

# 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 bacon grilled cheese square, pepperoncini, olive, onion -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 & cherry-10

## PEAR NECESSITIES

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

## NEW MEXICAN ALOHA

Hatch Green Chili vodka, lime, pineapple juice, cilantro infused simple syrup, garnished with lime -11

# TO-GO BEER

## GROWLERS:

### (64oz Glass)

Empty-8

Full -15

Refill -12

### (32oz Glass)

Refill -6

## 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

## 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

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

### 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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UPDATED 6.8.19

# 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. -6

### APOCALYPSE

IPA / IBU 70 / ABV 6.8%

SAMPLER #6

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. -6

### BLOOD RUNS COLD

EAST COAST IPA / IBU 60 / ABV 5.6%

SAMPLER #5

This juicy East Coast Style IPA was brewed with Simcoe, Mosaic, and Equinox hops to provide an enticing hop aroma. Subtle sweetness from 84lbs of Blood Orange juice and zest balance the aggressive hop flavor. -6 *brewed by Ian Larkin*

### YOUNG SQUEEZEY

NEW ENGLAND STYLE / IBU 50 / ABV 6.2%

Some may call the "New England IPA" a trend, some call it a style, we call it wicked good. With a soft malt profile, low IBU, and a huge tropical hop profile, it drinks just like fruit juice. -6 *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. -6

### PROFUSE JUICE

HAZY IPA / IBU 45 / ABV 7%

SAMPLER #4

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. -6

### LGBTQ/PRIDE

HAZY IPA / IBU 45 / ABV 5.9%

SAMPLER #3

All beer is created equal, so Tonya brewed LGBTQ-IPA. It's a juicy, tropical, full flavored Hazy IPA that's unbashedly itself. Brewed with loads of Motueka and Sobra hops, it is truly everything you want in an IPA! \*contains lactose -6

*brewed by Tonya Cornett*

## 10 SAMPLER

10 beers in one visit to the pub. Includes all of the beers you need to try right now! -12

# 10 BARREL BREWING CO

## SOUR

### BAYWINDOW

BERLINER WEISSE / IBU 5 / ABV 5%

SAMPLER #10

This traditional Sour German Wheat Beer has a soft wheat malt body with a clean tartness and crisp finish. Baywindow Berliner is a true sessionable sour ale. Prost! (Served in a snifter) - 7 *brewed by Ian Larkin*

### 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) - 7 *brewed by Tonya Cornett*

### 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) - 7 *brewed by Tonya Cornett*

### OSHO ROLL

BRETT SOUR / IBU 20 / ABV 5.7%

You might say we got on a bit of a roll with using cardomom, lime and vanilla after the favorable outcome of the lassi-inspired kettle sour "The Osho". This time we took mixed culture fermented, wine barrel aged dark sour and added a trio of ingredients to it. Lime zippiness brightens the beer, while cardomom and vanilla mingle with the breadly malty character to create flavors reminiscent of Bend's favorite baked good. (Served in a snifter) -7 *brewed by Bryon Pyka*

## WILD CARD

### 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! -6

## DARK

### SINISTOR BLACK

BLACK ALE / IBU 28 / ABV 5.7%

SAMPLER #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. -6

### C4K

COFFEE PORTER / IBU 20 / ABV 6.4%

SAMPLER #9

We partnered with local roaster Coffee 4 Kids, who raise money for their family orphanage in El Salvador. They are the smallest roaster in Central Oregon which means they have the ability to roast small batches. We tasted 5 Ethiopian coffees from different parts of the country settling on one to pair with our chocolate porter featuring berry, cola, and cream notes. -6 *brewed by Tonya Cornett*

# BEERS ON TAP

## 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) -6

## NITRO

### BIG OL NITRO

IMPERIAL SPICED ALE / IBU 40 / ABV 8.3%

We infused an Imperial Spiced Amber with vanilla and lactose sugar to create the best spiced cake in a glass you will ever have. (Served in 12oz glass) - 7

*brewed by Bobby Jackson*

### IRISH STOUT

DRY IRISH STOUT / IBU 35 / ABV 5%

Not just for St Paddy's Day. Although it does taste extra amazing on that day! Nice roast with a dry finish. Nitro because it's just meant to be poured that way. Drink till yer GREEN! -6 *brewed by Shawn Kelso*

SAMPLER #8

## 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. -6 *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! -6

SAMPLER #2

## WHEAT WINE

### COCO MOLE

WHEAT WINE / IBU 26 / ABV 10.8%

In the 1980's American craft brewers replaced large amounts of barley with wheat in a barley wine and the wheat wine was born. We took this and ran with it, aging it in a blend of wheat whiskey and Oregon pinot noir barrels for over a year creating a complex array of tannic dark fruit and drying whiskey nuances. This big and bold libation is then layered with coco and mole spices for mind blowing sensory journey that will keep you captivated to the very end (Served in a snifter) -7 *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