

# COCKTAILS

## Grow a Pear 11

Wild Roots Pear Vodka, brown sugar simple, lemon juice, thyme, served up

## Apple of My Pie 12

Wild Roots Apple Cinnamon Vodka, lemon juice, brown sugar simple syrup, cinnamon, with Gem-Bolt salt rim

## Autumn's Up 12

Vanilla vodka, coffee liqueur, Disaronno, pumpkin spice, served up

## Double RJ 10

Malibu, white rum, pineapple, cranberry juice

## Rosemary's Callin' 12

Hendricks gin, sweet vermouth, lemon, orange, egg white, garnished with torched rosemary, served up

## Prickly Pear 10 / East Margarita 10

Tequila, triple sec, lime, prickly pear puree, agave  
(can sub Prickly Pear for Grand Marnier float)

## Frisky Business 13

Mezcal, prickly pear pinot rose syrup, lime juice, creme de violette, bitters

## Happy Champer 12

Chamomile infused rye whiskey, Lemon, honey, lemon meringue foam, nutmeg, up

## The Barrel 14

Buffalo Trace Bourbon, Carpano Antica Formula sweet vermouth and Angostura bitters aged in an oak barrel for 4 weeks

# WINE

## Crow Canyon 7/24 Cabernet Sauvignon, CA

Smooth, bold flavor with a cherry undertone

## Chemistry 11/40 Pinot Noir, OR

Dark berries, earth, baking spice

## Kaiken Estate 8/30 Malbec, Argentina

Plum, blackberry, complemented by notes of chocolate and tobacco

## Viu Manent 8/28 Chardonnay, Chile

Melon, pineapple, peach flavors with a slight mineral finish

## Pike Road 9/30 Pinot Gris, OR

Herb, gooseberry, lime, pear

## Stoller 11/40 Rosé, OR

Watermelon and key lime with a mouthwatering acidity

## Montparnasse 7 Brut

## Christopher Michael 18 Can of Chardonnay, OR

## Tangent 18 Can of Sauvignon Blanc, CA

## Pop + Fizz 18 Can of Sparkling Rosé, OR

## Christopher Michael 18 Can of Red Blend, OR

# FANCY BEER

## Femme De La Rouge 8

Estonya 7

## Jamaican Me Pumpkin 5

Rose Bois Grand Cru 8

Sir Bois 7

Vino De Grano 7

## Belle Fraise 12

Ambre Roche 7

Paxton Project 7

Floresca 8

Chocolate Box 7

Dubbel Barrel 8

DRINKS  
BEER +

# SESSION

## Reel Good 6 Kolsch / 5% ABV / 24 IBU

Brewed using traditional methods and subtle Champagne-like fermentation, this Kolsch-style summer ale is clean, crisp, balanced, and almost as light as a dry fly. Fish it Well and Drink Beer Outside!

## \$\$Bills Y'all 6 Cream Ale / 5% ABV / 20 IBU

We went with a classic pre-prohibition recipe to create this extremely easy drinking ale. Brewed with a touch of flaked corn to keep with tradition, this cream ale will certainly please the palate on any day of the year.

## Pilsner 6 Pilsner / 5% ABV / 35 IBU

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.

# HOPS

## Profuse Juice 6 Hazy IPA / 6.5% ABV / 45 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.

## Nature Triumphs 6 Mountain IPA / 6.5% ABV / 40 IBU

This is an expansion on our original Nature Calls recipe in brewing a crisp, semi-dry Mountain IPA with Strata and Triumph Hops providing hints of Citrus, Sweet Melon, and White Grape. Nature Triumphs is a special release on National Public Lands day to celebrate everything we love about the outdoors and to help protect the places where we play with a portion of proceeds benefiting The Conservation Alliance. Special thanks to our friends at BSG for donating the ingredients and continuing to support our preservation of public lands!

## Ugly Stick 6 CDA / 6.5% ABV / 65 IBU

This big, hoppy Cascadia Dark Ale was given a boost by the addition of Ugly Fruit Zest and Spruce Tips. This uniquely aromatic beer is sure to please the hop lovers and dark beer lovers alike.

## Apocalypse 6 West Coast 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 if you like IPAs... Just give it a try for yourself.

