

HOUSE COCKTAILS

MIKEY'S CUCUMBER DREAM

Stoli cucumber vodka, fresh watermelon, a dash of lime juice, topped w/ soda water and Mist -9

RAZZ-A-MA-NAZZ

Stoli Raspberry vodka, lemonade, topped w/ Raspberry Crush -10

CLASSIC GIN RICKEY

Tanqueray w/ lime juice, simple syrup, topped w/ soda water -9

INDIAN SUMMER

Wild Turkey, apricot and fresh sage, garnished w/ a lemon twist -9

VERDE BLOODY MARY

Crater Lake Hatch vodka, house-made verde mary mix, garnished w/ a shrimp, pepper jack cheese, and cherry pepper -12

TO-GO BEER

GROWLERS:

(64oz Glass)

Empty -8

Full -17

Full Premium -22

Refill -12

Premium Refill -17

(32oz Glass)

Refill -6

Premium Refill -9

50/50 GROWLERS:

64oz - 45

32oz - 30

25oz - 25

Premium fill +5

22OZ BOTTLES:

Apocalypse IPA -4

Sinistor -4

Pray for Snow -4

6-PACKS:

Apocalypse IPA -10

JOE IPA -10

Pub Beer -9

Cucumber Crush -13

Raspberry Crush -13

Trail Beer -9

Goggle Tan -10

FANCY BEER:

Jamican Me Pumpkin -16

Femme De Le Rouge -22

Beernog -16

Pyka -16

Double Chocolate Stout -16

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

BARNARD GRIFFIN SYRAH, WA -10/35

Crushed flower, herb, orange peel, blue fruit and wet stone

CMS RED BLEND, WA -8/29

Cinnamon, sweet plum and earthy pomegranate with hints of dried tobacco leaf, vanilla and dark cocoa powder

UNDERWOOD ROSE, OR -7/25

Light notes of pine needles, mint and wintergreen

WHITE

OAK GROVE CHARDONNAY, CA -7/35

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

SIMI SAUVIGNON BLANC, CA -8/29

Fresh straw, green papaya, lime leaf and pink grapefruit

KUNG FU GIRL REISLING, WA -8/29

White peach, mandarin orange and apricot with a slight mineral finish

NAKED PINOT GRIS, OR -10/35

Soft apple with a creamy texture

J. ROGET BRUT CHAMPAGNE, NY -6

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BEER LIST

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*

BAE

SESSION ALE / IBU 45 / ABV 4.5%

While this IPA might be a bit "ABV challenged" it makes up for it in assertive Hop attitude. BAE has a clean, crisp bitterness, balanced by a juicy fruit like hop flavor and aroma. Cheers! **-5.5** *brewed by Ian Larkin*

SMOOTH TALKER

PILSNER/ IBU 35 / ABV 5%

This classic German Pilsner is a favorite of the Brewers. We use Noble hops to give it the authentic hop character you expect from a Pilsner and a crisp finish. Made with tradition and exceptional quality in mind. **-5.5**

HOPS

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

SAMPLER #3

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*

JOE IPA

IPA / IBU 70 / ABV 6.9%

SAMPLER #4

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*

PEARL

DOUBLE IPA / IBU 75 / ABV 7.8%

The first beer Whitney brewed in the Portland brewhouse. The Pearl IPA is our best-seller, a perfect marriage of old and new-school IPAs, with classic notes of pine & grapefruit alongside bright tropical mango & guava *brewed by Whitney Burnside*

BLOOD RUNS COLD

EAST COAST IPA W/BLOOD ORANGES / IBU 60 / ABV 5.2%

This juicy East Coast Style IPA was brewed with a huge late minute and dry hop addition of Simcoe, Mosaic, and Equinox hops to provide a enticing hop aroma. Subtle sweetness from 84 lbs of Blood Orange juice and zest, balance the aggressive hop flavor. **-5.5** *brewed by Ian Larkin*

LIL SQUEEZY

NEW ENGLAND STYLE IPA / IBU 50 / ABV 6.2%

Some may call the "New England IPA" a trend, some call it a style, we call it wicked good. With a soft malt profile, low IBU, and a huge tropical hop profile, it drinks just like fruit juice. **-5.5** *brewed by Whitney Burnside*

