

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 PASSION FRUIT GREEN TEA

Broken Top Bourbon with our Hard Passion Fruit 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

(32oz Glass)

Refill -5

FANCY BEER:

Rois Bois - 14

Spiral Staircase - 16

Jamican Me Pumpkin - 16

Femme De Le Rouge - 22

Estonya - 16

50/50 GROWLERS:

64oz - 45

32oz - 30

25oz - 25

22OZ BOTTLES:

Apocalypse IPA - 4

6-PACKS:

Apocalypse IPA - 10

JOE IPA - 10

Pub Beer - 9

Cucumber Crush - 13

Raspberry Crush - 13

Trail Beer - 9

Coconut Water - 10

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.

SIN ZIN, CA -10/35

Full and rich with flavors of red cherry, plum, raspberry and black pepper.

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

SWEETS

CARDAMOM BREAD PUDDING

Topped with Tillamook vanilla bean ice cream, candied orange peel, and a sweet & Sinistor sauce -6

CHOCOLATE MOUSSE *

Framboise liquor, fresh raspberry -4

ICE CREAM

Cherry chocolate ganache, whipped cream, amarena cherry -5

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

FOLLOW 10 BARREL



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10 BARREL BREWING CO

UPDATED 12.14

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

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 IPA's... Just give it a try for yourself. **-5.5** *brewed by Jimmy Seifrit*

SAMPLER #5

JOE IPA

IPA / IBU 70 / ABV 6.9%

This IPA was formerly known as SAM named after its hops; Simcoe, Amarillo & Mosaic but we were told this would be a trademark issue with a large craft brewery out of the Northeast so we had to change it. We cycled through a bunch of generic names; BOB, TOM, DICK, DAN, CARL, FRANK until we finally arrived on the perfect name for this IPA... JOE. **-5.5**

NIMBUS CITRUS

HAZY IPA / IBU 45 / ABV 7%

This enticing Hazy IPA was brewed with only one hop but is bursting with a full spectrum of hop aroma and flavors. Experimental hop #06297 gives this beer hints of Orange Creamsicle, ripe red berries and subtle pineapple, without any harsh bitterness or overly dank aroma. We think this hop has a lot of potential, let us know what you think. Cheers! **-5.5**

NITRO

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**

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**

10 SAMPLER

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

10 BARREL BREWING CO

SEASONAL

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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, nutmeg and all spice. Put this in your pie and bake it!

SAMPLER #9

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

DARK

DARK QUEEN

GERMAN DUNKEL / IBU 22 / ABV 4.5%

The Dark Queen is brought to you by Jose Ruiz. A traditional German Dunkel that showcases malt depth achieved by decoction brewing. Flavors of toasty bread crumbs and soft malt sweetness surrender to a subdued chocolate aftertaste that is light and refreshing. **-5.5** *brewed by Jose Ruiz*

SAMPLER #8

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**

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

SESSION

SASQUATCH

GOLDEN ALE / IBU 23 / ABV 4.7%

Not quite a traditional blonde and not quite a golden. The crisp Boise Blonde is light enough bodied to be your everyday go to with a smooth blend of hops to keep things interesting. Clean, light and easy drinking. **-5.5** *brewed by Shawn Kelso*

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**

SAMPLER #2

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

BEERS ON TAP

SOUR

GINTUITION

SOUR / IBU 10 / ABV 6.2%

Gintuition is a pomegranate sour aged with gin botanicals from Ransom Distillery. The aroma is juniper berries and cardamom. Tart pomegranate dominates the flavor with a spicy gin finish. (Served in a snifter) **-6.5** *brewed by Tonya Cornett*

SAMPLER #10

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*

CIDER

SOFT CORE

HARD APPLE CIDER / ABV 6.5%

This cider is provocative and enticing but not too 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**

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*

DWARF GALAXY

A DRY HOPPED TABLE SAISON / IBU 20 / ABV 4.3%

Little beer, big flavor. This Table Saison utilizes farmhouse yeast to provide a fruity, bubblegum-like ester profile and a dry hop addition with Galaxy hops for a big punch of pineapple and tropical fruit aroma. **- 5.5** *brewed by Bryon Pyka*

EMPLOYEE BREWED

THE OSHO

INDIAN MILKSHAKE SOUR / IBU 10 / ABV 5.1%

Abe's idea for this #hazymilkshakeIndianlassisourbeer was born while perusing the menu at a local Indian restaurant. Inspired by his father's favorite afternoon refreshment, the lassi drink, he teamed up with Bryon, our wizard of kooky sour beers. They utilized the 2 most expensive spices in the world - the exotic, aromatic saffron and real Madagascar vanilla beans - along with hand zested limes, green cardamom pods, Pink Himalyan sea salt and lactose sugar. (Served in a snifter) **-6.5** *brewed by Abe Hoda & Bryon Pyka*