

BEERS ON TAP

HOPS

EQUATORIAL HAZE

HAZY IPA / IBU 45 / ABV 6.8%

SAMPLER #4

Taking the haze craze to the next level, we added pineapple and guava to the fermentation along with Sabro hops for a delicious tropical twist. -6

PROFUSE JUICE

Brewed by Tonya Cornett

HAZY IPA / IBU 45 / ABV 6.5%

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 Hoppings did the trick. -6

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

This west coast style IPA is our flagship beer. We can talk about how good we think it is but if you like IPA's... Just give it a try for yourself. -6

JOE IPA

IPA / IBU 70 / ABV 6.9%

This IPA was formerly known as SAM named after its hops; Simcoe, Amarillo & Mosaic but we were told this would be a trademark issue with a large craft brewery out of the Northeast so we had to change it. We cycled through a bunch of generic names; BOB, TOM, DICK, DAN, CARL, FRANK until we finally arrived on the perfect name for this IPA... JOE. -6

ALL WAYS DOWN

Brewed by Ian Larkin

DOUBLE IPA / 75 IBU / ABV 9%

SAMPLER #5

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!(Served in a snifter) -6.5

SNAKE RUN

Brewed by Kay Witkiewicz

DOUBLE IPA / IBU 60 / ABV 8%

Full of twists and turns, every Snake Run has a path of its own and this recipe is just the same. Hops ripping with nuances of white grapefruit, mango, and passionfruit, then rolling down smooth onto a soft malt backbone, this beer is perfectly balanced but with an ABV to look out for. We recommend wearing a helmet! -6

SESSION

SASQUATCH

GOLDEN ALE / IBU 23 / ABV 4.7%

SAMPLER #2

Not quite a traditional blonde and not quite a golden. The crisp Boise blonde is light enough bodied to be your everyday go to with a smooth blend of hops to keep things interesting. Clean, light and easy drinking. -6

REEL GOOD

KOLSCH / IBU 24 / ABV 5%

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! -6

PRECEDENTIAL WHEAT

AMERICAN WHEAT ALE/ IBU 21/ ABV 5.0%

SAMPLER #3

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 Twhheat. -6

TEPACHE KOLSCH

Brewed by Tyler Burg

PINEAPPLE KOLSCH/ IBU 18/ ABV 5.0%

Inspired by tepache, a fermented beverage made from the rinds of pineapples. This kolsch is infused with pineapple, cinnamon and piloncillo (Mexican brown sugar) it makes for a juicy refresher with a hint of cinnamon and baked pineapple -6

BEERS ON TAP

DARK

STILL DREAMING

Brewed by Bobby Jackson & Brian Augello

BARREL AGED IMPERIAL PORTER / 30 IBU / ABV 8.5%

Brewed as a thank-you gift for all our wonderful employees, we had a few kegs left to share. This Imperial Porter was aged for 8 months in a combination of Maple Syrup, Cinnamon Whiskey, and Vanilla Extract barrels. Then we added Green Cardamom pods and vanilla beans to round out the flavor profile on this Chai Tea-inspired beer. Thanks to all the hard working folks that keep 10 Barrel humming! (Served in a snifter) -6.5

CHICO PICANTE

Brewed by Kevin Bonnet

SAMPLER #6

MEXICAN CHOCOLATE IMPERIAL STOUT/ IBU 28 / ABV 9.8%

This beer was steeped in Ancho and Arbol chili peppers, then spiced with chocolate, vanilla, lactose, cinnamon and nutmeg for a touch of sweet. At 9.8%, this hot chocolate is warm enough to enjoy cold. (Served in a snifter) -6.5

MORE IS MORE

Brewed by Tonya Cornett

SAMPLER #7

PASTRY STOUT / IBU 20 / ABV 8.8%

Pastry Stout+Chocolate+Coconut = German Chocolate Cake. You have to taste it to believe it. Drink your cake! (Served in a snifter) -6.5

SOUR

HOLD THE FLOOR

COFFEE SOUR / IBU 10 / ABV 6.9%

Every so often we team up with our friends at Backporch Coffee Roasters to find a different variety and roast of coffee to infuse into a mixed culture sour beer. This particular variety was grown in Costa Rica and used the black honey process, which creates a uniquely fruity & full bodied coffee. The bright acidity and fruitiness of the beer compliment the berry and fudge notes contributed by the coffee. A beer not to be missed by coffee lovers! -6.5

