

# 10 BARREL BREWING CO

TRY OUR 10 SERIES! -12

## HOPS

### ALL IPA

#### SESSION IPA / IBU 45 / ABV 5%

Inspired by the "All Are Welcome" stickers in our doors, we brewed ALLIPA to be a beer for everyone. With notes of dank Strata hops and pineapple-y El Dorado and Sultana hops ALLIPA is a light, refreshing session IPA without even a hint of hate. A portion of proceeds from this beer help benefit local LGBTQIA+ orgs in your area! -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 finally arrived on the perfect name for this IPA... JOE. -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

### PROFUSE JUICE

#### 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

#### CRYO JUICE brewed by Ian Larkin IPA / 50 IBU / ABV 4.5%

We took one of our most popular IPA recipes and replaced all of the hops with concentrated lupulin pellets called Cryo Hops. The resulting IPA has a huge juicy aroma, mild bitterness, and a medium body. -6

#### DOUBLE DOWN brewed by Ian Larkin DOUBLE IPA / IBU 75 / ABV 9%

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

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

SAMPLER #7

Hops ripping with nuances of white grapefruit, mango and passionfruit, onto a soft malt backbone, perfectly balanced but with an ABV to look out for. -6

## DARK

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

SAMPLER #4

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

#### MORE IS MORE brewed by Tonya Cornett STOUT / IBU 20 / ABV 8.8%

SAMPLER #10

Pastry Stout+Chocolate+Coconut= German Chocolate Cake. You have to taste it to believe it. Drink your cake!. (served in a snifter) -6.5

#### DREAM INTERRUPTED BARREL AGED IMP. PORTER / IBU 30 / ABV 9%

SAMPLER #2

Aged for 8 months in a combination of Maple Syrup, Cinnamon Whiskey, and Vanilla Extract barrels. We added green cardamom pods and coffee roasted locally by our friends at Backporch Coffee Roasters (Served in a snifter) -6.5

## WILD CARD

#### 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. -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

### MOLE MADNESS

#### IMPERIAL PORTER / IBU 30 / ABV 11.9%

Inspired by the flavors in Mexican Molé sauce, we began with an Imperial Porter that had savory deep dark chocolate notes. We added cinnamon and a kiss of cayenne, seamlessly melding these delectable ingredients. (Served in a snifter) -6.5

## SESSION

#### SASQUATCH brewed by Shawn Kelso

SAMPLER #1

#### GOLDEN ALE / IBU 23 / ABV 4.7%

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 -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

#### TWHEAT brewed by Ian Larkin

#### WHEAT ALE / IBU 21 / ABV 5%

SAMPLER #5

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

## SOUR

#### TROPICAL LULLABY brewed by Tonya Cornett

#### SOUR W/ COCONUT AND LIME / IBU 10 / ABV 6.1%

In typical 10 Barrel fashion, we threw in more coconut than we had ever used in a beer up to this point. We added a touch of lime to brighten and bring together the flavors -6

#### BOZO BUCKETS brewed by Bryon Pyka

#### FARMHOUSE ALE / IBU 15 / ABV 5.7%

SAMPLER #9

Once mature it spent a long while mingling with Ransom Gin Botanicals. The resulting beer is complex yet elegantly refined. Go ahead and indulge. r we'd previously fermented a wheat beer and racked it off the fruit, this rye saison was sent back in to mingle with the colorful kaleidoscope of fruit flavors and create an entirely new circus of herbal, floral, and earthy aromas. -6.5 (served in a snifter)

SAMPLER #8

#### STRAWBERRY CRUSH brewed by Tonya Cornett

#### SOUR / IBU 10 / ABV 5.2%

Tonya's done it again! She started with a tart Berliner Weiss base and then fermented it on fresh strawberries for just the right amount of sweetness and a touch of cayenne to really make the flavor pop. (served in a snifter) -6.5

# 10 BARREL BREWING CO

## COCKTAILS

### SUMMIT SUNRISE

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

#### 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

#### GAZELA VINHO VERDE ROSE, PORTUGAL - 7/25

A slight prickle of fizz that emphasises its bouquet of red fruits and tropical fruits. Light and fresh.

### 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!