

# 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

### SMOKED CORN OFF THE COB

Cotija cheese, sour cream, lime, cilantro, smoked corn husk ash, served with tortilla chips -7

### PARTY WINGS

Choice of housemade buffalo, honey lime habanero, sweet chili, garlic parmesan, or honey mustard with a choice of ranch or bleu cheese -SM 8 / LG 15

### HUMMUS & PITA

Roasted jalapeño and garlic garbanzo bean hummus, snap peas, baby carrots, and pita chips -11

### OCTOPUS & SHRIMP MICHELADA

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

### STEAK & GORGONZOLA NACHOS

Cajun pub chips with steak, applewood smoked bacon, jalapeños, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onion -14

### FRIED PICKLES

House made pickles served with whiskey habanero remoulade and honey mustard -8

### CARNE ASADA STREET TACOS

Grilled marinated skirt steak, charred and pickled red onions, guacamole, cotija and lime on homemade corn tortillas. -10

### BLISTERED SHISHITO PEPPERS

Lemon, smoked serrano sea salt, smokehouse almonds -8

### POKE

Hawaiian big eye tuna, avocado, cucumber, Maui onion, wasabi mayo, wonton chips -14

## GREENS

### BAJA CAESAR

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

### PORK BELLY & WATERMELON SALAD

Crispy Korean BBQ glazed pork belly, compressed watermelon, sesame seeds, grapes, yuzu gel, sweet soy vinaigrette, mint, Thai basil -10

### SPINACH & ASIAN PEAR SALAD

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

### SHRIMP COBB SALAD

Romaine lettuce, green goddess dressing, avocado, feta cheese, red onion, bacon, hard boiled egg -14

### MEDITERRANEAN CHICKEN SALAD

Skewered chicken, chickpeas, celery leaves, mint, arugula, oregano, parsley, cucumber, onion, tomato and feta cheese with a lemon tahini vinaigrette over toasted pita -14

### HOUSE SALAD

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

### PROTEINS:

Chicken\* -5 Grilled Shrimp\* -6 Quinoa Patty -4

### HOUSE MADE DRESSINGS:

Ranch, Black & Bleu Cheese, Champagne Vinaigrette, Tajin Caesar, Coriander Vinaigrette, Green Goddess, Lemon Tahini

## 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. Substitute any burger for a quinoa burger no extra charge.

### JALAPENO POPPER BURGER\*

A custom blend of chuck and Wagyu beef patty, fried jalapeño, cream cheese, jalapeño aioli, ranch, bacon, tomato, lettuce, red onion, pickle, served on an O'Brien's bakery jalapeño cheddar bun -15

### 10 BARREL BURGER \*

A custom blend of chuck and Wagyu beef patty, cheddar 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

### PAN ROASTED MARY'S CHICKEN

Free range chicken breast, charred broccolini, roasted garlic and cheese mashed potatoes, bacon gastrique -17

### PULLED PORK QUESADILLA

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

### SHORT RIB MAC & CHEESE

Gruyere cheese sauce, cavatappi, caramelized onions, short ribs, panko bread crumbs, red pepper flakes and fine herbs -13

### 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, jalapeño aioli, mojo on an O'Brien's Bakery torta roll -13

### FISH TACOS (2)

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

### SPICY GRILLED CHICKEN MELT

Grilled chicken, cheddar, bacon, guacamole, fresh jalapenos & roasted garlic ranch on O'Briens jalapeno cheddar bread -14

### CHICKEN CLUB WRAP

Cajun smoked chicken breast, bacon, tomato, red onion, spinach, fontina cheese, avocado, sherry vinaigrette in a spinach tortilla -13

### CHIMICHURRI STEAK SANDWICH

Skirt steak, mint and cilantro chimichurri, charred red onion, pickled chiles, jalapeño aioli and arugula on O'Brien's jalapeño cheddar bread. -16

# 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 also available on a Gluten Free crust for an additional \$3\*\*

## 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- Four cheese sauce and shredded mozzarella -14

#### SIMPLY PEPPERONI

Tomato sauce, mozzarella, and pepperoni -16

#### PEPPA'DEW PIE

Tomato sauce, shredded mozzarella, salami, peppadew peppers, bacon, goat cheese, red onion, mint and hot honey -18

#### THE AZTEC

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

#### SAUSAGE AND FENNEL

Four cheese sauce, mozzarella, sausage, shaved fennel, thinly sliced garlic, chili flakes and fresh basil -19

#### HIPPIE PIE

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

#### BUFFALO CHICKEN PIZZA

Four cheese sauce, grilled chicken thigh, mozzarella and parm blend, onions, gorgonzola, scallions, and cilantro drizzled with buffalo sauce -19

#### THE JACA (HACK-A)

Four cheese sauce, shredded mozzarella, pepperoni, pulled pork, sausage, pineapple, jalapeños -20

#### LINDBERGH

Tomato sauce, spinach, bacon, pepperoni, roasted peppers, mozzarella, goat cheese -19

#### ELOTE

Four cheese sauce, smoked pork shoulder, grilled and smoked corn, jalapeño, scallion, mozzarella, chili lime crema and cilantro -18

#### PROSCIUTTO

Tomato sauce, mozzarella, mushrooms, smoked prosciutto, shaved parmesan, arugula, red onion, black olives, balsamic -19

## LUNCH SPECIAL: PIZZA & SALAD

A personal sized pizza of your choice served with a house salad (available until 4pm) -14

### SAUCES

10 Barrel Tomato  
Garlic Cream

### CHEESE (\$1 EACH)

Shredded Mozz Cheddar  
Parmesan Gorgonzola  
Goat Feta

### MEATS (\$2 EACH)

Pepperoni Bacon  
Italian Sausage Chicken  
Prosciutto Pulled Pork  
Salami

### VEGGIES (\$1 EACH)

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

## SWEETS

### DARK CHOCOLATE POT DE CREME

Whipped cream, orange creamsicle sauce, dark chocolate tangerine crunch -7

### ICE CREAM SUNDAE

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

### BUTTER CAKE WITH BERRY SAUCE

Warm butter cake, mixed berry sauce, brown butter powder, whipped cream, mint -7

### S'MORES BREAD PUDDING

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

### CHOCO TACOS

Brown butter waffle cone, brown butter ice cream, dark chocolate ganache, candied hazelnuts, powdered sugar, salted caramel -8

## 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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BARRELBREWING10

\*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.