

HOUSE COCKTAILS

THE BIG SWILL

Deep Eddy grapefruit vodka, St Germain, topped with Swill, over ice -9

CHIPOTLE BLOODY MARY

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

MARIT'S MEZCAL

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

COCO LOCO HITO

Bacardi rum, coconut milk, pineapple juice, lime, simple syrup, mint -11

10 BARREL OLD FASHIONED

Bullit bourbon, sugar cube, orange bitters, splash soda, garnished w/ orange peel & cheery-10

PEAR NECESSITIES

Wild Roots Pear Vodka, fresh grapefruit juice, St. Germain, garnished with fresh basil.. -11

TO-GO BEER

GROWLERS:

(64oz Glass)

Empty -8

Full -15

Refill -10

(32oz Glass)

Refill -5

FANCY BEER:

Spiral Staircase - 14

Jamaican Me Pumpkin - 12

Beer Nog - 12

Estonya - 12

16 Barrels - 12

Femme De la Rouge - 16

Rose Bois - 14

50/50 GROWLERS:

64 oz - 45

32oz - 30

25oz - 25

22OZ BOTTLES:

Apocalypse IPA -4

6-PACKS:

Apocalypse IPA -10

JOE IPA -10

Pub Beer -7

Cucumber Crush - 13

Raspberry Crush - 13

Trail Beer -9

Coconut Water (4-Pack) - 10

Passionfruit Hard Green Tea - 10

Peach Hard Green Tea - 10

Pearl IPA -10

Soft Core -10

Sinistor Black -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.

MARAGAS MALBEC -10/35

Aged 2 years. Hints of blackberries, chocolate, and plums.

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.

WANDERLUST WHITE, BEND OR -7/24

Crisp white blend with flavors of canteloupe and wild flowers.

MARAGAS PINOT GRIS, TERREBONNE, OR -9/30

Subtle honey, asian pear, and crisp citrus flavors.

MONTPARNASSE BRUT - 7

SWEETS

CARDAMOM BREAD PUDDING

Topped with Tillamook vanilla bean ice cream, candied citrus 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



@10BARRELBREWING



10BARRELBREWING



10BARRELBREWINGCOMPANY



BARRELBREWING10

UPDATED 5.3.19

BEERS ON TAP

HOPS

IPK

INDIA PALE KOLSCH / IBU 55 / ABV 5.0%

The best attributes of a Kolsch and an IPA come together for this hybrid beer. Pilsner and Vienna malts support the clean, crisp bitterness from German Noble Hops. A generous whirlpool addition and dry hop of New Zealand grown hops add an enticing aroma of citrus zest and tropical fruits. Kolsch yeast provides the semi-dry finish with subtle hints of champagne grapes. **-5.5**

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 IPA's... Just give it a try for yourself. **-5.5**

brewed by Jimmy Seifrit

CLOUDCHASER

IPA / IBU 67 / ABV 6.8%

Not for Bunny Hillers. This Comet Single Hop IPA was brewed to celebrate the new namesake lift at Mt. Bachelor. Drink Up, Crush the Mountain. **-5.5**

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**

PEARL IPA

DOUBLE IPA / IBU 75 / ABV 7.8%

The first beer Whitney brewed in the Portland brewhouse. The Pearl IPA is their best-seller, a perfect marriage of old and new-school IPAs, with classic notes of pine & grapefruit alongside bright tropical mango & guava. **-5.5**

brewed by Whitney Burnside

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**

WILD CARD

TRYE'D AND TRUE

RYE / IBU 22 / ABV 5.6%

We've tried it and it's true... This rye ale is full bodied with just enough hops and spice to roll off your tongue and leave you wanting more. **-5.5**

brewed by Shawn Kelso

EMPLOYEE BREWED

CHOCOLATE RAIN

OATMEAL STOUT / IBU 18 / ABV 5%

Designed and brewed by Alex Frilot, from our packaging crew! This rich and full bodied stout uses flaked oats for a silky smooth mouthfeel, and Cocoa-Plus (used to make oreo cookies) for a chocolately finish. This beer is guaranteed to deliver the flavor! **-5.5** *Brewed by Alex Frilot*

10 BARREL BREWING CO

SEASONAL

MAPLE BARREL AGED BEERNOG

BARREL AGED WINTER WARMER / IBU 20 / ABV 9.6%

This full bodied spiced Winter Warmer is just what you need to get out of the cold and enjoy. Tons of flavor from a blend of spices along with raisins, toasted oats, and cocoa nibs and 5 different malts. Aged in bourbon barrels that had been emptied and refilled with maple syrup, this is sure to warm your bones. (Served in a snifter) **-6.5**

brewed by Shawn Kelso

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**

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*

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**

NITRO

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

BOTTOMLESS

SCOTCH ALE / IBU 10 / ABV 6%

While daydreaming about skiing light, bottomless pow, enjoy this easy drinking dark ale with flavors of roasted malt and brown sugar. **-5.5**

brewed by Tyler Walsh & Brian Augello

10 SAMPLER

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

BEERS ON TAP

RADLER

SWILL

AMERICAN RADLER / IBU 4 / ABV 4.5%

Beer guy! Stop taking yourself so serious... our Swill was designed to throw down. We started with a base of German Berliner Weiss and added multiple layers of grapefruit to this summer crusher! **-5.5**

SOUR

ALLURE

SOUR / IBU 5 / ABV 4.5%

This delicate sour ale was brewed to have almost a champagne-like crisp body, thus accentuating the refined and delicate flavors of the prized Mangosteen Fruit. A sprinkling of German Saphir provides a clean and subtle hop balance. The post-fermentation addition of the tropical Purple Mangosteen adds nuanced sweet fruit flavors from lychee to peach, ripe berries to white grapes, and underscored by hints of vanilla and citrus. This fruit is unique and is interpreted differently by those who are lucky enough to relish its juicy glory. Give in to temptation and seize the chance to savor this ethereal ale, as it may not happen again. (Served in a snifter) **-6.5** *brewed by Ian Larkin*

APRICOT CRUSH

SOUR / IBU 4 / ABV 6.2%

A welcoming introduction to the world of sour beers... Our Apricot Crush is made from a Berliner Weiss base and then we add copious amounts of apricot to make this beer really pop. Light, crisp and refreshing. (Served in a snifter) **-6.5** *brewed by Tonya Cornett*

THIS IS IT

BRETT SOUR / IBU 10 / ABV 6.3%

From the barrel that's gonna go further. Instead of waiting for a sign or a miracle to tell us what our best barrel in the sour room is, we taste them all. We choose our favorite and most of it goes into other barrels to make them as good as our favorite. We saved a little bit of this funky, earthy, citrusy, complex, and delightful barrel aged sour wheat beer just for you. (Served in a snifter) **-6.5**

brewed by Bryon Pyka

VOIR ROUGE

CIDER W/ BRETT / IBU 0 / ABV 7.5%

This is a funky twist on a classic. We took our cider, added sweet and tart cherries to it, and re-fermented it in Pinot barrels with two different strains of Brettanomyces. This creates a cider with deep funk, tannins, and an earthy wine note. (Snifter) **-6.5**

brewed by Tonya Cornett

LEMON CRUSH

SOUR / IBU 10 / ABV 4.8%

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

(Served in a snifter) **-6.5** *brewed by Tonya Cornett*

CANS

PUB BEER

LAGER / IBU 18 / ABV 5%
-3

CUCUMBER CRUSH

SOUR / IBU 8 / ABV 5%
-5

RASPBERRY CRUSH

SOUR / IBU 8 / ABV 6.5%
-5