## Club Tread 6 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.

## All Ways Down 6.5 Double IPA / 9% ABV / 75 IBU

This Double IPA is a full on assault of hop flavor and aroma. We brewed All Ways Down with Azacca, Mosaic and Simcoe concentrated hop lupulin pellets known as Cryo Hops. If you like IPAs you'll love this! \*Gold Medal - 2021 Oregon Beer Awards\*

## IPK 6 India Pale Kolsch / 5% ABV / 45 IBU

The best attributes of a Kolsch and an IPA come together for this hybrid beer. Pilsner and Vienna malts support the clean, crisp bitterness from German Noble Hops. A generous whirlpool addition and dry hop of New Zealand grown hops add to an enticing aroma of citrus zest and tropical fruits. Kolsch yeast proves the semi-dry finish with subtle hints of champagne grapes.

# WILD CARD

## Peach Deface 6.5 Barrel Aged Doppelbock/ 9% ABV / 30 IBU

We have our own opinion on this German-style pale doppelbock that was aged in oak barrels that previously held peach brandy - it's amazingly delicious and reminds us of that peach ring candy. But Germans are obsessed with their beer purity and they will probably

# DARK

## Soul Candy 6.5 Pastry Stout / 9.5% ABV / 30 IBU

Like giving yourself a hug with every sip, Soul Candy will wrap itself around you. The combination of Brazilian Amburana wood and rich pastry stout creates a savory masterpiece of chocolate gingerbread, and soft baking spice. Enjoy with friends, family, or just treat yourself to an entire pour. You can thank us later. Cheers!

## Pray 4 Pow 6 American Stout / 7% ABV / 60 IBU

This is not your ordinary American Stout. In fact, this recipe has taken home 4 Gold, 3 Silvers, and 4 Bronze medals throughout the years. This storm inspired recipe hits you with dark chocolate, coffee, citrus, and berry notes to make some deep turns on your palate - the perfect big warmer after a day waist-deep in pow.

## Sinistor Black 6 Black Ale / 5.7% ABV / 18 IBU

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.

## B.O.C. Cinnamon Milk Stout 6 Stout / 4.6% ABV / 28 IBU

B.O.C. or the Breakfast of Champions is a Milk Stout that is brewed with Vanilla and Cinnamon. This creamy, sweet, milk stout smells like cinnamon and starts with a touch of vanilla along with some chocolate/coffee touches, finishing with some more nice cinnamon flavor. So good you can't even feel guilty about starting your day with it.

# SOUR

## Apricot Crush 6.5 Sour / 6.2% ABV / 7 IBU

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.

## Laid Back 6.5 Sour / 5.5% ABV / 4 IBU

This Gin and Juice inspired Sour Ale was brewed with Pink Grapefruit and a splash of Pomegranate. We then aged the beer on Gin Botanicals from Ransom Distillery for a vibrant and ultra-refreshing elixir that push the boundaries of what is beer.

## Cerveza Salvaje 6.5 Brett Sour / 5.7% ABV / 20 IBU

We decided to think a bit outside of the box when deciding which beer we'd send off into wine barrels for a secondary fermentation with a mixed culture. We chose Cerveza Negra, our Mexican-style dark lager, which has a crisp maltness that ended up perfectly complimenting the fruity and earthy notes that a year in barrels added to the beer.

# NITRO

## Cocoa Mole 6.5 Wheat Wine / 10.8% ABV / 26 IBU

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 coco and mole spices for a mind blowing sensory journey that will keep you captivated to the very end.

## Rio Brown 6 Brown Ale 5.7% ABV / 25 IBU

Very subtle notes of chocolate, caramel and roast malts round out this well balanced and easy drinking American Brown Ale.

# WILD CARD

## Peach Deface 6.5 Barrel Aged Doppelbock/ 9% ABV / 30 IBU

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# FLIGHT

## A tasting flight of 10 beers 12

1. Pilsner 2. \$\$Bills Y'all 3. IPK 4. Nature Triumphs 5. Club Tread 6. Ugly Stick 7. Rio Brown 8. Pray 4 Pow 9. Soul Candy 10. Apricot Crush

**10BARREL  
BREWING CO**

**LOCALLY BREWED**

This beer was brewed locally by our brew team in Bend, OR.

**10BARREL  
BREWING CO**

**WE'RE SOCIAL**

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