

# APRE-SKI MENU

## Monday - Friday 2 - 5pm

**\$4 Draft Beer - When you show us your  
lift ticket or season pass**

Shot & 12oz beer of the day 6

Beer Nuts 6

Wings SM 9

Pork Belly Bites 9

Mini Nachos 9

Cheap Fun - Burger and a Beer 17

\*\*Please show us your pass before ordering\*\*

## House Cocktails

### West Side Margarita 11

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

### Abuelita's White Russian 14

Mezcal, ancho liquor, Mexican chai chocolate, cream

### Ancho Paloma 12

Tequila blanco, ancho reyes, grapefruit, tajin salt rim

### The Nutcracker 10

Hazelnut espresso vodka, iced coffee, toasted coconut, orange

### Toasted Coconut Old Fashion 11

Bourbon, toasted coconut simple, walnut bitters

### Hot Apple Toddy 10

Bourbon, hot apple cider, lemon, honey

## Wine

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

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

**Rose** - Pinot Noir, with notes of strawberry

**Wairau 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**

DRINK  
BEER  
+  
SKIS

**JUST GETTING OFF THE  
MOUNTAIN?  
CHECK OUT OUR  
APRE-SKI MENU!**

**MONDAY-FRIDAY 2-5PM**

## HOPS

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

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.

### **Cascade Fade | 7 Pale Ale / 5.6% ABV / 38 IBU**

A classic Pale Ale brewed with both Cascade and Strata Hops, balanced with a medium malt body of Two Row, Munich and Crystal malts.

### **Cloud Mentality| 7 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!

### **South of Heaven / 7 CDA / 7.1% ABV / 71 IBU**

This CDA was brewed with Talus and Strata hops to provide an aggressive citrus and pine flavor

### **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. Amazingly balanced, ultra refined and incredibly quaffable..

## SESSIONS

### **Camp Vibes | 7 Golden Ale / 4.6% ABV / 25 IBU**

We teamed up with Poler to create a bright Golden Ale with Cascade Hops and a hint of fresh lemon. This recipe has a breezy flavor and a light body for when you're posted up by the campfire or hanging on the river with your crew.

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

If you are looking for light and refreshing then look no further. We concocted an exceptionally smooth traditional Japanese rice lager with a subtle floral hop aroma. \*Gold Medal - 2021 Oregon Beer Awards\*

### **Prazise Kolsch | 7 Kolsch / 5.5% ABV / 27 IBU**

An easy drinking German classic, this Kolsch is designed to drink rain, snow, or shine, on the slopes or on the water, on the trail or on the couch, Sip it slow or take it down. Whatever your style...enjoy!

### **Guava Sunrise | 7 Fruited Wheat Ale / 5% ABV / 17IBU**

This session wheat ale is loaded up with guava and passionfruit to transport you to a tropical paradise during the winter months. No need to beat the heat, but there is always time to find your beach!

## DARK

### **Steep Pow | 7 Winter Stout / 7% ABV / 60 IBU**

What makes Pray for Pow better?! Coffee!! A small batch was brewed special to accommodate the coffee addition. Then it was aged with 120 lb of Thump coffee which is about 2 lb per barrel!

## 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.

## 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.

## FLIGHT

### **10 Barrel Sampler | 12**

1.Cascade Fade 2. Sugar Daddy 3. Camp Vibes 4. Prazise Kolsch 5. Redeux 6. Money Cat 7. Cloud Mentality 8. Castle of Memories 9. The M&J 10. South of Heaven

## FANCY BEER RELEASE

### **Castle of Memories | 7 Barrel Aged Lager with Peaches 8.5% ABV / 30 IBU**

Combining Old-World techniques in lager brewing and barrel-aging with the allure of fresh fruit, the bread and toffee notes of this robust German lager dovetail into the oak and wine character of the barrels, only to be brought to new life with the addition of Colorado-grown Palisade peaches. \*\*Served in 12oz bottle

## WILD CARD

### **Do Not Deface the Doppelbock| 7 Heller Doppelbock / 7.3% ABV / 20 IBU**

Although much of this batch of German-style pale Doppelbock was brewed to be aged in oak barrels, this portion was not oak aged. Because we knew that the beer purity-obsessed German beer gods are watching our every move, this rich, bready, malty lager was left un-defaced for your enjoyment.

### **Bananorama | 7 Barrel Aged Stout /10.6% ABV/30 IBU\* \***

You can tell from the name this is no boring barrel aged beer. We aged Imperial Stout in Brown Sugar Rum casks then finished it with a healthy dose of Banana puree. Robust chocolate and coffee are underscored with a delicate spicy character highlighting the banana and rum goodness.

### **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!

### **Sugar Daddy | 7 Pastry Stout / 11% ABV / 30 IBU\* \***

Pastry Stout is as close to eating beer as you can get. Rich, silky, Imperial Stout is aged on coconut, almonds and Brazilian Amberana wood to create this tantalizing treat

## SOUR

### **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.

### **What The...Blueberry Lemon Bar | 7 Smoothie Sour / 6.5% ABV / 10 IBU\* \***

We're no strangers to adding fruit to sour ale, but for this series of smoothie sours we added waaayyyy more than we've ever even considered. By conditioning the beer on an insane amount of blueberry puree, citrus zest and juice, and graham cracker, we packed all the flavors of a lemon bar topped with blueberries right into your glass. Expect your beer to look more like a smoothie.

### **The M&J | 7 BA Sour / 6.4% ABV / 10 IBU\* \***

This beer was inspired by spending many nights at the best place in Bend to drink tequila, M&J Tavern. Instead of serving high end tequilas with a lime, M&J suggests a superior flavor combination - orange and cinnamon. Inspired by this marriage of flavors, we took a mixed culture sour wheat beer that was aged in pink tequila barrels and finished it with a healthy dose of orange zest, orange juice, and saigon cinnamon. Thanks CJ!

## BOTTLES AND CANS

### **Goat Thievin' Low Life / Cocktail-Inspired Ale/4.8%/ 30 IBU**

This cocktail-inspired beer was brewed in collaboration with San Simon and combines a light, drinkable ale with additions of citrus zest, lime juice, rhubarb, and gentian root

### **Sugar High | 6 Pastry Stout / 11% ABV / 30 IBU**

We asked ourselves the age-old question. How much flavor can one beer contain? In an effort to create the richest, most decadent chocolate character, we blended three batches of pastry stout then added a truly absurd amount of coconut and toasted almonds. Over the top? Maybe. Delicious? Absolutely.

### **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!\*\*