, Tomato, Roasted Garlic, Pineapple, Roasted Red Pepper, Spinach, Zucchini, Squash, Fingerling Potato, Calabrian Peppers, Pears, Dried Cherries, Cowboy Candy, Roasted Herb Tomato

THE GARNISH

Fresh Herbs, Cilantro, Basil, Green Onion

CONCLUSION

SIMPLY SUNDAE 6

Vanilla buttercream gelato from The Gelato Shop, chocolate syrup, homemade whipped cream

PINEAPPLE UPSIDE DOWN CAKE 9

Roasted rum caramelized pineapple, coconut gelato from The Gelato Shop, spiced cherries, crisp tuile

COOKIES & CREAM CHOCOLATE MOUSSE 8

Layered cookie crumble, chocolate mousse, whipped cream, candied orange



BEVERAGE MENU

Easy QR access directly on your device!

FEEDBACK

Got something to say? Like our beer?
Share it with us here!



WORKING TOGETHER

10 Barrel is proud to work with local companies & non-profits to help support our community & environment!

BeIdaho provides a meal to Idaho Foodbank for every item of clothing sold. Check them out at beidahoclothing.com & idahofoodbank.org
Wild Tribute donates 4% of proceeds to Idaho Rivers United. Go to wildtribute.com & idahorivers.org to learn more.

Dawson Taylor Coffee Roasters gives 50 cents from every pound sold to Winter Wildland Alliance. Visit them at dawsontaylor.com & winterwildlands.org



Buy the Kitchen a 6-Pack - 10

No really, we'll give them a 6pack! This is a practice stolen from the *Oven and Shaker* in Portland, OR who borrowed the idea from the *Publican* in Chicago, IL.

UPDATED 3/8/2023

BOISE, ID SINCE 2013

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...Rough morning? Grab a beer. Powder day? The "gone skiing" sign goes up. Too hot to work? Mandatory company float. You get the picture...Here's to living it up with a beer in hand. Cheers!