

COCKTAILS

Boilermaker of the Week 10

The Punk Rock Special

12oz Pub Beer and a shot of Old Crow whiskey

Marionberry Lemon Drop 13

Wild Roots marionberry vodka, cointreau, lemon, simple

Cava Spritz 12

Cava, St Germaine, Aperol, lime, soda

Smooth Operator 14

Vida Mezcal, cherry puree, lime, agave, orange liqueur

Forever Fall 13

Bourbon, lemon, cranberry, oj, simple, cinnamon sugar rim

Pineapple Daquari 12

Pineapple, white rum, lime, simple

It Takes Two 13

Espolon tequila, Aperol, lime, agave

(Substitute Mezcal- 14)

WINE

10 Barrel Sparkling Wine 15 Bend, OR

White - 12oz pour

Rosé - 12oz pour

Tribute 10/33 Cabernet Sauvignon, CA

Cassis, blackberry, black cherry and ripe plum

Primarius 10/33 Pinot Noir, OR

Ripe dark fruit, black cherry and milk chocolate

Callaway 8/30 Chardonnay, CA

Green apple, butterscotch, pineapple, pear, vanilla oak spice

Chloe 11/36 Sauvignon Blanc, NZ

Tropical fruits, bright citrus

Acrobat 11/36 Rosé, OR

Raspberry, plum, pomegranate

Cupcake 8/30 Cava

Golden apples, honey, white peach

Classic Mimosa 9

Cava; orange, grapefruit, or pineapple juice

DRINKS
BEER +

An automatic gratuity of 18% will be added to all checks for parties of 10 or more

HOPS

Pearl Classic* 7 West Coast IPA / 7.4% ABV / 65 IBU
The OG Portland pub favorite is back for a very limited time! Brewed with Cascade, Mosaic, Simcoe, and Amarillo; this IPA is gold!

Apocalypse 7 IPA / 6.8% ABV / 70 IBU
This west coast style IPA is our flagship beer. We can talk about how good we think it is, but don't take our word for it, try it yourself!

Farwell IPA* 7 NW IPA / 6.5% ABV / 60 IBU
Pale malt, passionfruit, mango, cannabis notes and coconut juice up this NW IPA that is the second to last of the farwell brews from Whitney.

Profuse Juice 7 IPA / 6.5% ABV / 40 IBU
The focus of this addicting Hazy IPA was to bring out all of the tropical juicy hop flavors we could while keeping the bitterness in check and balanced. Huge whirlpool additions and multiple Dry Hopping did the trick.

Cloud Mentality 7 IPA / 7% ABV / 55 IBU
This Hazy IPA was brewed to showcase the potential of the highly sought after Strata Hop. Big juicy tropical fruit notes are backed up with sticky-sweet kind bud aroma. The bitterness is mild and balanced with a medium malt body. Cheers!

Rock Hop 7 Cold IPA / 7.1% ABV / 45 IBU
After a full day trekking, side-stepping a rock ledge, or scrambling to the summit, set down your pack and crack one open. Rock Hop is a cold fermented lager with bold hoppiness traditionally seen in a West Coast IPA. Azacca, Cashmere, El Dorado, and Idaho 7 hops give notes of fresh pine and orange zest with low bitterness on a soft malt backbone. Lace up

Nature Calls 7 Mountain IPA / 7.1% ABV / 45 IBU
West Coast IPA meets East Coast IPA and somewhere in the middle you get the Mountain IPA. This beer has the big juicy hop profile the IPA lover craves, paired with a restrained bitterness and a refreshingly smooth dry finish. Amazingly balanced, ultra refined and incredibly quaffable. your boots, stash a few cans, and get hiking - beer tastes best at elevation.

WILD CARD

Fruit and Flower Sour* 7 Tropical Sour with Chamomile / 3.6% ABV / 15 IBU
Whitney made you a lovely kettle sour fermented with pineapple, passionfruit, orange zest and chamomile. (Served in a snifter)

Honey Peach Saison* 7 Saison / 6.5% ABV / 20 IBU
Dedicated to our own 10 Barrel PDX bartender, Savannah. We brought back this olide but REAL goodie to help you savor the last of summer's harvest. This saison was fermented with floral honey and loads of locally grown Baird Family yellow peaches. (Served in a snifter)

Guava Crush 7.5 American Sour / 5.2% ABV / 10 IBU
We love guava and if you do as well, this beer is for you! We packed pink guava flavor and aroma into our tart Berliner Weisse base. Like all our Crush series, this beer is fruit focused and made for the sour beer lover. (Served in a snifter)

SESSION

Tastes Like Summer* 7 Summer IPA / 5% ABV / 30 IBU
What this session IPA is lacking in alcohol, definitely makes up for it with an explosion of mouthwatering hop flavor and aroma. Idaho 7 and Strata are the stars of this show.

