

COCKTAILS

Frozen Drink of the Day 11

An inspired and hand crafted slushy created by the 10BEast bar team.

Porch Pounder 11

Vodka, triple sec, lemon juice, soda, lemonade with fresh mint, lemon, huckleberry

10B Aviation 12

Aviation gin, creme de violette, and a splash of lemon

Double RJ 10

Malibu, white rum, pineapple, cranberry juice

10BEast Margarita 10

Tequila, triple sec, lime, agave, grand marnier float, with a salt rim

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

Peach, nectarine and honeydew with hints of jasmine and lily

Tangent 18 Can of Sauvignon Blanc, CA

Zesty citrus, passionfruit, guava backed by bright acidity, chalky minerality

Pop + Fizz 18 Can of Sparkling Rosé, OR

Zesty citrus, passionfruit, guava backed by bright acidity, chalky minerality

Christopher Michael 18 Can of Red Blend, OR

Cigar box, marionberry, red plum and Herbs de Provence

FANCY BEER

Femme De La Rouge 12

Estonya 12

Jamaican Me Pumpkin 5

Rose Bois Grand Cru 12

Sir Bois 12

Vino De Grano 12

Belle Fraise 12

Ambre Roche 12

Paxton Project 12

Floresca 12

Chocolate Box 14

Dubbel Barrel 19

DRINKS
BEER +

HOPS

Hazy Sour* 6.5 Hazy Sour IPA / 7% ABV / 30 IBU

Let's get this out of the way - sour IPAs usually suck. This one, however, does not suck...it is delicious. We took a juice bomb of a hazy IPA, blended it with oak aged, mixed culture sour ale, and gave it a healthy 2nd dry hop. The final product is a hazy IPA with mild bitterness and tartness that's bursting with citrus, stone, and tropical fruit flavors.

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.

Nature Calls* 6 Mountain IPA / 6.5% ABV / 40 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.

Hazy Trail* 6 Hazy IPA / 6.2% ABV / 50 IBU

Ready for the perfect Juicy IPA? Hazy Trail is ready for you too, with a soft malt profile, low IBU and a huge tropical hop profile, it makes for a refreshing, easy drinking IPA.

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.

Cloudchaser* 6 IPA / 6.7% ABV / 67 IBU

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.

Pearl 6 Imperial IPA / 8% ABV / 75 IBU

The first beer Whitney brewed in the Portland brewhouse. 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.

SESSION

Precedential Twheat* 6 Wheat Ale / 5% ABV / 21 IBU

Start your day with this refreshing American Wheat Ale. Soft Wheat and Malt flavors are accompanied by mild floral and spice qualities derived from German Noble Hops. American Ale yeast gives this beer a clean and crisp finish. It's never too early for a Precedential Twheat.

716er* 6 Cream Ale / 5.4% ABV / 20 IBU

You don't need to be from Buffalo, NY to enjoy this crisp thirst quenching Cream Ale. A nice light mouthfeel with Tettnager and Cascade hops dancing around with flavor and aroma. Get some of our tasty wings and enjoy this deliciousness on the PATio!

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!

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.

Snortin' Pixie Stix* 6 inspired Lager / 5.5% ABV / 35 IBU

Everybody remembers "that guy" from school who snorted Pixy Stix, Right? What a weirdo. To be honest though, the entire 10 Barrel Brewing Team is a bunch of "those guys". We're weird, so we did this beer that's a blend of a German-style lager and a dry hopped sour, then we added lime zest & a secret natural flavoring.

DARK

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.

Southside Stout* 6 Stout / 6.4% ABV / 63 IBU

Roasty, nutty, and chocolatey with hints of caramel and coffee. Big and bold flavors that are sure to satisfy the dark beer lover. Nothing too fancy, just a meticulously crafted American Stout.

SOUR

Hold the Floor* 6.5 Coffee Sour / 6.9% ABV / 10 IBU

The bright acidity and fruitiness of this beer compliment the berry and fudge notes contributed by the coffee. A beer not to be missed by coffee lovers!

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.

Farmhouse Sour 6.5 Brett Sour 7% ABV / 15 IBU

A beer that began as a simple saison in our 10 barrel cellar, Farmhouse Sour showcases the wonders of some of the yeast and bacteria that now inhabit our sour room. After it underwent a primary fermentation with saison yeast, the beer was moved to wine barrels where lactic acid producing bacteria created a moderate acidity and Brettanomyces yeast kicked off an array of fruity, earthy, and funky notes.

NITRO

Mole Madness* 6.5 Imperial Porter / 11.6% ABV / 30 IBU

Inspired by the flavors in Mexican Mole sauce, we began with an imperial Porter that had savory deep chocolate notes. We added cinnamon and a kiss of cayenne, seamlessly melding these delectable ingredients. Served in a glass.

C4K (Coffee4Kids)* 6 Coffee Porter / 6.3% ABV / 20 IBU

We partnered with local roaster Coffee 4 Kids, who raises 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.

WILD CARD

Citrusy Wheat* 6.5 Wheat Wine / 11.1% ABV / 26IBU

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 mandarin zest and ugli fruit for a mind blowing sensory journey that will keep you captivated to the very end.

10 Series Sampler

A tasting flight of 10 beers 12

1. Pilsner, 2. Reel Good 3. Precedential Twheat, 4. IPK, 5. Hazy Trail, 6. Pearl, 7. Southside Stout, 8. Mole Madness, 9. Citrusy Wheat, 10. Hold the floor

**10BARREL
BREWING CO**

LOCALLY BREWED

An asterisk* means that this beer was brewed locally by our brew team in Bend, OR.

**10BARREL
BREWING CO**

WE'RE SOCIAL

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FANCY BEER