

HOUSE COCKTAILS

KENTUCKY COFFEE

Makers Mark, Baily's Irish Cream, and Frangelico topped with whip cream -9

PEPPERMINT PATTY

Rumple Minze and hot chocolate topped with whip cream and a chocolate drizzle -8

SAILOR JERRY'S APPLE CIDER

Sailor Jerry's, Tuaca, and hot apple cider topped with whip cream, caramel, and salt-8

GIN DANDY

South Sister Gin, St. Germain, fresh lemon juice, with honey and served up -10

UNCLE PHIL'S SWILL-IXIR

Gin, grapefruit juice, soda topped w/ Swill & garnished with a slice of fresh grapefruit-9

TO-GO BEER

22OZ BOTTLES:

GROWLERS:

(64oz Glass)

Empty -8

Full -15

Refill -10

(32oz Glass)

Refill -6

50/50 GROWLERS:

(includes fill)

64 oz - 45

Apocalypse IPA -4

Jamaican Me Pumpkin- 12

16 Barrels- 12

Beernog- 12

Estonya- 12

Femme De La Rouge- 16

Rois Bois (16oz)- 14

Spiral Staircase (16oz)- 14

6-PACKS:

Apocalypse IPA - 10

JOE IPA - 10

Pearl (Double IPA)- 10

Trail Beer (Pale Ale) -9

Out of Office (Hoppy Pilsner) -9

Pub Beer 16oz (Lager)-7

Sinistor (Black Ale)- 10

Cucumber Crush (Sour) - 13

Raspberry Crush (Sour) - 13

Hard Coco Water (4 Pack) - 10

Soft Core (Cider) - 10

Hard Green Tea Peach-10

Hard Green Tea Passion Fruit-10

Swill (American Radler)-10

WINE LIST

RED

ACROBAT PINOT NOIR, OR -10/35

Cherries, strawberries, hints of cinnamon, vanilla and mocha

MARAGAS CENTRAL OREGON MALBEC, OR -10/35

Rich Oregon fruit and earthy notes

BOGLE CABERNET SAUVIGNON, CA -8/29

Dried cherry, tobacco leaf, vanilla, hints of tanned leather and dark chocolate

CMS RED BLEND, WA -8/29

Cinnamon, sweet plum, earthy pomegranate, tobacco leaf, vanilla and cocoa powder

UNDERWOOD ROSE, OR -7/25

Light notes of pine needles, mint and wintergreen

DOMINIO DE EGUREN PROTOCOLO TEMPRANILLO, SPAIN -8/29

Black cherry with undertones of vanilla and oak

WHITE

OAK GROVE CHARDONNAY, CA -7/29

Vanilla and citrus aromas, tropical fruit flavors and toasty oak

KING ESTATE CHARDONNAY, OR -10/35

Crisp green apple and hints of fresh herbs

A TO Z PINOT GRIS, OR -8/29

Peach, honeysuckle, lime blossom and kiwi, with spicier notes of orange zest, cinnamon, ginger, basil, plum and kumquat

PETER YEALANDS SAUV BLANC, NZ -8/29

Passionfruit and guava, with aromas of fresh herbs and black currant

NAKED PINOT GRIS, OR -10/35

Soft apple with a creamy texture

MONTINORE ESTATE ALMOST DRY RIESLING, OR -9/32

Citrus and floral notes with a hint of sweetness and a clean finish

SEGURA VIUDAS BRUT -8

FOLLOW 10 BARREL



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BEERS ON TAP

SESSION

SASQUATCH

GOLDEN ALE / IBU 23 / ABV 4.7%

SAMPLER #1

Not quite a traditional blonde and not quite a golden. This crisp Boise Blonde is light enough bodied to be your everyday go to with a smooth blend of hops to keep things interesting. Clean, light and easy drinking. **-5.5 brewed by Shawn Kelso**

PRAZISE KOLSCH

KOLSCH / IBU 27 / ABV 5.5%

Brewed using traditional methods and ingredients, this Kolsch is clean, crisp, and delicately balanced. Pilsner malt, German noble hops, and subtle Champagne-like flavors make this beer extremely quaffable. Prost! **-5.5**

OUT OF OFFICE

HOPPY PILSNER / IBU 28 / ABV 5.6%

SAMPLER #6

We brewed an all grain Pilsner and then dry hopped it with a bunch of Comet and Citra hops! Creating a light, crisp lager with amazing hop flavor and aroma. You just found your new hoppy session beer! **-5.5**

TABERNACLE PALE

SESSION BEER / IBU 60 / ABV 4%

Can you hear the Angels singing? That's because this session pale ale is a highly quaffable while still packing that hop punch. Full of pine, citrus, and tropical hops combined with a sure footed malt bill. Just keep in mind, always bring two friends, that way you don't drink all your beer. **-5.5**

HOPS

CLOUDCHASER

IPA / IBU 67 / ABV 6.7%

SAMPLER #4

Not for Bunny Hillers. This Comet Single Hop IPA was brewed to celebrate the new namesake lift opening at Mt. Bachelor. Drink up, Crush the Mountain. **-5.5**

JOE IPA

IPA / IBU 70 / ABV 6.9%

SAMPLER #3

This IPA was formerly known as SAM named after its hops; Simcoe, Amarillo & Mosaic but we were told this would be a trademark issue with a large craft brewery out of the Northeast so we had to change it. 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. **-5.5 brewed by Shawn Kelso**

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

SAMPLER #2

This west coast style IPA is our flagship beer. We can talk about how good we think it is but if you like IPA's... Just give it a run for yourself. **-5.5 brewed by Jimmy Seifrit**

