

# House Cocktails

10 Barrel hand crafted cocktails are curated and brought to life by the skilled members of our bar team. Like a drink? Let 'em know!

## Hot Apple Toddy 10

Bulleit Bourbon, lemon, hot apple cider

## Catch Me if You Can 8

House spiced rum, molasses, ginger

## Sake Collins 12

Dry Sake, Vodka, St. Germain, lime juice

## Chai White Russian 10

Vodka, Kalua, Chai, Oat milk, dash of cinnamon

## Toasted Coconut Old Fashion 11

Bourbon, toasted coconut simple, walnut bitters

## Up in Smoke 12

Mezcal, tumeric, honey, jalapeno, coconut milk

\*Not feeling smokey? Try it with bourbon

## West Side Margarita 11

Tequila, lime, orange, triple sec, tajin salt rim

## High Desert Mule 10

Ginger vodka, lime, Humm Kombucha

# Wine

## 10 Barrel Sparkling Wine 12 (served in 12oz can)

We partnered with a very exclusive winery in the northwest to create a sparkling wine in a can!

White - Chardonnay and Pinot Gris blend, dry, crisp finish

Rose - Pinot Noir, with notes of strawberry

**Stoneleigh 9/36** Sauvignon Blanc

**Four Graces 12/37** Pinot Gris

**Stoller 12/37** Chardonnay

**Chehalem Valley Reserve 11/35** Rose

**Eola Hills 9/36** Pinot Noir

**Clone 7 8/30** Cabernet Sauvignon

**NxNW 9/36** Red Blend

DRINKS  
BEER +

## HOPS

### Apocalypse | 7 India Pale Ale / 6.8% ABV / 70 IBU

The send is near and it pairs well with gravity! This west coast style IPA is 10 Barrel Brewing Co.'s flagship beer. Apocalypse is hop-forward, perfectly balanced with a medium-bodied mouth feel and finishes crisp and dry. This results in a very drinkable IPA.

### Nature Calls | 7 Mountain IPA / 6.5% ABV / 40 IBU

West Coast IPA meets East Coast IPA and somewhere in the middle you get the Mountain IPA. This beer has the big juicy hop profile the IPA lover craves, paired with a restrained bitterness and a refreshingly smooth dry finish.. When Nature Calls its hard to resist..

### Cloud Mentality | 6 Hazy IPA / 6.7% ABV / 50 IBU

This Hazy IPA was brewed to showcase the potential of the highly sought after Strata Hop. Big juicy tropical fruit notes are backed up with sticky-sweet kind bud aroma. The bitterness is mild and balanced with a medium malt body. Cheers!

### O.G Wheat | 7 Wheat IPA / 6.6% ABV / 70 IBU

OG Wheat IPA gives props to the original gangsters of the beer scene in the Northwest. Wheat beers and IPA's are generally considered to be on opposite sides of the spectrum but we beg to differ...

### Ignition IRA | 7 IRA / 7.5% ABV / 66 IBU

This India Red Ale was brewed to try some of our new hopping techniques in a classic NW style. A medium body of Pale and Crystal malts is topped by generous additions of Bravo, Mosaic, and Simcoe hops for an enticing hop aroma. This beer is sure to please the Hop and Malt lovers alike

### Paddle Capitan | 7 IPA / 6.7% ABV / 55 IBU

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.

### Full Nelson Hazy | 7 IPA / 6.5% ABV / 45 IBU

We found out Nelson hops have more thiols than just about any other hop. What does this mean to you? More biotransformation = tons and tons of tropical aroma and flavor.

## SESSION

### Ofrenda | 7 Chili Lime Kolsch / 5.5% ABV / 27 IBU

Brewed for Hispanic Heritage month. Ofrenda started as a Kolsch and was then aged on zested lime, jalapeño, and habanero. Celebrate Día de Los Muertos with this zippy and slightly spicy pint! ¡Salud!

### \$\$ Bills Y'all | 6 Cream Ale / 5% ABV / 20 IBU

We went with a classic pre-prohibition recipe to create this extremely easy drinking ale. Brewed with a touch of flaked corn to keep with tradition, this cream ale will certainly please the palate on any day of the year.

