



BITES

Flatbread + NW Hummus 12

grilled flatbread, greek olives, roasted red peppers, artichoke hearts, olive oil, Aleppo chili

Spicy Shrimp 12

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

GREENS

The Wedge 11

Iceberg lettuce, crispy bacon, Rogue Creamery bleu cheese, green goddess dressing, smoked paprika
Add 5oz grilled flank 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, radicchio, crostini, parmesan cheese, caesar dressing

The House 6/9

Mixed greens, rainbow carrots, cucumber

Proteins: Beer Brined Chicken Breast 6, Beyond Burger Patty 6, Flank Steak 9, Shrimp 7

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

MAINS

Fish + Chips 16

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

Buttermilk Fried Chicken Sando 16

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

Black Garlic Burger* 17

Oregon raised Country Natural beef patty, sauteed onions and blue oyster mushrooms, black garlic butter, smoked aioli, parmesan crisp, Big Ed's potato bun

Pear Bacon Brie Burger 17

Oregon raised Country Natural beef patty, pear jam, bacon, brie, arugula, lemon+sage aioli, Big Ed's potato bun

Jalapeño Popper Mac 16

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

Cider Brined Pork Chop 19

10oz. bone in pork chop, sauteed yellow squash, candied pecans, cranberry gastrique

Steak Frites* 26

Black garlic rubbed hanger steak, herb compound butter, french fries, spicy chili aioli

Substitutions: All sandwiches and burgers are served on locally baked bun with fries. All burgers cooked medium unless specified
Sub gluten free bun 3 Sub salad 3 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, Country Natural, Big Ed's Bakery, Rooper Ranch, Rogue Creamery, Sungrounded Farms, Tillamook Creamery

WE'RE SOCIAL

Facebook 10BarrelBrewingCompany
Instagram @10BarrelBrewing
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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

Lil' Fire 24 (18* GF)

Garlic cream sauce, cheddar, chicken, Franks Red Hot, banana peppers, red onion, roasted garlic, fresh herbs, parmesan

The Root of Pi 24 (18* GF)

Garlic cream sauce, shredded mozz, sweet potatoes, yams, caramelized onion, roasted garlic, kale, parmesan, balsamic reduction, candied pecans

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.

Sauces

10 Barrel marinara, garlic cream, basil pesto, 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

Jalapeño, fresh basil, red onion, roasted red peppers, artichoke hearts, oyster mushrooms, pickled jalapeño, roasted garlic, banana pepper, pineapple, spinach, greek olives, arugula, mama lils peppers

MORE

Basic Berry Cheesecake 8

NY style cheesecake, sour cream frosting, Strawberry Crush marionberry topping

Lemon Bar 8

Shortbread crust, lemon custard, powdered sugar, blueberry whipped cream, and fresh blueberries

Jamaican Me Mousse 7

jamaican me pumpkin barrel aged ale mousse topped with white chocolate pumpkin pie mousse

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.

*Parties of 8 or more will have an 18% gratuity added to their check

UPDATED 11/4/22

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!