10 BARREL BREWING CO

WILD CARDS

SALUTE YOUR SCHWARZ

SCHWARZBIER / IBU 35 / ABV 5.4%

SAMPLER #2

A smooth, clean dark german lager with subtle notes of roast and chocolate, a light noble hop flavor, and a balanced bitterness. **- 5.5**

brewed by Whitney Burnside

ROUGH TERRAIN

IMPERIAL RED ALE / IBU 80 / ABV 9.8%

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

brewed by Ian Larkin

BAVARIAN VACATION

HEFWEISSBIER / IBU 14 / ABV 5.6%

Bavarian Vacation Hefeweissbier has the enticing aroma of vanilla and bananas. The flavor is cracked wheat, soft cloves and banana with a touch of tartness. Thirst quenching, crisp and light, the flavor is a nice balance of sweet malt, spices and fruit. (banana and clove characteristics are yeast derived) **-5.5**

brewed by Tonya Cornett

SOUR

APRICOT CRUSH

AMERICAN SOUR / IBU 4 / ABV 6.2%

SAMPLER #8

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**

SASSTAR

BRETT SOUR W/ ANANOMUL / IBU 10 / ABV 8.3%

Sasstar began as a blend of 3 golden sour beers - the most dominant in the blend has a complex fruity yeast profile from being aged with Brettanomyces for 2 years and a rich, bready, malty character. We then added Ananamul (Indian Sarsaparilla), which adds notes of vanilla, wood, and dried fruit, and also added Star Anise to add distinct licorice notes. (Served in a snifter) **-6.5** *brewed by Tonya Cornett and Bryon Pyka*

PICKIN' MISSION

SOUR / IBU 5 / ABV 5.6%

SAMPLER #9

This delicate and refreshing sour ale was brewed with hand picked, wild Salmonberries and Redwood Sorrel (Served in a snifter) **-6.5** *brewed by Ian Larkin*

CANS

PUB BEER

LAGER / IBU 18 / ABV 5%
-3

CUCUMBER CRUSH

SOUR / IBU 8 / ABV 5%
-5

RASPBERRY CRUSH

SOUR / IBU 8 / ABV 6.5%
-5

BEERS ON TAP

DARK

SINISTOR BLACK

BLACK ALE / IBU 28 / 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**

MIDNIGHT IN ANTWERP

BELGIAN DARK STRONG ALE / IBU 30 / ABV 9.2%

This award winning Belgian Dark Strong Ale has rich malt complexity. Big fruity esters of dried cherries and rasins lead you into hints of caramel sweetness. Belgian yeast adds subtle spice and the slow warmth of alcohol. Aged for 8 months, get it while you can. (Served in a snifter) **-6.5** *brewed by Ian Larkin*

POWER TO THE PEOPLE

AMERICAN STOUT / IBU 65 / ABV 7%

SAMPLER #7

This is not your ordinary American Stout... This beast is a hop bomb followed by a substantially roasted malt train. Greatness in a glass! **-5.5** *brewed by Shawn Kelso*

NITRO

COAST RIDES THE WHIP

GUAVA CREAM ALE / IBU 20 / ABV 5.3%

The perfect beer for a sunny afternoon. Restrained yet crisp hops and creamy malt body, meet ripe Guava for a dynamite pint. **-5.5**

IRISH STOUT

DRY IRISH STOUT / IBU 35 / ABV 5%

SAMPLER #6

Not for just St. Paddy's Day. Although it does taste extra amazing on that day! Nice roast with a dry finish. Nitro because it's just meant to be poured that way. Drink till your Green! **-5.5** *brewed by Shawn Kelso*

CIDER

SOFT CORE

HARD APPLE CIDER / ABV 6.5%

SAMPLER #10

The Soft Core is the sweetest and most ripe part of an apple, brewed to create a cider that is provocative and enticing but not too over the top. Tantalizing crisp NW apples are the star of the show adding big fruit flavor w/o cloying sweetness that will excite the taste buds while keeping it classy. (Served in a snifter) **-5.5**

10 SAMPLER

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