

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Aloha Produce, Anderson Ranches, Big Ed's Bakery, Childers Meats, Rooper Ranch, Sparrow Bakery, Tillamook Creamery, Wilder Land & Sea

STARTERS

STEAK & BLEU CHEESE NACHOS

Your choice of cajun potato chips or fries with steak, applewood smoked bacon, jalapeños, garlic, shallots, pepperjack, four cheese sauce, green onion -15

FLATBREAD & NW HUMMUS

Olive tapenade, grilled flatbread, greek olives, roasted red peppers, artichoke hearts, olive oil -11

PICKLED DEVILED EGGS

Beet pickled eggs, goat cheese, candied hazelnuts and crispy capicola -6

GREENS

WEDGE SALAD

Iceburg lettuce, crispy bacon, Rogue Creamery bleu cheese, crispy onion strings, green goddess dressing, smoked paprika -10
Steak Wedge - with 5oz grilled tri-tip steak -18

CAESAR *

Romaine lettuce, radicchio, crostini, parmesan cheese, caesar dressing -SM 6 / LG 9

HOUSE SALAD

Mixed greens, rainbow carrots, cucumber -SM 5 / LG 8

HOUSE MADE DRESSINGS:

Buttermilk Ranch, Bleu Cheese, Caesar, Lemon Tahini Vinaigrette, Green Goddess Dressing

PROTEINS:

Chicken -5 Wild Bristol Bay Salmon -9 Tri-Tip Steak -8 Beyond Burger Patty -6 Portobello -4

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 -3 / sub salad or cup of soup -2 / sub Beyond Patty -2.50

BUTTERMILK FRIED CHICKEN SANDO

Horseradish slaw, Nashville hot sauce, pickle, smoked aioli, Big Ed's potato bun -14

JALAPENO POPPER MAC

Elbow macaroni, bacon, cheddar, pepperjack, cilantro, sautéed jalapeño, topped with bread crumbs -14

BIRRIA TACOS

3 beef birria tacos on a white corn tortilla, onions, cilantro and chili salsa with a side of consommé -13

10 BARREL FISH & CHIPS

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

BBQ STEAK SANDO *

Applewood smoked tri-tip, cheddar, crunchy pub chips, Sinistor Black BBQ sauce, hatch green chili mayo, Big Ed's Potato Bun -15

10 BARREL BURGER *

Oregon raised Country Natural beef patty, cheddar cheese, roma tomato, lettuce, red onion, pickles, mayo served on Big Ed's potato bun -12 add bacon -2

BACON BLEU BURGER *

Oregon raised Country Natural beef patty, Rogue Creamery bleu cheese, bacon chutney, smoked aioli, arugula, Big Ed's Potato bun -15

MOMS GRILLED CHEESE *MOTHERS DAY SPECIAL*

Toasted sourdough, melted brie cheese, arugula and strawberry rose jam -12

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

PLAIN JANE

Marinara and mozzarella -15 (GF -11)

OLD WORLD PIE

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

COMBO

Marinara, mozzarella, pepperoni, sausage, portobello, green peppers, red onion, black olives, tomato -22 (GF -18)

THE SINISTOR MR. PIG

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

JUST PEPPERONI

Marinara, mozzarella, large sliced pepperoni -16 (GF -12)

THE JACA (HACK-A)

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

EAST COAST - ODB

Marinara, mozzarella, finochiona, capicola, cherry peppers, red onion, parmesan, fresh herbs -20 (GF -16)

FIRE CHICKEN

Garlic cream sauce, mozzarella, cheddar, pepperjack, chicken, bacon, jalapeño, Sriracha, fresh herbs - 20 (GF -16)

BUILD YOUR OWN 15" PIZZA

Start with a Plain Jane, you take it from there

PERSONAL PIE OF ANY STYLE WITH SALAD \$12.00

(NO 1/2 & 1/2, NO MODIFICATIONS) (AVAILABLE UNTIL 4PM)

CHEESE (\$1 EACH)

Shredded Mozz Cheddar
Fresh Mozz Feta
Pepper Jack Goat

MEATS (\$2 EACH)

Pepperoni Chicken
Italian Sausage Pulled Pork
Ham Canadian Bacon
Bacon Capicola

SAUCES

10 Barrel Marinara
Garlic Cream Sauce
Basil Pesto
Sinistor BBQ

VEGGIES (\$1 EACH)

Jalapeños Artichoke Hearts Tomato
Green Pepper Portabello Olives
Fresh Basil Pickled Jalapeños Pineapple
Red Onion Roasted Garlic Spinach
Banana Peppers

SWEETS

FROZEN BLUEBERRY PIE

Graham cracker crust, blackberry jam -7

LIMONCELLO

Homemade Adult Aperitif
Served as a shot, chilled -9

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

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