

# 10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Sadie Rose Bakery, O'Brien's Bakery, California Baking Co., Catalina Offshore Products, Premier Meats and Specialty Produce

## STARTERS

### SMOKED CORN OFF THE COB

Cotija cheese, sour cream, lime, cilantro, smoked corn husk ash, served with tortilla chips -8

### 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 9 / LG 17

### 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 -15

### FRIED PICKLES

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

### CARNITAS STREET TACOS

Crispy pork, salsa verde, guacamole, white onion, cilantro, corn tortillas (3) -10

### CRISPY BRUSSELS SPROUTS

Pork belly, toasted cashews, pickled chiles, fish sauce vinaigrette, Thai basil and cilantro -9

### POKE

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

## GREENS

### BAJA CAESAR

Grilled romaine lettuce, 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, lime gel, sweet soy vinaigrette, serrano chilies, mint, arugula, Thai basil -11

### STRAWBERRY AND KALE SALAD

Baby kale mix, avocado, goat cheese, fresh basil, white balsamic vinaigrette, strawberries, pepitas and red onion

Recommended Protein: Chicken -11

### SHRIMP COBB SALAD

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

### MEDITERRANEAN CHICKEN SALAD

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

### HOUSE SALAD

Spring mix, cherry tomatoes, radish with champagne vinaigrette -SM 4 / LG 8

## PROTEINS:

Chicken\* -5 Grilled Shrimp\* -6 Quinoa Patty -4 Burger Patty\* -7

## HOUSE MADE DRESSINGS:

Ranch, Bleu Cheese, Champagne Vinaigrette, Tajin Caesar, Green Goddess, Lemon Tahini, White Balsamic 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. 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 on a 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 -13 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 -15

### PROTEIN BOWL

Red and white quinoa, black beans, grilled corn, avocado, cherry tomato, charred onion, morita chile crema, cilantro & pepitas with your choice of chicken or shrimp -16

### PULLED PORK QUESADILLA

Smoked pork shoulder, jalapeño, red onion, mozzarella, pepper jack cheese served with pico, guacamole and a side of chipotle lime chicharron -13

### TWICE BAKED GRILLED CHEESE WITH TOMATILLO CUCUMBER GAZPACHO

Le Brea sourdough bread, roasted poblano, provolone, cheddar, oaxaca, chilled tomatillo soup -12

### THE HERBIVORE

Spinach, artichoke hearts, roasted red pepper, avocado, marinated tomato, red onion, alfalfa sprouts, cucumber, havarti cheese, fresh basil, garlic oil, basil aioli on a multigrain roll -14

### CUBANO SANDO

House smoked pork shoulder, ham, pickles, gruyere, banana peppers, dijon, jalapeño aioli, mojo on a torta roll -14

### FISH TACOS (2)

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

### SPICY GRILLED CHICKEN MELT

Grilled chicken, cheddar, bacon, guacamole, fresh jalapeños & roasted garlic ranch on jalapeño cheddar bread -14

### SOUTHWEST CHICKEN WRAP

BBQ spice rubbed chicken, romaine, black beans, avocado, tortilla strips, grilled corn, pico de gallo, Oaxaca cheese, chile lime crema, cilantro in a chipotle tortilla -14

### CHIMICHURRI STEAK SANDWICH

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

### SHORT RIB MAC & CHEESE

Gruyere cheese sauce, cavatappi, caramelized onions, short ribs, panko bread crumbs, red pepper flakes and fine herbs -14

# 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.

## 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 -15

Joe- Four cheese sauce and shredded mozzarella -15

### SIMPLY PEPPERONI

Tomato sauce, mozzarella, and pepperoni -17

### PEPPA'DEW PIE

Tomato sauce, shredded mozzarella, salami, peppadew peppers, bacon, goat cheese, red onion, mint and hot honey -19

### 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 -19

### GARLIC CHICKEN PIZZA

Four cheese sauce, gorgonzola, grilled chicken thigh, spinach, marinated tomatoes, fresh basil, parmesan -18

\*\*All pies are available on a Gluten Free Crust for an additional \$3\*\*

## LUNCH SPECIAL: PIZZA & SALAD

A personal sized pizza of your choice served with a house salad (available until 4pm) -15

SAUCES	CHEESE (\$1 EACH)	MEATS (\$2 EACH)	VEGGIES (\$1 EACH)
10 Barrel Tomato Four Cheese	Shredded Mozz Parmesan Goat	Cheddar Gorgonzola Feta	Jalapeños Roasted Red Peppers Green Peppers Fresh Basil
		Pepperoni Italian Sausage Salami	Artichoke Hearts Banana Peppers Mushrooms Red Onion Roasted Garlic
		Bacon Chicken Pulled Pork	Tomato Black Olives Kalamata Olives Spinach

## SWEETS

### BROWNIE SUNDAE

Housemade brownie, vanilla ice cream, chocolate sauce, powdered sugar, whipped cream -8

### ICE CREAM SUNDAE

Vanilla ice cream topped with chocolate syrup, whipped cream and a cherry -8

### BUTTER CAKE WITH BERRY SAUCE

Warm butter cake, mixed berry sauce, brown butter powder, whipped cream, mint -8

### S'MORES BREAD PUDDING

Homemade marshmallow, dark chocolate graham cracker crumble, Mexican chocolate whipped cream, chocolate sauce -8

### CHOCO TACOS

Brown butter waffle cone, brown butter ice cream, dark chocolate ganache, candied hazelnuts, brown butter powder, 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 Swell day? The "Gone Surfing" 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 Pubican in Chicago, IL -\$9

## FOLLOW 10 BARREL



@10BARRELBREWING



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10BARRELBREWINGCOMPANY



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.

A 20% gratuity may be added to parties of 12 or more.