

HOUSE COCKTAILS

BRANDY MILK PUNCH

Brandy, cream, vanilla, and a hint of nutmeg -10

MARIT'S MEZCAL

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

HONEY BADGER

Jack Honey whiskey, lemon juice, and ginger beer. -8

GREEN HATCH CHILI BLOODY MARY

Crater Lake Green Hatch Chili Vodka, house made bloody mary mix, garnished with chirizo, cheese and a pepperoncini with an aleppo chili salt rim. -10

HELLA SG

St. Germain, soda, champagne, blackberry, raspberry -11

THE NUTTY PROFESSOR MARTINI

Crater lake hazelnut espresso vodka, Sinistor Black Ale, rimmed with sugar and ground coffee -11

TO-GO BEER

GROWLERS:

(64oz Glass)

Empty -8

Full -17

Full Premium -22

Refill -12

Premium Refill -17

(32oz Glass)

Refill -6

Premium Refill -9

FANCY BEER:

Spiral Staircase - 16

Jamican Me Pumpkin - 16

Femme De Le Rouge - 22

Estonya - 16

Beernog - 16

Double Chocolate Stout - 22

50/50 GROWLERS:

64 oz - 45

32oz - 30

25oz - 25

Premium fill +5

22OZ BOTTLES:

Apocalypse IPA -4

Sinistor -4

Scale Breaker -6

Double Mosaic -6

Dub -6

6-PACKS:

Apocalypse IPA - 10

JOE IPA - 10

Pub Beer -9

Cucumber Crush - 13

Raspberry Crush - 13

Trail Beer -9

Goggle Tan - 12

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..

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BEER LIST

BEERS ON TAP

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

HOPS

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 run 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**

SAMPLER #4

ROUGH TERRAIN

IMPERIAL RED ALE / IBU 80 / ABV 9.8%

A huge hop forward Northwest style Imperial Red Ale driven forward by Simcoe, Equinox, and Centennial hops, balanced out by a medium body and underscored by caramel malts. (served in a snifter) **-6.5** brewed by *Ian Larkin*

SAMPLER #6

GOGGLE TAN

IRA / IBU 65 / ABV 5.6%

Sticky aroma of dried apricots, assertive hops- this India Red Ale will get you ready for that snowy glow! **-5.5** brewed by *Ian Larkin*

SAMPLER #3

CIDER

BUBBLY

HARD APPLE CIDER / ABV 6.5%

Tonya handpicked Pink Lady and Granny Smith apples from a small farm in Yakima to create a perfect blend of juice. She fermented it out with a wine yeast that creates strong champagne characteristics. (Served in a snifter) **-5.5**

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

10 BARREL BREWING CO

DARK

DOUBLE CHOCOLATE STOUT

IMPERIAL STOUT / IBU 38 / ABV 9.5%

A big chocolaty masterpiece! This decadent beer could almost be sliced and served on a dessert plate. Brewed with cocoa powder and organic fair trade cocoa nibs, it's one that will satisfy your cravings. (offered table side service in 22oz bottles) **-16** brewed by *Shawn Kelso*

SAMPLER #8

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**

SAMPLER #7

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*

PRAY FOR SNOW

WINTER ALE / IBU 65 / ABV 7.0%

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**

SOUR

PYKA

BARRELED SERIES SOUR / IBU 4 / ABV 4.5%

This multi-faceted sour is the culmination of patience and the refined hand of Bryan Pyka our "Lord of Sours". After residing with wild yeast for 6 months, this masterpiece was moved into pinot noir barrels and combined with blackberries and apricots creating a concoction of complex fruitiness with refreshing tartness. (offered table side service in 22oz bottles) **-16** brewed by *Bryon Pyka*

GINDULGENCE

SOUR / IBU 5 / ABV 5.5%

This sophisticated sour ale was brewed with Oregon Peaches and German Chamomile. Once mature it spent a long while mingling with Ransom Gin Botanicals. The result beer is complex yet elegantly refined. Go ahead and indulge. (Served in a snifter) **-6.5** brewed by *Ian Larkin*

SAMPLER #10

LEMON CRUSH

SOUR / IBU 10 / ABV 4.8%

Think about your mom's fresh lemonade. Just tart enough, just sweet enough and always so refreshing. Now make it alcoholic. Way better isn't it?

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

STUBBORN PEACH

SOUR / IBU 10 / ABV 7.2%

You might think we're barking up the wrong tree by making a barrel-aged sour ale that evokes the flavors of freshly baked peach cobbler. But we reckon this blend of sour wheat beers that is re-fermented with fresh peach juice and hit with a dose of saigon cinnamon is as tasty as all get out.

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

BEERS ON TAP

WILD CARDS

KRISPY CREAM ALE

CREAM ALE / IBU 13 / ABV 5.4%

No, this beer does not taste like donuts. But, it is crisp, light, and refreshing. Flaked barely and a touch of flaked corn give this beer it's crisp, snappy finish, with Crystal and Cascade hops for balance. Drink up, the second one goes down just as easy as the first! **-5.5**

SAMPLER #2

CURRYOSITY

IMPERIAL PUMPKIN COCONUT CURRY ALE / IBU 25 / ABV 8.8%

Inspired by one of our favorite soup recipes, this innovative beer went beyond even our expectations. A rich malt body is accentuated by big toasted coconut aroma and deep pumpkin flavor. Generous additions of Yellow Curry and Makrut Lime Leaves add just enough effervescent spice to give it balance. Give in to your Curryosity, you wont regret it. (Served in a snifter) **-6.5** brewed by *Ian Larkin*

REMEDY

WHEAT ALE WITH HONEY, THYME, AND LEMON ZEST/ IBU 6 / ABV 5%

Feeling a little under the weather? This easy drinking beer is sure to cure you. We took a light American Wheat ale base and brewed it with the additions of Honey, Thyme, and Lemon Zest, resulting in a bright and refreshing flavor that soothes the mind and body. **-5.5**

SAMPLER #9

RIESLING

EXPERIMENTAL / IBU 10 / ABV 7.5%

Riesling was created to give the option for those days when you are torn between wine and beer. The base is an easy drinking lager which is then refermented with Riesling grapes. The combination marries the jammy tart berry notes from the grapes with the crisp spiciness of lager. Sit back and be refreshed. (Served in a snifter) **-6.5**

NITRO

COLD COMPANION

OATMEAL STOUT / IBU 22 / ABV 5.1%

As the weather turns cold our choices in beer get darker. Oatmeal adds a silkiness to the body of this Stout as well as a nutty, toasty character that perfectly compliments the roasty espresso notes from the dark malts. **-5.5** brewed by *Tonya Cornett*

AMBER WAVES OF GRAIN

AMERICAN WHEAT / IBU 30 / ABV 5.8%

We took the classic American wheat ale and layered in different crystal malts. Giving this beer a nice complexity that will keep you wanting more. Uh, I'll have an Amber.. Make that an Amber Waves! **-5.5** brewed by *Shawn Kelso*

10 SAMPLER

10 beers in one visit to the pub. Includes all of our production beers. **-10**