

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Rooper Ranch, Aloha Produce, Paradise Produce, Big Ed's Bakery, Sparrow Bakery.

STARTERS

OYSTER SHOOTER *

Hoquiam oyster in an aleppo chili rimmed shooter glass, smoked tomato cocktail sauce -3

SALMON CAKES

Chilis, lime, garlic, ginger, thai basil mayo -9

BRUSSELS *

Pancetta, smoked aioli, aleppo pepper -6

NW BEAN HUMMUS

Rosemary infused olive oil, tapenade, grilled flatbread, Greek olives, roasted red peppers, artichoke hearts -10

WINGS

Korean BBQ sauce with cucumber or buffalo sauce with celery and choice of bleu cheese or ranch dipping sauce (1 dozen) - 14

STUFFED DATES

Medjool dates, Point Reyes bleu cheese, applewood smoked bacon, sage maple syrup -8

SAUSAGE BOARD

Boar, venison, & "We're the Wurst" weisswurst sausage, beer coriander stone ground mustard, juniper sauerkraut, pickled jicama -10

STEAK & BLEU CHEESE NACHOS

Your choice of cajun potato chips or fries with steak, applewood smoked bacon, jalapeños, garlic, shallots, bleu cheese, pepperjack, four cheese sauce, green onion -14

GREENS

GRILLED SHRIMP

Chermoula marinated shrimp, couscous, curry roasted vegetables, spinach, almonds, raisins, lemon tahini vinaigrette -14

ROASTED VEGETABLE SALAD

Spinach, watermelon radish, asparagus, brussel sprouts, quinoa, feta, warm maple bacon dressing -10

Recommended Protein: Chicken

BEEF SALAD

Rooper Ranch mixed greens, red & golden beets, charred red onion, pepitas, goat cheese, grapefruit chipotle vinaigrette -10

Recommended Protein: Flank Steak

CAESAR *

Romaine lettuce, radicchio, crostini, parmesan cheese, caesar dressing

-SM 6 / LG 9

HOUSE SALAD

Rooper Ranch mixed greens, cucumber, rainbow carrot -SM 5 / LG 8

PROTEINS:

Chicken -5 Tri-Tip Steak* -6.5 Veggie Patty -4

Portobello -4 Shrimp -7 Bristol Bay Wild Salmon* -7

HOUSE MADE DRESSINGS:

Buttermilk Ranch, Bleu Cheese, Caesar (Contains raw egg), Lemon Tahini Vinaigrette, Maple Mustard Dressing, Grapefruit Chipotle Vinaigrette

PUB GRUB

All sandwiches and burgers are served on fresh, locally baked bread with french fries. Sub portobello patty for any of our burgers. All burgers cooked medium, unless specified. Sub gluten-free bun -1 / sub salad -2

BOAR BURGER *

Sinistor BBQ glaze, white cheddar, caramelized onion, fried pickled jalapeños, roasted garlic mayo, Big Ed's potato bun -14

10 BARREL BURGER *

A custom blend of chuck and Wagyu beef patty with cheddar cheese, roma tomato, lettuce, red onion, pickles, mayo, served on Big Ed's potato bun -12 add bacon -2

PUBHOUSE BURGER *

A custom blend of chuck and Wagyu beef patty, applewood smoked bacon, crispy Sinistor Black onions, cheddar cheese, A-1 sauce, lettuce, tomato, mayo, served on Big Ed's potato bun -14

TRI-TIP SANDO *

Applewood smoked tri-tip, provolone, cheddar, onions, banana peppers, roasted garlic mayo, Sparrow Bakery panini -14

BLACK BEAN BURGER

Chipotle mayo, provolone, jicama-jalapeño slaw, Big Ed's potato bun -12

10 BARREL FISH & CHIPS

Sasquatch ale batter, half pound of pacific cod, horseradish cabbage slaw, house tartar, chips -14

CUBANO

Barbacoa pulled pork, ham, gruyere, banana peppers, samurai sauce, dijon mustard, Sparrow Bakery panini -13

HONEY SRIRACHA CHICKEN SANDO

Fried chicken, jicama-jalapeño slaw, mixed greens, samurai sauce, sriracha, Sparrow Bakery panini -14

JALAPENO POPPER MAC

Elbow macaroni, house cured pork belly, cheddar, pepperjack, cream cheese, sauteed jalapeños, topped with bread crumbs -14

*Deschutes 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.

