

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Sadie Rose Bakery, O'Brien's Bakery, Catalina Offshore Products, and Specialty Produce

STARTERS

OYSTER SHOOTER *

Oyster in a chipotle tajin rimmed glass, house made michelada mix and lime wedge -**4**

SMOKED CORN OFF THE COB

Cotija cheese, sour cream, lime, cilantro garnished with smoked corn husk ash -**7**

PARTY WINGS

Choice of housemade buffalo, sweet chili, or honey mustard with a choice of ranch or bleu cheese sauce -**SM 7 / LG 14**

HUMMUS & PITA

Roasted jalapeno and garlic garbanzo bean hummus with side of snap peas, baby carrots, and pita chips -**11**

OCTOPUS AND SHRIMP MICHELADA

Chipotle grilled shrimp and octopus, pickled avocado and carrot, radish, cucumber and served with a Pub Beer -**12**

STEAK & GORGONZOLA NACHOS

Cajun pub chips with steak, applewood smoked bacon, jalapenos, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onion -**13**

FRIED PICKLES

House made pickles served with whiskey habanero remoulade -**7**

BEER BATTERED CAULIFLOWER

Rainbow cauliflower fried in Pub Beer tempura batter served with choice of ranch, sweet chili or Asian buffalo sauce -**9**

GREENS

BAJA CAESAR

Grilled romaine heart, grilled corn, cotija cheese, tortilla strips, and tajin caesar dressing -**10**
Recommended Protein: Grilled Shrimp

PORK BELLY AND WATERMELON SALAD

Crispy Korean BBQ glazed pork belly, compressed watermelon, sesame seeds, grapes, yuzu, tossed in lime juice and a sweet soy vinaigrette garnished with mint and Thai basil -**10**

SPINACH AND ASIAN PEAR SALAD

Roasted peanuts, crispy bacon, orange segments, frisee, gorgonzola, tossed with coriander vinaigrette -**12**
Recommended Protein: Chicken

BBQ CHICKEN SALAD W/ AVOCADO

Mixed greens tossed with avocado, corn, tomatoes, red peppers, cilantro, mozzarella, BBQ ranch dressing garnished with crispy chicken and Baja corn tortilla strips -**15**

HOUSE SALAD

Spring mix, cherry tomatoes, radish with a champagne vinaigrette -**SM 4 / LG 7**

PROTEINS:

Chicken* -**5**

Steak* -**6**

Grilled Shrimp* -**6**

HOUSE MADE DRESSINGS:

Ranch, Bleu Cheese, Champagne Vinaigrette, BBQ Ranch, Coriander Vinaigrette

PUB GRUB

All sandwiches and burgers are served on fresh, locally baked bread with your choice french fries or pub chips. Sub House Salad or Cup of Soup for \$1 upcharge. All burgers cooked medium, unless specified.

BACON JAM BURGER*

A custom blend of chuck and Wagyu beef patty, pickled jalapeno, bacon jam, sunny side up egg, house made smoked American cheese, tomato, lettuce, red onion, pickle, mayo served on an O'Brien's bakery jalapeno cheddar bun.- **15**

10 BARREL BURGER *

A custom blend of chuck and Wagyu beef patty with choice of cheese, tomato, lettuce, red onion, pickle, mayo served on a Sadie Rose Amish bun -**12** bacon -**2**

PUBHOUSE BURGER *

A custom blend of chuck and Wagyu beef patty served medium, applewood smoked bacon, crispy Sinistor onions, white cheddar cheese, A-1 sauce, lettuce, tomato, pickle, and mayo on a Sadie Rose Amish bun -**14**

PULLED PORK QUESADILLA

Smoked pork shoulder, jalapeno, red onion, mozzarella, pepper jack cheese served with pico, guacamole and a side of sriracha lime chicharron -**12**

SHORT RIB MAC & CHEESE

Gruyere cheese sauce, cavatappi, caramelized onions, short ribs, panko bread crumbs, fine herbs -**12**

BLT SANDWICH

Bacon, butter lettuce, marinated tomatoes, avocado spread, basil aioli, over easy egg on thick cut brioche -**12**

