

HOPS

APOCALYPSE brewed by Jimmy Seifreit
IPA / IBU 70 / ABV 6.8%

SAMPLER #3

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

PROFUSE JUICE brewed by Tonya Cornett
HAZY IPA / 45 IBU / ABV 6.5%

The focus of this addicting Hazy IPA was to bring out all of the tropical juicy hop flavors we could while keeping the bitterness in check and balanced. Huge whirlpool additions and multiple Dry Hopping did the trick. -6

ALL WAYS DOWN brewed by Ian Larkin
IIPA / IBU 75 / ABV 9%

SAMPLER #6

This Double IPA is a full on assault of hop flavor and aroma. We brewed Double Down with Azacca, Mosaic and Simcoe concentrated hop lupulin pellets known as Cryo Hops. If you like IPAs you'll love this! -6

HAZY SOUR IPA brewed by Bryon Pyka
SOUR IPA/ IBU 30 / ABV 7%

Let's get this out of the way - sour IPAs usually suck. This one, however, does not suck...it is delicious. We took a juice bomb of a hazy IPA, blended it with oak aged, mixed culture sour ale, and gave it a healthy 2nd dry hop. The final product is a hazy IPA with mild bitterness and tartness that's bursting with citrus, stone, and tropical fruit flavors. (Served in a snifter) -6.5

JUST THE HOPS brewed by Bend Brew Team
IPA / IBU 45 / ABV 3.9%

If you're looking for a beer that's packed with hoppy flavor but won't pack on the pounds, this is the one for you! Clocking in at 99 calories per 12oz serving, you can enjoy this Session IPA guilt-free. Cashmere and Bru-1 hops give this beer it's lemongrass and pineapple character, and a small dose of Monkfruit extract helps balance the bitterness of the hops with a touch of natural, zero-calorie sweetness. -6

IPK brewed by Ian Larkin

INDIA PALE KOLSCH / IBU 45 / ABV 5%

When 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

DARK

SINISTOR BLACK brewed by Shawn Kelso
BLACK ALE/ IBU 28 / ABV 5.7%

SAMPLER #4

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 brewed by Tonya Cornett

COFFEE PORTER/ IBU 20 / ABV 6.3%

SAMPLER #10

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

STILL DREAMING

BARREL AGED IMP. PORTER /IBU 30/ABV 8.5%

SAMPLER #2

Brewed as a thank you gift for all our wonderful employees, we had a few kegs left to share. This imperial porter was aged for 8 months in a combination of maple syrup, cinnamon whiskey, and vanilla extract barrels. Then we added green cardamom pods and vanilla beans to round out the flavor profile on this chai tea inspired beer. Thanks to all the hard working folks that keep 10 barrel humming! -6.5

NITRO

RIO BROWN brewed by Ian Larkin
BROWN ALE/ IBU 25 / ABV 5.7%

Very subtle notes of chocolate, caramel, and roast malts round out this well balanced and easy drinking American Brown Ale. -6

TASTY DROP brewed by Tonya Cornett
BARREL AGED /30 IBU /ABV 13.6%

A blend of dark beers comprises the backdrop, part of which was aged in Port barrels, for the drama of cherries and boysenberries to unfold. The result is a supremely decadent tasty treat to the last drop. (Served in a snifter) -6.5

FANCY BEER - NEW RELEASE

OLD STONEY brewed by Bryon Pyka
BARREL AGED SOUR / IBU 10 / ABV 6.5%

SAMPLER #9

Fresh stone fruit is bountiful here in the Pacific Northwest, so we made a barrel-aged sour wheat beer to showcase the fruit of the region. Exquisite fruit flavors and hints of oak and funk are made possible by the use of over 3 lbs per gallon of fresh nectarine and plum and extended mixed culture fermentation in wine barrels. *Gold Medal - 2020 Best of Craft Beer Awards, Silver Medal - 2020 Oregon Beer Awards*. SERVED IN 16OZ BOTTLE - 14

SESSION

SASQUATCH brewed by Shawn Kelso
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

MONEY CAT brewed by Ian Larkin
JAPANESE LAGER/ IBU 15 / ABV 4.5%

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. -6

SMOOTH TALKER brewed in Bend
PILSNER/ IBU 35/ ABV 5%

This classic German Pilsner is a favorite of the Brewers. We use Noble hops to give it the authentic hop character you expect from a Pilsner and a crisp finish. Made with tradition and exceptional quality in mind. -6

SOUR

MAYBELLE brewed by Bryon Pyka

BARREL AGED SOUR / IBU 10 / ABV 6%

SAMPLER #5

You might think we were barking up the wrong tree by making a barrel-aged sour ale that evokes the flavors of freshly baked peach cobbler. But we reckon this oak aged sour wheat beer that we re-fermented with 2 pounds per gallon of fresh Pacific Northwest-grown donut peaches and hit with a dose of Saigon cinnamon, vanilla, and lactose is as tasty as all get out. (Served in a snifter) -6.5