Pub Beer 6 Lager / 5% ABV / 14 IBU
Pub Beer started as a project to create an easy drinking craft lager that our brewery employees could enjoy during the day and still be productive.

Club Tread 7 IPA / 5% ABV / 45 IBU
We set out on a brewing adventure to make low ABV IPA full of hop flavor and bursting with fruit aroma. Eldorado Hops and mandarin orange combine in this beer to make it ultra-bright and thirst quenching. Get off the corporate ladder and go climb the peak on the screensaver you've been staring at and celebrate your summit with Club Tread.

DARK

Glen Coco* 7.5 Imperial Coconut Stout / 8.2% ABV / 40 IBU
Imagine a beer that tastes just as decadent as a Mounds bar... now ask your bartender for a snifter of the Glen Coco. Deep, rich chocolate meets layers of creamy toasted and untoasted flaked coconut. (Served in a snifter)

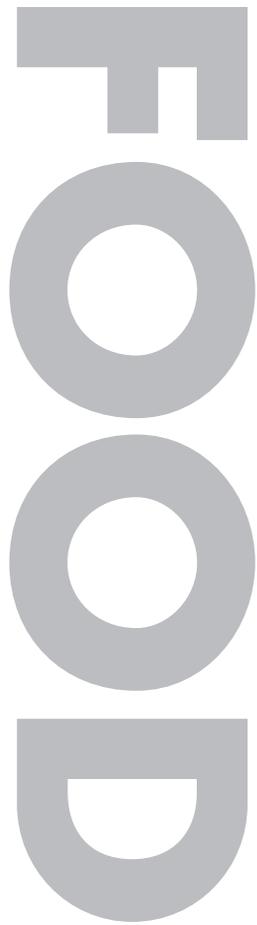
Pray for Pow 7 American Stout / 7% ABV / 60 IBU
This is not your ordinary American Stout. This recipe has taken home 4 Golds, 3 Silvers, and 4 Bronze medals over the years. This recipe hits you with dark chocolate, coffee, citrus, and berry notes to make a deep impact on your palate. Enjoy the same award-winning beer with a fresh new look.

CIDER

Refreshy 7 Pomegranate Cider / 6.8% ABV / 0 IBU
Refreshed and ready... This hard cider blends crisp apples from the Northwest with pomegranate juice to create an inviting fruit flavor that perfectly complements the bright apple character you know and love.

FLIGHT

1. Pub Beer
2. Guava Crush
3. Fruit & Flower Sour*
4. Honey Peach Saison*
5. Pearl*
6. Taste Like Summer*
7. Rock Hop
8. Cloud Mentality
9. Pray for Pow
10. Glen Coco*



BITES

House Starter Salad 6

Mixed greens, carrots, cucumber, radish and choice of dressing

Dressings: House balsamic dressing (V), Ranch, Roasted Garlic Parmesan Vinaigrette, Green Goddess (V)

Cup of Soup 5

Ask your server for today's selection

Bay Shrimp Sliders 8

Local bay shrimp salad with celery and onion, lemon dressed baby arugula, toasted Hawaiian rolls

Bang Bang Cauliflower 8

Crispy breaded cauliflower, Thai sweet chili and Sriracha glaze, sesame yogurt drizzle, cilantro, scallions

Truffle Parmesan Fries 10

Crispy shoestring fries tossed with white truffle oil, topped with shaved aged Parmesan Reggiano, served with roasted garlic aioli

MIDS

Bowl of Soup 10

Ask your server for today's selection

Steak + Gorgonzola Nachos 18

House made cajun potato chips, seasoned steak, crumbled bacon, jalapeños, garlic, shallots, gorgonzola, four cheese sauce, scallions

Cheddar & Let's Rip Dip (V) 11

Warm vegan cheddar dip with white beans and onions, Let's Rip Pilsner, served with house made pita crisps

Portland Salad 12

Mixed greens, crumbled goat cheese, dried cranberries, toasted almonds, roasted garlic parmesan vinaigrette

Add Grilled Chicken* 5 Add Seared Salmon* 6

Greens Machine Salad 12

Mixed greens and arugula, balsamic grilled red onions, heirloom cherry tomatoes, tossed in our Green Goddess dressing and topped with crispy lemon chickpeas and crumbled feta cheese

