

HOUSE COCKTAILS

MARIT'S MEZCAL

Sombra Mezcal, fresh lime juice, agave syrup, triple sec, jalapenos, garnished with a lime. -11

PEAR NECESSITIES

Wild Roots Pear Vodka, fresh grapefruit juice, St. Germain, garnished with fresh basil.. -10

FULL COMP

Hendricks Gin, muddled basil, fresh lemon and grapefruit juice. Served up or on the rocks -10

COOL AS

Bulliet Rye, muddled cucumber, fresh lemon juice, topped with ginger beer -10

BOURBON PEACH GREEN TEA

Broken Top Bourbon with our Hard Peach Green Tea (available in 6-packs) -11

CHIPOTLE BLOODY MARY

Cascade chipotle vodka, house made bloody mix, garnished with chorizo and much more -10

TO-GO BEER

GROWLERS:

(64oz Glass)

Empty -8

Full -15

Refill -10

50/50 GROWLERS:

64oz - 45

32oz - 30

25oz - 25

(32oz Glass)

Refill -5

22OZ BOTTLES:

Apocalypse IPA -4

FANCY BEER:

Rois Bois - 14

Spiral Staircase - 16

Jamican Me Pumpkin - 16

Femme De Le Rouge - 22

Estonya - 16

6-PACKS:

Apocalypse IPA - 10

JOE IPA - 10

Pub Beer -9

Cucumber Crush - 13

Raspberry Crush - 13

Trail Beer -9

Passionfruit Hard Green Tea - 10

Peach Hard Green Tea - 10

WINE LIST

RED

CROW CANYON CABERNET SAUVIGNON, CA -6/18

Smooth, bold flavor with a cherry undertone.

ELK COVE LA SIRENE PINOT NOIR, OR -10/35

Blackberries, cedar, and chocolate. Complex and elegant.

BARNARD GRIFFIN ROB'S RED BLEND, WA -9/30

Rich mouthfeel with accents of oak spice, cinnamon, and a hint of nutmeg.

FEDERALIST HONEST RED BLEND, CA -10/35

Plum, blackberry, black currant, and a hint of spice.

CONSTENTINO THE FRANC, CA -10/35

Aged 20 months in French & Hungarian oak barrels. Sweet and spicy with flavors of crisp fruit and black pepper. Great structure, long finish.

7 DEADLY ZINS, CA -9/30

Full and rich with flavors of black cherry, currants, and exotic spices.

WHITE

VIU MANENT CHARDONNAY, CHILE -6/18

Melon, pineapple, and peach flavors, with a slight mineral finish.

HERON CHARDONNAY, CA -9/30

Apricot, fuji apple, dried pineapple, and ripe cassaba melon.

PIKE ROAD PINOT GRIS, OR -8/28

Herb, gooseberry, lime and pear.

INNOCENT BYSTANDER MARLBOROUGH SAUV BLANC, NZ -9/30

Lemons, peach, and nectarine. Crisp, zesty, and refreshing.

UNDERWOOD ROSE, OR -7/24

Strawberry, meyer lemon, and peach.

J. ROGET BRUT CHAMPAGNE, NY -6

WANDERLUST WHITE, BEND OR -7/24

Crisp white blend featuring flavors of canteloupe and wild flowers.

SWEETS

PROFITEROLES

Tillamook ice cream, cherry chocolate ganache -5

ICE CREAM

Cherry chocolate ganache, whipped cream, amarena cherry -5

CHOCOLATE MOUSSE *

Framboise liquor, fresh raspberry -4

PB & J COOKIE

Skillet cooked peanut butter cookie, Tillamook vanilla bean ice cream, marionberry jam, candied malt peanut brittle -6

10 BARREL BREWING CO

BEER LIST

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10 BARREL BREWING CO

BEERS ON TAP

HOPS

TRAIL BEER

NORTHWEST PALE ALE / IBU 60 / ABV 5%

Created for the outdoor enthusiasts of the PNW, this northwest style Pale Ale will take you places. Refreshingly bright body. Packed with Chinook, Comet, and Galaxy hops you'll find nuances of fresh citrus and pine. **-5.5**

SAMPLER #4

SECRET SAUCE

AMERICAN IPA / IBU 45 / ABV 7.2%

In the never-ending quest to craft the perfect IPA, we present our latest Secret Sauce to you; backed by a soft malt backbone, hop driven flavors of coconut milk, ripe pineapple, and grapefruit dominate yet don't overwhelm the senses. **-5.5**

SAMPLER #3

PROFUSE JUICE

HAZY IPA / IBU 45 / ABV 7%

The focus of this addicting Hazy IPA was to bring out all of the tropical juicy hop flavors we could while keeping the bitterness balanced and in check. Huge whirlpool additions and multiple rounds of dry hopping did the trick. **-5.5**

brewed by Tonya Cornett

SAMPLER #5

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 IPAs... Just give it a try for yourself. **-5.5** *brewed by Jimmy Seifrit*

DARK

SINISTOR BLACK

BLACK ALE / IBU 28 / ABV 5.7%

This beer has been around almost as long as the brewery. Don't be fooled by the name because this dark beer is light bodied and smooth with subtle hints of chocolate and coffee. Very unique and a must try. **-5.5**

ME GUSTA

IMPERIAL MILK STOUT / IBU 50 / ABV 11.6%

Me Gusta was brewed with our long time friend Sean Paxton aka The Home Brew Chef. This Imperial Milk Stout takes inspiration from Mexican spiced cocoa. In addition to its big chocolate flavor we added cinnamon, vanilla beans, orange zest and a bit of smokey ancho chili. It's finished with a snap of cayenne. (served in a snifter) **-6.5**

