

# PIE PRE-SALE -

Order your Thanksgiving pie today and pick up Tuesday or Wednesday

## Sweet Potato Cheesecake 20

Graham cracker crust, chocolate ganache, sweet potato cheesecake, toasted marshmallow fluff

## BITES

### Beer Nuts 8

Mixed nuts with honey and chipotle roasted peanuts, salted hazelnuts, and dried cranberries

### Wings SM 9 LG18 - SPECIAL SAUCE: Spiced Orange Marmalade

Your choice of Buffalo, BBQ, or Strawberry Chiptole with Ranch or Bleu Cheese dressing for dipping

### Pork Belly Bites 9

Smoked pork belly tossed in strawberry chipotle sauce, with sesame seeds, pickled veggies, and chips

### Steak + Gorgonzola Nachos 17

Cajun chips or fries, steak, bacon, jalapeños, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onion. Sub Tofu Chorizo (V)

### Smoked Salmon Dip 16

Served with fried capers and everything bagel flatbread

### Pistachio and Basil Hummus 12

Olive tapenade, roasted pepitas, marinated tomatoes, tarragon and juniper pickled onions, with grilled baguette

### Westside Chili 6/9

Beef + black bean chili with grilled baguette

## GREENS

### Israeli Cous Cous Salad 15

Arugula, mixed greens, dried cranberry, shaved red onion, Granny Smith apple, walnuts, feta, tossed with basil mint vinaigrette. Contains gluten.

### Umami Bomb Bowl 15

Mixed greens, barley, frisee, beets, spiced delectata squash, brussels sprouts, crispy quinoa, tossed with an umami fish sauce vinaigrette

### Caesar 7/10

Romaine, parmesan, croutons, Caesar dressing

### House 6/9

Mixed greens, carrots, diced tomato, radish

**Proteins:** Chicken 8 Hangar Steak 9 Portobello 4

**House made dressings:** Buttermilk Ranch, Bleu cheese, Basil Mint Vinaigrette, Umami Fish Sauce Vinaigrette, Caesar

## MAINS

### 10 Barrel Burger 15

Local country natural beef, cheddar, tomato, lettuce, onion, pickle, mayo, potato bun

Add bacon 2 Sub beyond patty (V) 2

### Blue Goat Burger 18

Local country natural beef, bacon, blueberry jam, goat cheese, arugula, red onion, garlic aioli, potato bun

### Maple Fried Chicken Sando 17

Fried dill brined chicken, maple dijon, dill horseradish slaw, Big Ed's potato bun

### Holy Smokes! 16

Smoked pulled pork sandwich with Carolina BBQ sauce, crispy pub onions, jalapeños, pickles and mayo

### Rockfish + Chips 18

Beer battered Oregon Rockfish dusted with cajun seasoning, house-made dill horseradish coleslaw, lemon aioli

### Mac and Cheese 17

Gouda mac + cheese, white cheddar cheese curds, diced tomatoes, jalapeños

ADD: Bacon 4, Sausage 4, Pulled Pork 4, Sabrett Beef Hot Dog 4, Chicken 8

**Substitutions:** Sub gluten free bun 3 Sub soup, salad or slaw 2 Sub beyond patty 2

\*Deschutes County Health Department would like us to remind you, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. (Some food items may contain common allergens, please advise your server of any food allergies.)

# PIZZA SPECIAL

## Cheeseburger Pizza 24

Thousand Island, shredded mozz, ground beef, bacon, tomato, red onion, finished with shredded lettuce, pickle, and french fries!

## PIE

### Plain Jane 17

Marinara, shredded mozz, herbs, parmesan

### Just Pepp 20

Marinara, shredded mozz, herbs, parmesan, pepperoni

### The Fun Gi Pizza 24

Garlic cream, shredded mozz, oyster mushroom, red onion, roasted garlic, mushroom ricotta, and chili flakes

### Baja Pig 24

Tomatillo sauce, shredded mozz, pulled pork, pickled red onions, jalapeños, avocado crema, queso fresco, and fresh radishes

### The Jaca (Pronounced 'Hack Uh') 24

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeño

### The Cowboy 24

Marinara, shredded mozz, pepperoni, italian sausage, pulled pork, black olive, pepperoncinis

### Sweet Heat 24

Marinara, shredded mozz, canadian bacon, chili flake, pineapple

### Buffalo Chicken 24

Ranch, fresh mozz, grilled buffalo chicken, bacon, bleu cheese, fresh carrot

### Veggie Za 24

Tomatillo sauce, shredded mozz, tofu chorizo, mushrooms, roasted red peppers, potato, goat cheese

### Lunch Special: Personal Pie + Salad 16

Personal pie any style, house or caesar salad. Available until 4pm.

**\*All pies are available in a 12" GF crust.** Just like our brewing philosophy, our dough is made in house daily. All pies are topped with fresh herbs and parmesan for a truly authentic hand crafted taste. No modifications of personal pies.

## CUSTOM PIES

Start with a 15" Plain Jane and you take it from there. Get creative.

### Sauces

10 Barrel marinara, garlic cream, Sinistor BBQ, Tomatillo

### Cheeses 1

Shredded mozz, fresh mozz, pepper jack, cheddar, feta, goat

### Meats 3

Pepperoni, italian sausage, bacon, chicken, pulled pork, tofu chorizo

### Veggies 2

Jalapeño, roasted red pepper, fresh basil, red onion, mushroom, roasted garlic, tomato, pineapple, black olive, pepperoncinis

## MORE

### Sweet Barrel Bites 7

Orange zest bread pudding bites, salted caramel apple drizzle, chocolate chips, with Jamaican Me Pumpkin dipping sauce

### Peanut Butter Cup-Stard 8

Peanut butter custard topped with chocolate ganache, whipped cream, and peanuts

### Buy the Kitchen a 6-Pack 10

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## OUR STORY

We started back in 2006 with three guys in Bend, Oregon who shared one simple mindset; brew beer, drink beer, and have fun doing it. Since then our brewery has grown but we will always stay the same...Rough morning? Grab a beer. Powder day? The "gone skiing" sign goes up. Too hot to work? Mandatory company float. You get the picture...Here's to living it up with a beer in hand. Cheers!