



BITES

Flatbread + NW Hummus 12

Greek olives, roasted red peppers, artichoke hearts, olive oil, alepo flakes
Add Chicken 6

Spicy Shrimp 10

garlic, black sesame, green onion, korean bbq glaze

Steak + Bleu Cheese Nachos 17

Your choice of cajun potato chips or fries with steak, applewood smoked bacon, jalapeños, garlic, shallots, four cheese sauce, blue cheese crumbles, green onions

OG Buffalo Wings 6 for \$10 / 12 for \$18

Our classic house made buffalo sauce topped with green onions

GREENS

Summer Lovin' Salad 13

Spinach, arugula, candied walnuts, goat cheese, heirloom tomatoes, peaches & crispy capicola, peach honey balsamic dressing
Add Chicken 6

The Garden of Eden Wedge 11

Iceberg lettuce, crispy bacon, Rogue Creamery bleu cheese, green goddess dressing, smoked paprika
Add 5oz Steak 9

Grilled Shrimp Salad 16

Chermoula marinated shrimp, cous cous, curried carrots, roasted cauliflower, raisins, toasted almonds, spinach, lemon tahini dressing

The Caesar* 7/10

Romaine, crostini, parmesan cheese, caesar dressing

The House 6/9

Mixed greens, rainbow carrots, cucumber

Proteins: Wild Alaskan Salmon 10, Chicken Breast 6, Steak 9, Marinated Shrimp 7

Dressings: Buttermilk Ranch, Caesar, Lemon Tahini Vinaigrette, Green Goddess, Bleu Cheese, Honey Balsamic

MAINS

Fish + Chips 16

1/2 lb. of ale battered pacific cod, horseradish cabbage slaw, house tartar, fries

Fried Chicken Sando 16

Buttermilk fried chicken, hot sauce, pickle, horseradish slaw, smoked aioli

10 Barrel Burger* 16

Oregon Country Natural beef, cheddar, lettuce, red onion, tomato, pickle, mayo

Pear Bacon Brie Burger * 17

Oregon Country Natural beef, pear jam, bacon, brie, arugula, lemon+sage aioli

Elk Burger* 18

Mushrooms and onions, sage aioli, truffle marionberry jam, gruyere

Pubhouse Burger* 17

Oregon Country Natural beef, cheddar cheese, bacon, Sinistor fried onions, A-1 sauce, lettuce, tomato, mayo

Jalapeño Popper Mac & Cheese 16

Bacon, cheddar, pepperjack, jalapeño, cilantro, topped with bread crumbs

Substitutions: All sandwiches and burgers are served on locally baked potato bun with fries

Sub Veggi Patty or Chicken Sub gluten free bun 3 Sub salad 3

*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. (Some food items may contain common allergens, please advise your server of any food allergies.)



WE'RE SOCIAL

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PIES

Plain Jane 17 (11* GF)

Marinara and shredded mozz

Just Pepp 20 (14* GF)

Marinara, shredded mozz, sliced pepperoni

The GOAT 24 (18* GF)

Olive oil, goat cheese, balsamic tossed arugula, pepitas, capicola, red onion, roasted red peppers, mama lils peppers, fresh herbs, parmesan

The Jaca (Pronounced 'Hack Uh') 24 (18* GF)

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeño

East Coast ODB 24 (18* GF)

Marinara, shredded mozz, sopressata, capicola, banana peppers, red onion, parmesan, fresh herbs

The Grouch aka Seeing Double 24 (18* GF)

BBQ sauce, shredded mozz, bacon, double smoked jalapeno cheddar sausage, red onion, jalapeno, cheddar, parmesan, fresh herbs

Cali Dreamin 24 (18* GF)

BBQ sauce, shredded mozzarella, chicken, bacon, roasted garlic, red onion, mama lils peppers, parm, fresh herbs, avocado crema

Personal Pie + Salad 16 (weekday lunch only)

10" personal pie any style + house salad. Available Monday-Friday until 4pm.

Just like our brewing philosophy, our dough is made in house daily. All pies are topped with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies.

***All pies are available in a 10" GF crust.**

CUSTOM PIES

Start with a 15" Plain Jane and you take it from there. Get creative.

***No Custom 1/2 & 1/2 Pies.**

Sauces

10 Barrel marinara, garlic cream, bbq sauce

Cheeses 2.00 Each

Shredded mozz, feta, goat cheese, cheddar

Meats 3.00 Each

Pepperoni, Italian sausage, bacon, chicken, pulled pork, canadian bacon, capicola, soppressata

Veggies 2.00 Each

Jalapeno, red onion, roasted red peppers, artichoke hearts, mushrooms, roasted garlic, banana pepper, pineapple, spinach, greek olives, arugula, mama lils peppers

MORE

Basic Berry Cheesecake 8

NY style cheesecake, sour cream frosting, homemade berry topping

Ice Cream Sundae 5

Big scoop of vanilla ice cream topped with whipped cream and chocolate sauce

Buy the Kitchen a 6-Pack 10

No really, we'll give them a 6pack! This is a practice stolen from the *Oven and Shaker* in Portland, OR who borrowed the idea from the *Publican* in Chicago, IL.

Puppy Patty 7

Beef Patty for your pup! Add "Da Cheez Tax" (slice of cheese on side) for 1.00

*Parties of 8 or more will have an 20% gratuity added to their check

UPDATED 9/9/23

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. 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!