

FOOD

BITES

Steak + Bleu Cheese Nachos 15

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

Flatbread + NW Hummus 11

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

GREENS

The Wedge 10

Iceberg lettuce, crispy bacon, Rogue Creamery bleu cheese, crispy onion strings, green goddess dressing, smoked paprika

Add 5oz grilled flank steak 8

The Caesar 6/9

Romaine, radicchio, crostini, parmesan cheese, caesar dressing

The House 5/8

Mixed greens, rainbow carrots, cucumber

Proteins: Portobello 4 Chicken 5 Beyond Burger Patty 6 Flank Steak 9 Wild Bristol Bay Salmon 9

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

MAINS

10 Barrel Burger* 12

Oregon raised Country Natural beef patty, cheddar, roma, lettuce, red onion, pickle, mayo, served on Big Ed's potato bun

Add bacon 2.00

Bacon Bleu Burger* 15

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

Fish + Chips 16

Sasquatch ale batter, 1/2 lb. pacific cod, horseradish cabbage slaw, house tartar, fries

Buttermilk Fried Chicken Sando 14

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

Jalapeño Popper Mac 14

Elbow mac, bacon, cheddar, pepperjack, cilantro, sautéed jalapeño, topped with bread crumbs

Substitutions: All sandwiches and burgers are served on fresh, locally baked bread with fries. Sub portobello patty for any of our burgers. All burgers cooked medium unless specified.

Sub gluten free bun 3 Sub salad or soup 2 Sub beyond patty 2.5

*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.)

LOCAL + FRESH

Thank you to our partners for keeping our menu local: Aloha Produce, Anderson Ranches, Big Ed's Bakery, Childers Meats, Rooper Ranch, Sungrounded Farms, Tillamook Creamery, Red Plate (Gluten Free)

WE'RE SOCIAL

Facebook 10BarrelBrewingCompany
Instagram @10BarrelBrewing
Twitter @10BarrelBrewing

FOOD

PIES

Plain Jane 16/12* (GF)
Marinara and shredded mozz

Just Pepp 20/16* (GF)
Marinara, shredded mozz, large sliced pepperoni

Old World 22/18* (GF)
Basil pesto, fresh mozz, red onion, roasted garlic, marinated greek olives, roma tomatoes, feta

The Jaca (Pronounced 'Hack Uh') 22/18* (GF)
Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeño

Combo 24/20* (GF)
Marinara, shredded mozz, pepperoni, sausage, portobello, green peppers, red onion, black olives, tomato

East Coast ODB 22/18* (GF)
Marinara, shredded mozz, finochiona, capicola, cherry peppers, red onion, parmesan, fresh herbs

The Sinistor Mr. Pig 22/18* (GF)
Sinistor Black Ale BBQ Sauce, shredded mozz, cheddar, chili braised pulled pork shoulder, bacon, red onion, pickled jalapeño, horseradish slaw

Fire Chicken 22/18* (GF)
Garlic cream sauce, shredded mozz, cheddar, pepperjack, chicken, bacon, jalapeño, Sriracha, fresh herbs

Weekday Lunch Special: Personal Pie + Salad 14
10" personal pie any style + house salad. Available Monday-Friday until 4pm.

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

CUSTOM PIES

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

Sauces
10 Barrel marinara, garlic cream, basil pesto, Sinistor BBQ

Cheeses 2.00 Each
Shredded mozz, fresh mozz, pepper jack, cheddar, feta, goat

Meats 3.00 Each
Pepperoni, italian sausage, ham, bacon, chicken, pulled pork, canadian bacon, capicola

Veggies 2.00 Each
Jalapeño, green pepper, fresh basil, red onion, artichoke hearts, portabello, pickled jalapeño, roasted garlic, banana pepper, tomato, olives, pineapple, spinach, greek olives

MORE

Limoncello 9
Homemade adult apéritif, served as a shot, chilled

Buy the Kitchen a 6-Pack 10
No really, we'll give them a 6-pack! This is a practice stolen from the *Oven and Shaker* in Portland, OR who borrowed the idea from the *Publican* in Chicago, IL.

UPDATED 7/7/21

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!