PRIMAVERA

Brewed by Seth Townsend

SAMPLER #8

AMERICAN SOUR CHILI BEER / IBU 4 / ABV 5%

We took Cucumber Crush and added a fresh dose of cilantro and enough jalapeño seeds to plant a garden. The result is a snifter full of Spring!(Served in a snifter) -6.5

OLD STONEY

BOTTLE CONDITION FRUITED SOUR / IBU 10 / ABV 6.5%

Fresh stone fruit is bountiful here in the Pacific Northwest, so we made a barrel-aged sour wheat beer to showcase the fruit of the region. Exquisite fruit flavors and hints of oak and funk are made possible by the use of over 3 lbs per gallon of fresh nectarine and plum and extended mixed culture fermentation in wine barrels. *Gold Medal - 2020 Best of Craft Beer Awards, Silver Medal - 2020 Oregon Beer Awards*. (Served in a bottle) -14

NITRO

TASTY DROP

Brewed by Tonya Cornett

SAMPLER #10

PORT BARREL AGED / IBU 25 / ABV 13.6%

A blend of dark beers comprises the backdrop, part of which was aged in Port barrels, for drama of cherries and boysenberries to unfold. The result is a supremely decadent tasty treat to the last drop. (Served in a snifter) -6.5

VINO DE GRANO

Brewed by Tonya Cornett

SAMPLER #9

WHEAT WINE/IBU 26/ ABV 10.8%

This wheat wine ale was aged in whiskey and Oregon pinot noir barrels for a complex array of tannic dark fruit and drying whiskey nuances. Then it was layered with graham crackers. (Served in a snifter) -6.5

WILD CARD

BREAKFAST WITH KOKO

SAMPLER #1

FRUIT BEER / IBU 30 / ABV 4.6% Brewed by Pyka and Bonnet

What style of beer would Koko Goldstein drink for breakfast? You might answer hazy IPA, but that's what a fool believes. Our answer to this ago-old question is heavily modified Kolsch-style ale. We added freshly squeezed mandarin juice, aromatic bitters & orange bitters to create a smooth sailin' ale. -6

CHERRY LIME CIDER

Brewed by Jose Ruiz

HARD CIDER / IBU 0/ ABV 6.5%

We started with our dry cider and blended in fresh cherries for an added sweetness and fresh lime zest making for a tart finish. (Served in a snifter) -6.5

10 BARREL BREWING CO

THE OTHER OPTIONS

HOUSE COCKTAILS

HUCKLEBERRY LEMONADE - \$11

Embrace the NW with this easy drinking cocktail, as invigorating as it is refreshing. featuring 44 North Huckleberry Vodka, Huckleberry Cleanline Seltzer and Lemon.

FRISKY BUSINESS - \$13 *

Get frisky with this fancy spring themed cocktail. Sombra Mezcal, Blanco Tequila, Pinot Rosé syrup, lime juice, and creme de violette. *Not a fan of smoke? can be made without mezcal.

PORCH POUNDER - \$11 *

A fan favorite and one of our best sellers of all-time is back! Vodka, triple sec, lemon juice, soda and lemonade with fresh mint, lemon, and huckleberry. Sit back, take a sip & relax!

10B AVIATION - \$12

This classic cocktail hails from the days of prohibition and bath tub gin. Lets just say its came a long way since then. Aviation Gin, Luxardo, Creme De Violette, and splash of lemon. This cocktail looks as good as it tastes and will make a gin drinker out of anyone.

DOUBLE RJ - \$10 *

Simple yet seductive, a classic combination of rum and juice. Malibu, white rum, pineapple, and cranberry juice. The perfect refresher that makes you feel like you are on vacay.

JOHNNYS APPLESEED - \$11 *

A new take on a classic. This dressed up appetini will leave you wanting more. A great balance of sweet and sour with a frothy egg white foam.

