

HOUSE COCKTAILS

THE BIG SWILL

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

#10BEAST MARGARITA

Hornitos Reposado, agave, lime, Cointreau, with Grand Marnier float -10

MARIT'S MEZCAL

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

DOUBLE RJ

Bacardi rum, Malibu, cranberry juice and pineapple juice, garnished with an orange -9

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, 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

Floresca -13

22OZ BOTTLES:

Apocalypse IPA -4

CANNED COCKTAILS

4-PACKS:

Moscow Mule -13.95

Bloody Mary -13.95

Greyhound -13.95

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

Profuse Juice -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.

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.

CONSTANTINO 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.

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



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10BARRELBREWINGCOMPANY



BARRELBREWING10

UPDATED 9.3.19

BEERS ON TAP

HOPS

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

SAMPLER #5

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 #4

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**

DURBAN HAZE

TERPENE IPA / IBU 50 / ABV 6.9%

SAMPLER #3

We designed a beer to combine the flavor and aroma of marijuana without the side effects of consuming it. We achieved this by using botanical terpene made to mimic the Durbin Poison strain. The Hazy IPA base was also brewed to showcase the strain with its big citrus punch. This beer lets you enjoy both worlds. **-6**

CARVER

IPA / IBU 55 / ABV 6.7%

Old meets new in this West coast IPA. Brewed with the intention of taking the classic IPA recipe and using new whirlpool and dry hopping techniques, we stumbled onto an IPA that is truly a crowd pleaser. Not too bitter, not too sweet, huge hop aroma and flavor, Carver is one solid IPA **-6 brewed Ian Larkin**

JUICY FRUIT

IPA / IBU 47 / ABV 5.8%

This is the juice box for adults. Simcoe, Mandarina Bavaria, and Galaxy delivers a juicy hop experience that is accentuated by a mellow malt sweetness. It's good to be a grown up.. Cheers! **-6**

EMPLOYEE BREWED

SMASH BROS. IPA

SMASH IPA / IBU 60 / ABV 6.6%

Take a break from the haze with this crispy boi special. Made to be an easy drinker, this unfiltered IPA contains only Pilsner malt, Mosaic hops, and love. Brewed for those looking for a beer to SMaSH. **-6 brewed by Joey Jackson & Kevin Bonnet**

CIDER

SOFT CORE

HARD APPLE CIDER / ABV 6.5%

SAMPLER #8

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) **-6.5**

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

10 BARREL BREWING CO

SOUR

GINZU

GINGER YUZU SOUR / IBU 5 / ABV 5%

Brewed with Ginger and Yuzu Zest, this light sour is exceedingly refreshing and is sure to cool you down on a hot Summer day **-6.5 brewed by Ian Larkin**

FLORESCA

BARREL AGED AMERICAN SOUR / IBU 8 / ABV 5.5%

Floresca is a salted peach sour ale borne from a collaboration of Wicked Weed and !0 Barrel. After brewing and months resting in pink tequila barrels that once held Wicked Weed's Oaxacan Sour ale, added depth, nuance and refermentation on peaches brought to the forefront already preset stone fruit notes. The addition of pink sea salt from Celtic Sea Salt Company completed this uniquely refreshing sour ale **-6.5**

brewed by Tonya Cornett, Bryon Pyka & Wicked Weed

CASTANA

BRETT SOUR / IBU 20 / ABV 5.5%

We chose a Mexican-style lager as an outside of the box choice to send off into wine barrels for a mixed-culture secondary fermentation. We then added high-quality dried Montmorency cherries to provide a gorgeous auburn hue to this dark chesnut colored ber and a rounded, tart fruitiness that melds perfectly with the rich, nutty maltiness and oaky, spicy notes from the base beer. (served in a snifter) **-6.5**

SAMPLER #9

brewed by Tonya/ Pyka

WHEAT WINE

COFFEE AND CREAM

WHEAT WINE / IBU 26 / ABV 10.8%

SAMPLER #10

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**

WILD CARD

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. **-6**

RADLER

SWILL

AMERICAN RADLER / IBU 4 / ABV 4.5%

SAMPLER #2

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**

10 SAMPLER

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

BEERS ON TAP

NITRO

BIG OL NITRO

IMPERIAL SPICED ALE / IBU 40 / ABV 8.3%

SAMPLER #7

We infused an Imperial Spiced Amber with vanilla, lactose sugar and loads of coconut. Think spiced cake with coconut frosting! (Served in a snifter) **-6.5**

brewed by Bobby Jackson

GANJA GOO BALL

NITRO / IBU 20 / ABV 6.6%

We used all the ingredients found in the classic head-changing treat to create this rich Nitro beer. Chocolate, toasted oats, peanut butter, honey and milk sugar are topped off with a dash of OG Kuch inspired terpenes. (Contains Lactose)

brewed by Ian Larkin -6

SESSION

SASQUATCH

GOLDEN ALE / IBU 23 / ABV 4.7%

SAMPLER #1

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**

MONEY CAT

JAPANESE LAGER / IBU 15 / ABV 4.5%

If you are looking for light and refreshing, then look no further. We concocted an exceptionally smooth Japanese rice lager with a subtle floral hop aroma. **-6**

brewed by Tonya Cornett

IPK

INDIA PALE KOLSCH / IBU 55 / ABV 5.0%

SAMPLER #6

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 brewed by Ian Larkin**

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. **-6**

REDEUX

STRONG ALE / IBU 55 / ABV 9.2%

Brought back to life from an old recipe, this rich and complex Strong Ale pours a ruby hued red with a soft tan head. Sweet caramel malts, hints of dried fruits, and subtle nuttiness are perfectly balanced by a well rounded hop bite. **-6 brewed by Ian/Tonya**