

HOUSE COCKTAILS

STRAWBERRY BASIL LEMONADE

Bulliet Bourbon, strawberry lemon puree, fresh basil leaves, shaken on ice and garnished w/ lemon -10

SEXY MEXI

Crater Lake Hatch Chili Vodka, muddled lime and jalapeno, splash of sour, pineapple juice, shaken on ice and garnished w/ lime and sugar rim -10

10BARREL SWIZZLE

Sailor Jerry's Spiced Rum, rosemary syrup, falernum syrup, muddled orange, shaken on ice and garnished w/ rosemary -10

ROSE SANGRIA

Brandy, Chambord, simple syrup, Ava Grace Rose, lemon & pineapple juice -10

UNCLE PHIL'S SWILL-IXIR

Gin, grapefruit juice, soda topped w/ Swill & garnished with a slice of fresh grapefruit-10

TO-GO BEER

22OZ BOTTLES:

GROWLERS: (64oz Glass)

Empty -8

Full -15

Refill -12

(32oz Glass)

Refill -6

50/50 GROWLERS: (includes fill)

64 oz - 45

Jamaican Me Pumpkin- 12

16 Barrels- 12

Beernog- 12

Estonya- 12

Femme De La Rouge- 16

Rois Bois (16oz)- 14

Spiral Staircase (16oz)- 14

Ambre Roche (12oz)- 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 - 13

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 -11/36

Cherries, strawberries, hints of cinnamon, vanilla and mocha

MARAGAS CENTRAL OREGON MALBEC, OR -11/36

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 -12/37

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. -6 *brewed by Shawn Kelso*

PRECEDENTIAL TWHEAT

SUMMER WHEAT ALE / IBU 21 / ABV 5%

SAMPLER #8

Start your day with this refreshing Summer Wheat Ale. Soft Wheat and malty flavors are accompanied by mild floral and spice qualities derived from German Nodel Hops. American Ale yeast gives this beer a clean and crisp finish. Its never too early for a precedential Twheat. -6 *brewed by Ian Larkin*

HOPS

NZ CLOUDS

HAZY IPA / IBU 40 / ABV 7%

This Hazy IPA was brewed with two exotic varieties of New Zealand hops. Wai-iti and Motueka hops come together to lend this beer hints of Lemon and Lime zest on the aroma and Pineapple like hop flavors. The bitterness is very mild and balanced with a medium malt body. Cheers! -6 *brewed by Ian Larkin*

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. -6 *brewed by Jimmy Seifrit*

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. -6 *brewed by Shawn Kelso*

BRETT SHASTA IPA

IPA W/ BRETTANOMYCES / IBU 45 / ABV 7.2%

SAMPLER #5

In this case, Brett Shasta isn't some dude. Brett is a genus of yeast, and Shasta is the variety of mandarins that we hand zested and conditioned this hazy IPA on. Brettanomyces yeast provides aromatic tropical fruit esters and a mild funk that blends perfectly with the juicy, complex fruity notes from El Dorado, Mosaic, and Vic Secret hops and the mandarin. (Served in a snifter) -6.5

CLOUDCHASER

IPA / IBU 67 / ABV 6.7%

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. -6

GIGANTOR

NW RED ALE / IBU 60 / ABV 6.5%

Standing at 6'6", weighing in at 225 lbs., representing Bend Oregon is G-IG-A-N-T-O-R, also known as Marlowe. This Northwest Red Ale is big and tall like the brewer. Marlowe has proved with his first beer that he is our best brewer over 6'6". -6

10 BARREL BREWING CO

WILD CARDS

WHEAT WINE COFFEE AND CREAM

WHEAT WINE / IBU 26 / ABV 10.8%

SAMPLER #9

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 coffee and vanilla for a mind blowing sensory journey that will keep you captivated to the very end. (Served in a snifter) -6.5