* Can be made to go

BARREL AGED COCKTAILS - \$14

THE BARREL

We took Buffalo Trace Whiskey, Antica Formula Carpano Vermouth, Angostura bitters, and threw them into a Fresh Oak barrel for 4 weeks to create our modern take on the classic cocktail the Manhattan.

NOLA

Inspired from the classic cocktail created in New Orleans by Dr. Peychaud. We took the recipe and aged it for 6 weeks in an oak barrel. This created unparalleled complexity and depth in this olde timey sipper. Featuring Bulleit Rye, Peychaud's bitters, and absinthe served over a large ice cube with a splash of sugar.

FANCY BEERS

Femme De La Rouge 'wild sour ale with cherries' -12

Estonya 'whiskey barrel-aged imperial porter' -12

Jamaican Me Pumpkin 'rum barrel-aged imperial pumpkin beer' -5

Rose Bois Grand Cru 'belgian style wild sour ale' -12

Sir Bois 'belgian style sour ale with syrah grapes' -12

Vino De Grano 'wheat wine ale' -12

Belle Fraise 'strawberry lambic ale' -12

Ambre Roche 'belgian style sour ale with kumquats' -12

Paxton Project 'port barrel-aged belgian style quad ale' -12

Floresca 'tequila barrel-aged american sour ale with peaches and sea salt' -12

Chocolate Box 'imperial stout with chocolate and raspberry' -14

BEER & CANNED COCKTAILS TO-GO

CROWLERS (32oz Can)
Standard Fill -7 Premium -9

CANNED COCKTAIL 4-PACKS

Moscow Mule -13.95

Bloody Mary -13.95

Greyhound -13.95

Pineapple Serrano Margarita -13.95

Mango Margarita -13.95

Classic Margarita -13.95

Blood Orange Vodka Soda -9.95

Lemongrass Lime Vodka Soda -9.95

6-PACKS

Apocalypse IPA -10

Joe IPA -10

Nature Calls IPA -10

Pub Beer -7

Cucumber Crush -13

Raspberry Crush -13

Pearl IPA -10

Soft Core Hard Cider -10

Profuse Juice -10

Smash Passionfruit Wheat Ale -10

Hazy Trail -10

Reel Good-10

THE OTHER OPTIONS

RED WINE

CABERNET SAUVIGNON

CROW CANYON, CA

Smooth, bold flavor with a cherry undertone. -7/24

PINOT NOIR

CHEMISTRY, WILLAMETTE VALLEY, OR

Dark berries like boysenberry and black raspberry, earth, and baking spice. The wine is bright on the front palate showing initial flavors of cranberry that evolve to tart cherry and earth with structured tannins on mid-palate and finish. -11/40

MALBEC

KAIKEN ESTATE, ARGENTINA

Aromas of red fruits such as plum and blackberry, which are complemented by notes of chocolate and tobacco -8/30

WHITE WINE

CHARDONNAY

VIU MANENT, CHILE

Melon, pineapple, and peach flavors, with a slight mineral finish. -8/28

PINOT GRIS

PIKE ROAD, OR

Herb, gooseberry, lime and pear. -9/30

PINOT GRIS

MARAGAS WINERY, TERREBONNE, OR

Subtle honey, asian pear, and crisp citrus flavors. -10/35

ROSE

STOLLER, WILLAMETTE VALLEY, OR

Flavors of watermelon and key lime with a mouthwatering acidity. 11/40

MONTPARNASSE BRUT -7

WINE IN A CAN! 1 CAN = 2 GLASSES - \$18

CHARDONNAY

CHRISTOPHER MICHAEL, WILLAMETTE VALLEY, OR

Peach, nectarine and honeydew with hints of jasmine and lily

SAUVIGNON BLANC

TANGENT, EDNA VALLEY, CA

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

SPARKLING ROSE

POP+FIZZ, WILLAMETTE VALLEY, OR

Strawberry, orange and raspberries with a hint of saltwater taffy sweetness

RED BLEND

CHRISTOPHER MICHAEL, WILLAMETTE VALLEY, OR

Cigar box, marionberry, red plum and Herbs de Provence

Scan this QR code to see the full lineup of our Fancy Beer offerings. Our fancy beer series is our line of barrel aged beer, done the 10 Barrel way.



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