POG-SICLE brewed by Bryon Pyka
KETTLE SOUR/ IBU 10/ ABV 5.5%

SAMPLER #8

Remember those stupid POG things that people used to trade in the 90s? Did you know they were named after POG juice, which has passion fruit, orange, and guava in it? Pointless nostalgia aside, we added those 3 fruits to a dry hopped kettle sour, then also added vanilla and lactose. If hoppy

WILD CARD

GOAT THIEVIN' LOW LIFE brewed by Bryon Pyka
COCKTAIL-INSPIRED ALE / IBU 30 / ABV 4.5%

This thirst-quenching cocktail-inspired ale was brewed in collaboration with our friends at San Simón, one of the absolute best places to hork down a cocktail and shower a Mayan deity with offerings. Inspired by their practice of spiking beer with lime juice and a certain red-orange colored aperitif, we added lime juice, citrus zest, rhubarb, and gentian root to a crisp, drinkable base to create a beer like none you've ever had. -6

PINEAPPLE EXPRESS TERPENE BEER - 4/20 SPECIAL
TERPENE BEER / IBU 14 / ABV 5%

SAMPLER #7

We designed this beer to combine the flavor and aroma of marijuana without the side effects of consuming it. We achieved this by infusing our Pub Beer lager with a combination of natural botanical terpenes to purposely mimic the Pineapple Express marijuana strain. Best of both worlds in one glass! (THC AND CBD FREE) Comes with a gift from our friends at Tokyo Starfish... -6

CAPTIVATOR brewed by Tonya Cornett
DOPPELBOCK / IBU 21 / ABV 7.6%

It's not often that Malt is King but toast, caramel, toffee and light fruitiness dominate with just enough hops for balance in this traditional Doppelbock. Soft lingering sweetness leaves your taste buds happy while moderate alcohol warms your heart. -6

PUP BEER

GOOD SIT PUP ALE

Crafted from unfermented wort with a kick of glucosamine and chondroitin; this easy-lapper was designed to hydrate your furry friend and keep joints primed for optimal zooming #DrinkGoodSit. (Served in a bowl) - 3

ALL PROCEEDS GO DIRECTLY TO: STREET DOG HERO

10 BARREL BREWING CO

WEST SIDE COCKTAILS

SUMMIT SUNRISE

Vodka, strawberry, and lemonade, finished with fresh basil -9

CIERA'S SANGRIA

Rose, raspberry liqueur, brandy, soda and berries- 9

CHERRY SLICE

Rum, cherry liqueur, lemon and lime, topped with soda and finished with mint - 10

WEST-SIDE (BEST-SIDE) MARGARITA

Tequila, freshly muddled lime and orange, fresh squeezed juice, triplesec, finished with a tajin salt rim - 9

10 BARREL BLOODY MARY

House made spicy and savory bloody mary mix, vodka, topped with dark ale and finished with a tajin salt rim -10

BUFFALO JULEP

Buffalo Trace Bourbon, fresh muddled basil and mint, simple, topped with soda - 12

MEZCARITA

Mezcal, Grand Marnier, lime, lemon, and pineapple with a half salt rim - 14

BEER & COCKTAILS TO GO

6-PACKS:

Apocalypse IPA - 10
JOE IPA - 10
Pub Beer - 7
Cucumber Crush - 13
Raspberry Crush - 13

Pearl IPA - 10
Soft Core - 10
Profuse Juice - 10
Hazy Trail - 10
Pub Beer 18PK - 15

4-packs:

Vodka Soda - 9.95
Greyhound - 13.95
Moscow Mule - 13.95
Margarita - 13.95

WINE

RED

MARAGAS CENTRAL OREGON MALBEC, OR -12/37
Rich Oregon fruit and earthy notes.

CLONE 7 CABERNET, WA - 8/30
Fruity, Juicy & Smooth, Oaky & Rich & Full.

NXNW RED BLEND, WA - 9/36
Fresh blackberries, dark chocolate, roasted coffee and violets.

EOLA HILLS PINOT NOIR, OR - 9/36
Pomegranate, black cherry, strawberry

ROSE

CHARLES AND CHARLES ROSE, WA -8/30
Peach, melon, pit fruit, and red berry

WHITE

STOLLER CHARDONNAY, OR -12/37
Lemony scent and bone-dry flavors that carry a salt-air crispness.

LANGE PINOT GRIS, OR -12/37
Aromas of white lily, pear & melon w/ slight spice & strawberry.

WOLFTRAP VIOGNIER CHENIN BLANC, S. AFRICA -9/32
Spicy & aromatic white blend that has been French Oak matured.

SEGURA VIUDAS BRUT - 8
White fruits, citrus, tropical fruits, and light floral notes.

FEELING FANCY?

Enjoy Fancy Beer at the pub or at home!

Ambre Roche - 14
Jamaican Me Pumpkin - 12
Estonya - 12
Femme De la Rouge - 16
Vino De Grano - 13

Rose Bois - 14
Paxton Project - 10
Belle Fraise - 12
Floresca - 13



CHARITY OF THE QUARTER:

THINK WILD!

Think Wild is your local non-profit wildlife hospital and conservation center in Bend Oregon. Their mission is to inspire the high desert community to care for and protect native wildlife.

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CHEERS!