Add Grilled Chicken* 5 Add Seared Salmon* 6

Bavarian Pretzel 8

Bavarian style pretzel, everything bagel seasoning, house four cheese sauce, whole grain beer mustard

Add a second pretzel \$5

MAINS

Pork Chili Verde 12

Tomatillo and green chili stew of braised pork, onions and fingerling potato, finished with spiced chicharrons, roasted garlic and cumin yogurt, fresh cilantro

Roast Pork Loin Sandwich* 14

House roasted Lan Roc pork loin, bacon and beer braised red cabbage, Swiss cheese, dill pickle chips, honey mustard on toasted ciabatta

Sweet and Smoky Chicken Sandwich* 15

Grilled chicken thigh with a smoky brown sugar rub, thick cut bacon, pepper jack cheese, sweet and creamy cabbage and carrot coleslaw on toasted ciabatta

10 Barrel Burger* 14

Custom ground patty, green leaf lettuce, tomato, shaved red onion, house made IPA burger sauce, toasted pub bun

Add cheese (American, Pepper Jack, Swiss) 1

Add bacon 2 Sub Beyond Patty (V) 3

Vegetable Quinoa Stir Fry 14

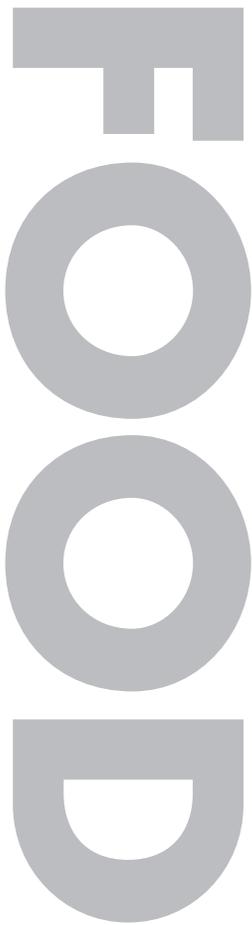
Sautéed quinoa with bok choy, broccoli, peppers, carrots, onions, sesame, ginger soy sauce, hoisin drizzle, finished with Togarashi spiced wonton strips

Add Grilled Chicken* 5 Add Seared Salmon* 6

Dan Dan Noodles 15

Locally made fresh ramen noodles, roasted mushrooms, bok choy, garlic, seasoned ground pork tossed in a spicy Szechuan Dan Dan sauce, finished with with scallions, sesame seeds, chopped peanuts

*Multnomah 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. (Some food items may contain common allergens, please advise your server of any food allergies.)



PIES

Plain Jane 17

House tomato sauce, shredded mozzarella

Just Pepperoni 20

House tomato sauce, shredded mozzarella, pepperoni

Fresh Mozzarella Margherita 22

Fresh tomato puree, fresh mozzarella, basil, olive oil, sea salt

The Jaca (Pronounced 'Hack Uh') 22

Garlic cream sauce, shredded mozzarella, pepperoni, beer braised pulled pork, house Italian sausage, pineapple, jalapeño

Da' Veggie 22

House tomato sauce, shredded mozzarella, baby spinach, roasted mushroom, black olive, red onion, tomato, feta cheese

PDX 21

House tomato sauce, shredded mozzarella, pepperoni, bacon, baby spinach, Mama Lil's pickled peppers, goat cheese

Salami & Pepperoncini 21

Olive oil and fresh garlic base, shredded mozzarella, roasted garlic, dry cured salami, pepperoncini, ricotta, fresh herbs

The Viking 22

House tomato sauce, shredded mozzarella, pepperoni, house Italian sausage, beer braised pulled pork, black olives, pepperoncini

Sausage and Mushroom 21

House tomato sauce, shredded mozzarella, house Italian sausage, Mama Lil's pickled peppers, roasted mushrooms, red onion, roasted garlic

Lunch Special: Personal Pie + Salad 16

10" personal pie any signature house style, house salad. Available until 4pm.

*All pies are available in a 10" GF crust.

Just like our brewing philosophy, our dough is made in house daily. Most pies are topped with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies.

MORE

Brownie Sundae 6

House made fudgy brownie, Tillamook vanilla ice cream, chocolate sauce

Cheesecake Shooter 3

House made cheesecake; topped with lemon curd and vanilla cookie crumbles

Buy the Kitchen a 6-Pack 10

No really, we'll give them a 6pack! This is a practice stolen from the *Oven and Shaker* in Portland, OR who borrowed the idea from the *Publican* in Chicago, IL.

An automatic gratuity of 18% will be added to all checks for parties of 10 or more

UPDATED 9/29/22

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. 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!