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. **All pies are available in a 10" Gluten Free crust!

PIES

BUILD YOUR OWN 15" PIZZA

Start with a Plain Jane, you take it from there

PLAIN JANE

Tomato sauce and shredded mozz -15 (GF -11)

JUST PEPPERONI

Tomato sauce, shredded mozz, large slices of pepperoni -16 (GF -12)

OLD WORLD PIE

Basil pesto, mozzarella, red onion, roasted garlic, kalamata olives, roma tomatoes, feta -19 (GF -15)

COMBO

Tomato sauce, shredded mozz, pepperoni, sausage, portobello, green peppers, red onion, black olives, tomato -20 (GF -16)

CLINTON 2.0

Korean BBQ sauce, mozzarella, chicken, bacon, pineapple, roasted garlic and cilantro -20 (GF -16)

PEAR PROSCIUTTO

Sage walnut pesto, sliced pear, prosciutto, goat cheese, caramelized onion, arugula, balsamic wort glaze -20 (GF -16)

THE JACA (HACK-A)

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeños -20 (GF -16)

SOPRESSATA PIE

Marinara, mozzarella, ricotta, cherry peppers -20 (GF -16)

THE SINISTOR MR. PIG

Sinistor BBQ sauce, mozzarella, cheddar, chili braised pulled pork shoulder, bacon, red onion, pickled jalapeños, horseradish slaw -20 (GF -16)

MUSHROOM PIE

Basil pesto, mozzarella, gruyere, roasted portobello, crimini & oyster mushrooms, charred red bell pepper, caramelized onion, dressed arugula -19 (GF -15)

PERSONAL PIE OF ANY STYLE WITH SALAD \$12.00 (NO 1/2 & 1/2, NO MODIFICATIONS) (AVAILABLE UNTIL 4PM)

SAUCES

10 Barrel Marinara*
Garlic Cream Sauce
Korean BBQ
Basil Pesto
Garlic Cream Pesto
Sinistor BBQ

* Gluten free Sauce

CHEESE (\$1 EACH)

Shredded Mozz Cheddar
Fresh Mozz Feta
Parmesan Goat
Pepper Jack Gruyere
Bleu Ricotta

MEATS (\$2 EACH)

Pepperoni Chicken
Italian Sausage Pulled Pork
Ham Canadian Bacon
Sopressata
Bacon

VEGGIES (\$1 EACH)

Jalapeños Artichoke Hearts Tomato
Mamas Lil Portobello Olives
Peppers Pineapple
Green Pepper Red Onion Spinach
Fresh Basil Roasted Garlic Arugula
Caramelized Onions Roasted Red Pepper
Cherry Peppers

SWEETS

CARDAMOM BREAD PUDDING

Topped with Tillamook vanilla bean ice cream, candied citrus peel, and a sweet & Sinistor sauce -6

CHOCOLATE MOUSSE *

Framboise liquor, fresh raspberry -4

ICE CREAM

Cherry chocolate ganache, whipped cream, amarena cherry -5

PB & J COOKIE

Skillet cooked peanut butter cookie, Tillamook vanilla bean ice cream, marionberry jam, candied malt peanut brittle -6

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 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!**



BUY THE KITCHEN A 6-PACK!

A practice stolen from the Oven and Shaker in Portland, OR. Who borrowed the practice from the Publican in Chicago, IL - \$10

FOLLOW 10 BARREL



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