

## HOPS

**PROFUSE JUICE** \$1 PER PINT DONATED TO THINK WILD!

**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

**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 IPAs... Just give it a try for yourself. -6

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

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

**JOE IPA** brewed by Shawn Kelso  
**IPA / 70 IBU / 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

**EQUATORIAL HAZE** brewed by Tonya Cornett  
**IPA / IBU 45 / ABV 6.8%**

SAMPLER #4

Taking the haze craze to the next level, we added pineapple and guava to the fermentation along with Sabro hops for a delicious tropical twist. -6

**SNAKE RUN** brewed by Kay Witkiewicz  
**DOUBLE IPA / IBU 60 / ABV 8%**

SAMPLER #7

Full of twists and turns, every Snake Run has a path of its own and this recipe is just the same. Hops ripping with nuances of white grapefruit, mango and passionfruit, then rolling down smooth onto a soft malt backbone, this beer is perfectly balanced but with an ABV to look out for. We recommend wearing a helmet! -6

## DARK

**VINO DE GRANO**  
**HEAT WINE W GRAHAM CRACKER** IBU 26 / ABV 10.8%

SAMPLER #2

This wheat wine ale was aged in whiskey and Oregon pinot noir barrels for a complex array of tannic dark fruit and drying whiskey nuances. Then it was layered with graham crackers for a mind blowing sensory journey that will keep you captivated until the very end. \*Silver Medal - 2020 Oregon Beer Awards, Bronze Medal - 2020 Best of Craft Beer Awards\* -6.5

**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

## 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 - FROM A BOTTLE

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

SAMPLER #8

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

**TWHEAT** brewed by Ian Larkin  
**WHEAT ALE / IBU 21 / ABV 5%**

SAMPLER #5

Start your day with this refreshing 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

**REEL GOOD** brewed by Ian Larkin  
**KOLSCH / IBU 24 / ABV 5%**

Brewed using traditional methods and subtle Champagne-like fermentation, this Kolsch-style summer ale is clean, crisp, balanced, and almost as light as a dry fly. Fish it Well and Drink Beer Outside! -6

## WILD CARD

**HOLD THE FLOOR** brewed by Bryon Pyka  
**BARREL AGED SOUR W/ COFFEE / IBU 10 / ABV 6.5%**

SAMPLER #9

Every so often we team up with our friends at Backporch Coffee Roasters to find a different variety and roast of coffee to infuse into a mixed culture sour beer. This particular variety was grown in Costa Rica and used the black honey process, which creates a uniquely fruity & full bodied coffee. The bright acidity and fruitiness of the beer compliment the berry and fudge notes contributed by the coffee. A beer not to be missed by coffee lovers! -6

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

SAMPLER #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

## CINCO DE MAYO SPECIALTY BEERS

**TEPACHE KOLSCH** brewed by Tyler Berg  
Inspired by tepache, a fermented beverage made from the rinds of pineapples. This kolsch is infused with pineapple, cinnamon and piloncillo (Mexican brown sugar). It makes for a juicy refresher with a hint of cinnamon and baked pineapple. -6.5

**CHICO PICANTE** brewed by Kevin Bonnet  
This Imperial Stout is inspired by Mexican hot chocolate. This beer was steeped in Ancho and Arbol chili peppers, then spiced with Chocolate, Vanilla, Lactose, Cinnamon and Nutmeg for a touch of heat and a touch of sweet. At 9.8% ABV, this hot chocolate is warm enough to enjoy cold. -6.5

**PRIMAVERA** brewed by Seth Townsend  
We took Cucumber Crush and added a fresh dose of cilantro and enough jalapeño seeds to plant a garden, resulting in a taste full of Spring! -6.5

**CHERRY LIME SOUR** brewed by Jose Ruiz  
We started with our dry cider and blended in fresh cherries for an added sweetness and fresh lime zest making for a tart finish -6.5

# 10 BARREL BREWING CO

## COCKTAILS

### SUMMIT SUNRISE

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

### TEE TIME

Earl Gray tea infused gin, sweet and dry vermouth, fresh squeezed grapefruit and finished with a twist -11

### SUMMER SANGRIA SPRITZER

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, freshly 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

Raspberry Crush - 13

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!