

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Good Earth Farms, 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

SPICY SHRIMP *

Sauteed shrimp with sweet chili rice cake -10

BRUSSELS *

Pancetta, smoked aioli, aleppo pepper -6

NW BEAN HUMMUS

Rosemary infused olive oil, toasted hazelnut, tapenade, grilled flatbread -8

WINGS

Korean BBQ sauce with cucumber or buffalo with celery and choice of bleu cheese or ranch dipping sauce -SM 9 / LG 16

CHARCUTERIE

Cured Meats, artisan cheese, pickled onion, stone ground mustard, fruit compote, crostini -10

CAULIFLOWER BUTTERNUT SQUASH GRATIN

Gruyere cheese, romesco, toasted almond -9

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

FRIED PICKLES

Samurai sauce -6

GREENS

GRILLED SHRIMP

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

WINTER VEGETABLE SALAD

Spinach, butternut squash, parsnip, brussel sprouts, quinoa, feta, warm maple bacon dressing -10

Recommended Protein: Chicken

BEET & FENNEL

Arugula, goat cheese, candied hazelnuts, sherry vinaigrette -10

Recommended Protein: Flank Steak

CAESAR *

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

-SM 6 / LG 9

HOUSE SALAD

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

PROTEINS:

Chicken -4	Flank Steak* -6	Veggie Patty -4
Portobello -4	Shrimp -7	Salmon* -6

HOUSE MADE DRESSINGS:

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

PORK BELLY BURGER *

A custom blend of chuck and Wagyu beef patty, Korean BBQ, cucumber kimchi, sriracha mayo -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 -11 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 -13

LAMB BURGER *

Anderson Ranch lamb, tamarind glazed onion, aleppo chili aioli, spinach, goat cheese served on Big Ed's potato bun -14

NORTHERN BEAN WHEATBERRY BURGER

Northern Bean patty made with wheatberry and hazelnut, topped with olive tapenade, lemon tahini tossed mixed greens, goat cheese, roma tomato, served on foccaccia -12

10 BARREL FISH & CHIPS

Sasquatch ale batter, half pound of pacific cod, horseradish cabbage slaw, house tartar, chips -13

CUBANO

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

THE ROCKY

Chicken, capicola, finocchiona, provolone, Mama lil's peppers, romaine, tomato, olive tapenade, mayo, Sparrow Bakery panini -14

BLACKENED SALMON TACOS

Mazina blended tortillas, avocado cream, citrus slaw, pico de gallo, pickled jalapeños -13

STEAK SANDWICH *

Grilled flank steak, sweet potato chips, chili mayo, chimichurri, salsa criolla -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)

BIG POPPA

Tomato sauce, shredded mozz, pepperoni, capicola, finocchiona, Mama lil's peppers -20 (GF -16)

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)

PANCETTA

Marinara, fresh mozz, pancetta, artichoke, red onion, olive tapenade, arugula -20 (GF -16)

THE JACA (HACK-A)

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

SPAGHETTI WESTERN PIE

Garlic cream pesto, shredded mozzarella, pepperoni, italian sausage, marinated olives, mama lil's peppers, prosciutto -20 (GF -16)

BANGKOK PIE

Sriracha lime sauce, pepperjack, pepperoni, chicken, banana peppers, cilantro -20 (GF -16)

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
Garlic Cream Pesto
Sriracha Lime*
* Gluten free Sauce

CHEESE (\$1 EACH)

Shredded Mozz Cheddar
Fresh Mozz Feta
Parmesan Goat
Pepper Jack
Bleu

MEATS (\$2 EACH)

Pepperoni Chicken
Italian Sausage Pancetta
Ham Pulled Pork
Bacon

VEGGIES (\$1 EACH)

Jalapeños Artichoke Hearts Tomato
Mama Lil's Peppers Portobello Olives
Green Peppers Red Onion Pineapple
Fresh Basil Roasted Garlic Spinach
Butternut Squash

SWEETS

PROFITEROLES

Tillamook ice cream, cherry chocolate ganache -5

CHOCOLATE MOUSSE *

Framboise liquor, fresh raspberry -4

ICE CREAM

Blackberry coulis, cherry chocolate ganache, whipped cream, amarena cherry -5

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 - \$9

FOLLOW 10 BARREL



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