

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

Bullitt 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:

Ambre Roche- 14

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

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

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BEERS ON TAP

NOT BEER

PASSION FRUIT HARD GREEN TEA

HARD GREEN TEA / ABV 5.0% (Served in a pint glass on ice) -5.5

MANGOSA

MANGO MIMOSA / ABV 7.2%

SAMPLER #10

This mimosa inspired drink is made from a blend of sparkling mango wine and fresh mango juice. It is grain and gluten free. (Served in a snifter) - 6.5

brewed by Peter Wolfe

HOPS

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

CLOUDCHASER

IPA / IBU 67 / ABV 6.8%

SAMPLER #5

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. -6

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

#45

IPA / IBU 60 / ABV 6.6%

As timeless as they come, #45 graces our taste buds as an Old School IPA. It was brewed this hoppy number in honor of one of our most legendary employees: Mark Carver. Using Cascade, Centennial, Simcoe, and Comet hops- this recipe has a warming bitterness with bright citrus and pine aroma. No matter what kind of beer drinker you are, everyone meets in the middle on this one: it's loveable across the board. Much like Carver himself who attracts a variety of people that immediately gravitate towards his warmth and personality. Think of this one as the Michael Jordan of beers: respected, loved and treasured for a life time -6

brewed by Ian Larkin

GIGANTOR

NORTHWEST RED ALE / IBU 60 / ABV 6.5%

Standing at 6'6", weighing in at 225 lbs., representing Bend Oregon is G-I-G-A-N-T-O-R, also known as Marlowe. This Northwest Red Ale is big and tall like the brewer. Marlow has proved with his first beer that he is our best brewer over 6'6". -6

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

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

brewed by Tonya Cornett

GINDULGENCE

SOUR / IBU 5 / ABV 5.5%

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

6.5

brewed by Tonya Cornett

SLINGIN' 'QUIDS

BRETT BERLINER WEISSE W/FRUIT / IBU 5 / ABV 5%

With the idea of creating a highly drinkable yet complex fruit-forward mixed-culter fermented sour beer (the kind of 'quids you can really sling, if you catch our drift). we took a sour wheat base beer and refermented it with a plethora of Northwest grown fresh apricots and blackberries. The resulting beer boasts a layered bouquet of ripe fruit, earthy funk, floral aromas and thirst-quenching acidity. (served in a snifter) -6.5

brewed by Bryon Pyka

WHEAT WINE

COFFEE AND CREAM

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 coffee and cream for mind blowing sensory journey that will keep you captivated to the very end (Served in a snifter) -6.5

brewed by Tonya Cornett

DARK

B.O.C - MEXI COCO

CINNAMON MILK STOUT / IBU 23 / ABV 4.7%

SAMPLER #8

What sounds better than a creamy, sweet, Milk Stout brewed with Cinnamon? How about we throw 4 tubs of Marshmallow Fluff into it and take some inspiration from Mexican Hot Chocolate? We didn't stop with the Fluff though, there is also Mexican chocolate, nutmeg, and vanilla in this beer. -6

brewed by Chris VanSickle

C4K

COFFEE PORTER / IBU 20 / ABV 6.4%

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

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. -6

HOGANS OATS

IMPERIAL OATMEAL STOUT / IBU 27 / ABV 8.3%

SAMPLER #7

Let me tell you something, brother! This Imperial Oatmeal Stout packed full of toasted rolled oats that will keep you strong all day long. The rich creamy head from the

Nitro pour will give you that epic horseshoe mustache you've always wanted.

brewed by Ian Larkin -6

SESSION

PRECEDENTIAL TWHEAT

SUMMER WHEAT ALE / IBU 21 / ABV 5%

SAMPLER #3

Start your day with this refreshing summer wheat ale. Soft wheat and malt flavors are accompanied by mild floral and spice qualities derived from German Noble Hops.

American Ale yeast gives this beer a clean and crisp finish. It's never too early for a

"Precedential Twheat". -6 *brewed by Ian Larkin*

SASQUATCH

GOLDEN ALE / IBU 23 / ABV 4.7%

Not quite a traditional blonde and not quite a golden. The crisp **SAMPLER #1** 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*

SMOOTH TALKER

PILSNER / IBU 35 / ABV 5%

SAMPLER #2

This is a classic Bohemian Pilsner brewed with traditional decoction mash to enhance body and malt complexity. We used Noble hops to give it the authentic hop character you expect from a pilsner. Made with traditional and exceptional quality in mind. -6

WILD CARD

RIESLING

EXPERIMENTAL / IBU 10 / ABV 7.5%

SAMPLER #9

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. -6

brewed by Jimmy Seifrit

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