RIESLING

EXPERIMENTAL / IBU 10 / ABV 7.5%

brewed by Tonya Cornett

Riesling was created to give the option for those days when you are torn between wine or beer. The base is an easy drinking lager which is then refermented with Riesling grapes. The combination marries the jammy tart berry notes from the grapes with the crisp spiciness of lager. Sit back and be refreshed. -6

SWILL

AMERICAN RADLER / IBU 6 / ABV 4.5%

SAMPLER #6

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! -6

PASSION FRUIT GREEN TEA

HARD GREEN TEA / ABV 5.2%

SAMPLER #10

We naturally ferment green tea leaves, gently steeped, and pure cane sugar into alcohol. We blend in more green tea and passion fruit for a flavorful twist. (served over ice) -6

DARK

DARK QUEEN

GERMAN DUNKEL / IBU 22 / ABV 4.5%

The Dark Queen is brought to you by Jose Ruiz. A traditional German Dunkel that showcases malt depth achieved by decoction brewing. Flavors of toasty bread crumbs and soft malt sweetness surrender to a subdued chocolate aftertaste that is light and refreshing. -6

C4K

COFFEE PORTER / IBU 20 / ABV 6.3%

SAMPLER #4

We partnered with local roaster Coffee 4 Kids, who raise money for their family orphanage in El Salvador. They are the smallest roaster in Central Oregon which means they have the ability to roast small batches. We tasted 5 Ethiopian coffees from different parts of the country settling on one to pair with our chocolate porter featuring berry, cola and cream notes. -6 *brewed by Tonya Cornett*

10 SAMPLER

10 beers in one visit to the pub. Includes most of our production beers. -12

BEER IT FORWARD

ASK YOUR SERVER/BARTENDER HOW TO BEER IT FORWARD

Buy a beer for a stranger- OR -find a card on the #beeritforward wall that relates to you! Crush a beer, give a beer, and keep being your awesome self!

BEERS ON TAP

SOUR

POM CUTTER

BRETT SOUR / IBU 10 / ABV 5.5%

This tart, citrusy, complex mixed-culture fermented ale began as a blend of wine barrel-aged farmhouse ale and fresh farmhouse ale, then was finished with a bounty of fresh pomelo zest. The pomelo adds background aromas of pepper and rose, along with a punch of bright citrus that cuts through the beer's aroma like a sharp knife through a delicate fiber.

(Served in a snifter) -6.5 *brewed by Bryon Pyka*

GINDULGENCE

PEACH/CHAMOMILE/GIN SOUR / IBU 5 / ABV 5.5%

This sophisticated sour ale was brewed with Oregon Peaches and German Chamomile. Once mature it spent a long while mingling with Ransom Gin Botanicals. The resulting beer is complex yet elegantly refined. Go ahead and indulge. (Served in a snifter) -6.5

brewed by Ian Larkin

CHERRY CRUSH

SOUR / IBU 4 / ABV 5%

SAMPLER #7

A welcoming introduction to the world of sour beers. Cherry Crush is made from a Berliner Weiss base with copious amounts of tart pie cherries added to make this beer really pop. Light, crisp, and just a hint of cherry pie. (Served in a snifter) -6.5

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

NITRO

BIG OL' NITRO

IMPERIAL SPICED ALE / IBU 40 / ABV 8.3%

We infused an Imperial Spiced Amber with vanilla and lactose sugar to create the best spiced cake in a glass you will ever have. -6.5

brewed by Bobby Jackson

SINISTOR

BLACK ALE / IBU 13 / ABV 5.6%

This beer has been around almost as long as the brewery. Don't be fooled by the name, this dark beer is light bodied and smooth with hints of chocolate and coffee. With a "ask for it by name" cult following its very unique and a must try. -6

CANS

CUCUMBER CRUSH

SOUR / IBU 8 / ABV 5% -5

RASPBERRY CRUSH

SOUR / IBU 8 / ABV 6.5% -5

PUB BEER

LAGER / IBU 18 / ABV 5% -3

HARD GREEN TEA

PASSION FRUIT / ABV 5.2% -5

HARD GREEN TEA

PEACH / ABV 5.2% -5