CUBANO SANDO

House smoked pork shoulder, ham, pickles, swiss, banana peppers, dijon, jalapeno aioli, mojo on an O'Brien's Bakery torta roll. -**12**

FISH TACOS (2)

Beer battered cod on fresh corn tortillas with roasted tomato salsa, smoked scallion crema, radish, feta, garnished with cilantro -**12**

BANH MI SANDWICH

Pork belly, jalapeno, cucumber, pickled daikon and carrot, fermented jalapeno aioli, Asian BBQ glaze on O'Brien's French roll -**12**

BUFFALO CHICKEN SANDWICH

Deep fried chicken thigh with bread and butter pickles and onions, bleu cheese sauce, on a O'Brien's brioche bun -**12**

10 BARREL BREWING CO

Just like our brewing philosophy, our dough is made in house daily! All 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 w/ a Plain Jane or Joe, you take it from there

PLAIN JANE/PLAIN JOE

Jane-Tomato sauce and shredded mozzarella -**14** Joe- Garlic cream sauce and shredded mozzarella -**14** GF-10

SIMPLY PEPPERONI

Tomato sauce, mozzarella, and pepperoni -**16** GF-12

PESTO CHICKEN

Creamy pesto sauce, kalamata olives, artichoke hearts, red onion, roasted red bell peppers, mushroom, arugula, feta and tomatoes. -**20** GF-16

THE AZTEC

Tomato sauce, shredded mozzarella, pepperoni, Italian sausage, pulled pork, black olives, banana peppers -**20** GF-16

HIPPY PIE

Tomato sauce, shredded mozzarella, baby spinach, marinated artichokes, mushrooms, red onion, roasted red peppers, kalamata olives -**19** GF-15

BUFFALO CHICKEN PIZZA

Garlic cream sauce, grilled chicken thigh, mozzarella and parm blend, onions, gorgonzola, scallions, and cilantro drizzled with buffalo sauce -**19** GF-15

THE JACA (HACK-A)

Garlic cream sauce, shredded mozzarella, pepperoni, pulled pork, sausage, pineapple, jalapenos -**20** GF-16

LINDBERGH

House tomato sauce, spinach, bacon, pepperoni, roasted peppers, mozzarella, goat cheese -**19** GF-15

ELOTE

house smoked pork shoulder, grilled and smoked corn, jalapeno, scallion, 4 cheese sauce, mozzarella, chili lime crema and cilantro -**18** GF-14

LUNCH SPECIAL: PIZZA & SALAD

A personal sized pizza of your choice served with a house salad (available until 4pm) -**12**

SAUCES

10 Barrel Tomato
Garlic Cream

CHEESE (\$1 EACH)

Shredded Mozz Cheddar
Fresh Mozz Gorgonzola
Parmesan Feta

MEATS (\$2 EACH)

Pepperoni Bacon
Italian Sausage Chicken
Pulled Pork

VEGGIES (\$1 EACH)

Jalapenos Artichoke Hearts Tomato
Roasted Red Peppers Banana Peppers Black Olives
Green Peppers Mushrooms Kalamata Olives
Fresh Basil Red Onion Spinach
Roasted Garlic

SWEETS

GINGER CARROT CAKE

Cardamom cream cheese frosting, slivered almonds, honey lemon reduction, brown butter powder, vanilla ice cream -**7**

PUMPKIN BUDINO

Cinnamon pear chip, spiced whipped cream, sea salt, candied walnuts -**7**

S'MORES BREAD PUDDING

Homemade marshmallow, dark chocolate graham cracker crumble, Mexican chocolate whipped cream, chocolate sauce -**7**

ICE CREAM SUNDAE

Vanilla ice cream topped with chocolate syrup, whipped cream and a cherry. -**7**

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. Big 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!**



BUY THE KITCHEN A 6-PACK!

A practice stolen from the Oven and Shaker in Portland, OR. Who borrowed the practice from the Publican in Chicago, IL -**\$9**

FOLLOW 10 BARREL



@10BARRELBREWING



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*San Diego 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.