### Sasquatch | 7 Golden Ale / 4.6% ABV / 23 IBU

Not quite a traditional blonde, but not quite a golden, the crisp Boise blonde is light enough bodied to be your every day go to with a smooth blend of hops to keep things interesting.

### Fresh Hop Money Cat | 7 Lager / 4.5% ABV / 25 IBU

It's fresh hop time! No it's not! We were able to secure Azacca fresh frozen cryo hops that we used to dry hop Money Cat Rice Lager. It has pronounced fresh hop aroma and flavor without adding bitterness or grassiness.

## NITRO

### Evolve | 7 Belgian Strong Ale / 9.6% ABV / 28 IBU

This Belgian Strong Dark has intense malt sweetness reminiscent of raisins, plums and dark cherries. An underlying spiciness from the yeast plays nicely with the slightest hint of orange.

## FLIGHT

### 10 Barrel Sampler | 12

1. Nature Calls 2. Redeux 3. Sasquatch 4. Full Nelson Hazy 5. OG Wheat 6. Cloud Mentality 7. Seize the Day 8. Pear Deface 9. Skin In The Game 10. Interdimensional Bean

## WILD CARD

### Pear Deface | 7 Doppelbock / 8% ABV / 30 IBU

We have our own opinion on this German-style pale doppelbock that was aged in oak barrels that previously held pear brandy - it's amazingly delicious. But Germans are obsessed with it. Oh well, we're Americans and ruin everything.

## CIDER

### Refreshy | 7 Cider / 6.8% ABV

We took our house dry cider and added pomegranate to it for a fruit combination that melds together perfectly and finishes with a light sweetness..

## SOUR

### Seize The Day | 7 Dry Hopped Farmhouse Ale 5..7% ABV / 20 IBU

This experimental golden-colored ale underwent a re-fermentation over Oregon-grown pears, which gave the beer a mild, pleasant fruitiness, along with a light tartness and a complex, slightly funky Brettanomyces character. A dry hopping with El Dorado and Hallertau Blanc kicks up the fruitiness and adds pleasant grassy notes

### Skin In The Game | 7 Gose 5..7% ABV / 5 IBU

We took a classic Leipzig Gose' and added a pile of fresh Kumquat, pureed peels and all, to create this super bright and refreshing citrus sour.

### State of the Art | 7 Gin Barrel Aged Sour / 6.5% ABV / 10 IBU

This gin barrel aged sour ale utilized a short conditioning period on cocktail grapefruit zest and fresh rosemary to finish with a juicy, lightly piney, cocktail-inspired flavor profile.

### Apricot Crush | 7 Sour / 6.2% ABV / 7 IBU

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.

## DARK

### Redeux Strong Ale | 7 Strong Ale / 9.2% ABV / 55 IBU

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. Cheers!

### Interdimensional Bean | 7 Vanilla Porter / 6.5% ABV / 20 IBU

This Brown Porter is somehow both incredibly quaffable and also somewhat dessert-like. The addition of Madagascar Vanilla Bean enhances the rich chocolate malt character and silky mouthfeel.

## BOTTLES AND CANS

### Goat Thieven' Low Life | 6 Cocktail-Inspired Ale / 4.5% ABV / 30 IBU

This thirst-quenching cocktail-inspired ale was brewed in collaboration with our friends at San Simón. Inspired by the Aperol Spritz.

### Out Loud IPA | 7 Hazy IPA / 6.5% ABV / 45 IBU

The Out Loud Project is an all new collaborative, brewing series dedicated to giving back to LGBTQ+ community. The three organizations (Everywhere is Queer, Goldspot Brewing and 10 Barrel) combined their talent and vision for this project to develop this collab, Hazy IPA. The proceeds of this beer will be going to Everywhere is Queer and Out Central Oregon.

### Gindulgence | 6 Barrel Aged Sour / 5.5% ABV / 5 IBU

This sophisticated sour ale was brewed with Oregon Peaches and German Chamomile. Once mature it spent a long while mingling with Ransom Gin Botanicals.

**\*\*2022 GABF GOLD WINNER!\*\***

### Jamaican Me Pumpkin | 7 BA Imperial Pumpkin / 9.1% ABV / 30IBU

We had a theory that you could age almost anything in a Jamaican Rum Barrel and it would taste great so we decided to test that theory with an Imperial Pumpkin Ale. With over a year in the barrels we came to one conclusion: We were right!