SAMPLER #8

NIGHT RYED'R

ROBUST RYE PORTER / IBU 38 / ABV 7.6%

A touch of coffee and dark chocolate flavors collide with spice and licorice in this complex rye porter. Drink up Johnny because it's been a better year at the Bender house. **-5.5** *brewed by Shawn Kelso*

SAMPLER #7

EMPLOYEE BREWED

B.O.C. CINNAMON MILK STOUT

MILK STOUT / ABV 4.7%

B.O.C. or Breakfast of Champions is a Milk Stout that is brewed with Vanilla and Cinnamon. This creamy, sweet, milk stout smells like cinnamon and starts with a touch of vanilla along with some chocolate/coffee touches, finishing with some more good cinnamon taste. So good you can't even feel guilty about starting your day off with it. **-5.5** *brewed by Chris VanSickle*

10 BARREL BREWING CO

SEASONAL

PRAY FOR SNOW

WINTER ALE / IBU 65 / ABV 7%

In Bend, we care about two things in the winter.... Snow and Beer. We changed this year's Pray For Snow winter ale by using seven different malts and changed up the hops for a piney, herbal hop complexity. Drink Beer, Stay Warm! **-5.5**

SAMPLER #6

BIG OL PUMPKIN

IMPERIAL PUMPKIN ALE / IBU 40 / ABV 8.3%

We brewed this beer with over 14 lbs. of organic pumpkin per barrel and then finished it off with cinnamon, nut meg and all spice. Put this in your pie and bake it!

(Served in a snifter) - **6.5**

SAMPLER #9

NITRO

SINISTOR BLACK

BLACK ALE / IBU 28 / ABV 5.7%

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SESSION

COAST TRIP

GUAVA CREAM ALE / IBU 20 / ABV 5.3%

The perfect beer for a sunny afternoon. Restrained yet crisp hops and creamy malt body, meet ripe Guava for a dynamite pint. **-5.5**

SAMPLER #1

PRAZISE KOLSCH

KOLSCH / IBU 27 / ABV 5.5%

Brewed using traditional methods and ingredients, this Kolsch is clean, crisp, and delicately balanced. Pilsner malt, dry-hopped German noble hops, and subtle champagne-like fermentation flavors make this beer extremely quaffable. Prost! **-5.5**

OUT OF OFFICE

PILSNER / IBU 17 / ABV 5%

This summer seasonal is a true Shawn Kelso original! Our Boise brewmaster took his already amazing Pilsner and dry hopped it with Citra hops which gave it a delicious aroma. When the sun's out and the stoke levels are high, its time to put the "Out of Office" auto-reply on, grab a cold 6-pack, and go get some! - **5.5**

SAMPLER #2

BEERS ON TAP

SOUR

ROSE BOIS

BELGIAN STYLE WILD SOUR ALE / ABV 7.4%

Inspired by old school Belgian Sours, this brew took Jimmy 3 years to age to perfection. Using two types of wild yeast this concoction will take your senses on a wild trip through earth and time. (Served in a snifter) - **8**

SAMPLER #10

WHEN PLUMS CRY

BRETT SOUR / IBU 10 / ABV 6.5%

Maybe we took a culture (of bacteria and wild yeast), living on the skins of local plums. Maybe we added some sour wheat beer aged in oak barrels. Maybe that culture fermented the beer even more. Maybe we added some real plum. We're never satisfied. Why do plums scream at each other? This is what it tastes like... "when plums cry". (served in a snifter) **-6.5** *brewed by Tonya Cornett & Bryon Pyka*

SHINE ON

SUNSHINE RASPBERRY, REDWOOD SORREL SOUR

SOUR / IBU 5 / ABV 5.0%

Fresh Sunshine Raspberries give this delicate sour ale a subtle yet enticing fruit flavor, underscored by hints of rhubarb and green tea provided by the hand-picked wild Redwood Sorrel. This beer is a once-a-year delicacy. (Served in a snifter) **-6.5** *brewed by Ian Larkin*

WILD CARD

THE BEET GOSE ON

GOLDEN BEET GOSE / IBU 4 / ABV 4.8%

A collaboration between Bend Brewing Co. and 10 Barrel. For this Brew Gooders Charity beer we took a traditional Gose recipe of 50% Pilsner Malt and 50% Malted White Wheat, and gave it a new twist by adding beets into the mash. 150lbs of golden beets were laboriously hand peeled and sliced for this 10 barrel batch. \$1 of every snifter sold is donated to Oregon Adaptive Sports! (Served in a snifter) **-6.5** *brewed by Ian Larkin and Zach Beckwith*

CIDER

SOFT CORE

HARD APPLE CIDER / ABV 6.5%

This cider is provocative and enticing but not to over the top. Tantalizing crisp apples from the northwest is the star of the show. Big fruit flavor without cloying sweetness will excite the taste buds while keeping it classy. (Served in a snifter) **-5.5**

10 SAMPLER

10 beers in one visit to the pub. Includes all of the beers you need to try right now! **-10**

CANS

PUB BEER

LAGER / IBU 18 / ABV 5%
-3 25OZ -5

CUCUMBER CRUSH

SOUR / IBU 8 / ABV 5%
-5

RASPBERRY CRUSH

SOUR / IBU 8 / ABV 6.5%
-5