10 SAMPLER

10 beers in one visit to the pub. Includes most of our production beers. **-10**

10 BARREL BREWING CO

WILD CARDS

TRY'E'D AND TRUE

RYE BEER / IBU 22 / ABV 5.6%

SAMPLER #10

We've tried it and it's true.... This rye ale is full bodied with just enough hops and spice to roll off your tongue and leave you wanting more. **-5.5 brewed by Shawn Kelso**

ROUGH TERRAIN

IMPERIAL RED ALE / IBU 80 / ABV 9.8%

A huge hop forward Northwest style Imperial Red Ale driven forward by Simcoe, Equinox, and Centennial hops, balanced out by a medium body underscored by caramel malts. (Served in a snifter) **-6.5 brewed by Ian Larkin**

SWILL

AMERICAN RADLER / IBU 6 / ABV 4.5%

SAMPLER #7

Beer guy! Stop taking yourself so serious... our Swill was designed to throw down. We started with a base of German Berliner Weiss and added multiple layers of grapefruit to this summer crusher! **-5.5**

WHEAT WINE WHEATBERRY

WHEAT WINE / IBU 26 / ABV 10.8%

In the 1980's American craft brewers replaced large amounts of barley with wheat in a barley wine and the wheat wine was born. We took this and ran with it, aging it in a blend of wheat whiskey and Oregon pinot noir barrels for over a year creating a complex array of tannic dark fruit and drying whiskey nuances. This big and bold libation is then layered with an assortment of berries for a mind blowing sensory journey that will keep you captivated to the very end. (Served in a snifter) **-6.5**

brewed by Tonya Cornett

DARK

986 CDA

CASCADIAN DARK ALE / IBU 70 / ABV 7.0%

We love Idaho, and this beer is brewed with all the wonderful beer ingredients Idaho grows! Eroica and Amarillo hops take center stage in this dark, hoppy, and delicious Cascadian Dark Ale. **-5.5**

SINISTOR BLACK

BLACK ALE / IBU 13 / ABV 5.7%

SAMPLER #5

This beer has been around almost as long as the brewery. Don't be fooled by the name because this dark beer is light bodied and smooth with subtle hints of chocolate and coffee. Very unique and a must try. **-5.5**

NITRO

VANILLA PORTER

IPA / IBU 20 / ABV 5.7%

This velvety smooth Porter blends malt flavors of chocolate, caramel, and toasted oats with a subtle hint of raw vanilla bean. Loral hops provide balance with a clean and restrained bitterness. Served on Nitrogen it has a long lasting creamy rich head. **-5.5 brewed by Ian Larkin**

APOCALYPSE

IPA / 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 if you like IPA's... Just give it a run for yourself. **-5.5 brewed by Jimmy Seifrit**

BEERS ON TAP

SOUR

FARMHOUSE SOUR #2

BRETT SOUR / IBU 15 / ABV 6.3%

A beer that began as a simple saison in our 10 barrel cellar, Farmhouse Sour showcases the wonders of some of the yeast and bacteria that now inhabit our sour room. After it underwent a primary fermentation with saison yeast, the beer was moved to wine barrels where lactic acid producing bacteria created a moderate acidity and Brettanomyces yeast kicked off an array of fruity, earthy, and funky notes. (Served in a snifter) **-6.5 brewed by Bryon Pyka**

APRICOT CRUSH

SAMPLER #9

AMERICAN SOUR / IBU 4 / ABV 6.2%

A welcoming introduction to the world of sour beers... Our Apricot Crush is made from a Berliner Weiss base and then we add copious amounts of apricot to make this beer really pop. Light, crisp and refreshing. (Served in a snifter) **-6.5**

ALLURE

SOUR / IBU 5 / ABV 4.5%

SAMPLER #8

This delicate sour ale was brewed to have an almost champagne-like crisp body, thus accentuating the refined and delicate flavors of the prized Mangosteen Fruit (Garcinia mangostana). A sprinkling of German Saphir provides a clean and subtle hop balance. The post-fermentation addition of the tropical Purple Mangosteen adds nuanced sweet fruit flavors ranging from lychee to peach, ripe berries to white grapes, and underscored by hints of vanilla and citrus. This fruit is truly unique and is interpreted differently by those who are lucky enough to relish its juicy glory. Give in to temptation and seize the chance to savor this ethereal ale, as it may not happen again. (Served in a snifter) **-6.5 brewed by Ian Larkin**

RANDOM TANGENT

KETTLE SOUR / IBU 10 / ABV 8.3%

Tonya was one of the first brewers in the U.S. to get attention for brewing kettle sours. In an effort to push the boundaries of the style she created a dark kettle sour with Montmorency tart cherries and graham crackers. Vanilla, cinnamon and honey from the graham crackers are the first aromatics that hit the nose. A soft spiciness in the flavor from the graham cracker gives way to tart cherry yumminess. Unlike any desert beer you have ever tried. Drink intently. (Served in a snifter) **-6.5**

CIDER

VOIR ROUGE

CIDER W/BRETT / ABV 6.5%

This is a funky twist on a classic. We took our cider, added sweet and tart cherries to it, and re-fermented it in Pinot barrels with two different strains of Brettanomyces. This creates a cider with deep funk, tannins, and an earthy wine note. (Served in a snifter) **-6.5 brewed by Tonya Cornett**

CANS

RASPBERRY CRUSH

SOUR / IBU 8 / ABV 6.5%

CUCUMBER CRUSH
SOUR / IBU 8 / ABV 5%
-5

HARD GREEN TEA

PASSION FRUIT / ABV 5.2%

PUB BEER
LAGER / IBU 18 / ABV 5%
-3

HARD GREEN TEA

PEACH / ABV 5.2%

-5