

BITES

Steak + Gorgonzola Nachos 16

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

Pork Belly Bites 7

Smoked pork belly bites, strawberry chipotle sauce, sesame seeds

Pistachio and Basil Hummus 10

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

GREENS

Israeli Cous Cous Salad 12

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

Flavor of Fall 14

Mixed greens and Belgian endive, tossed in a sherry maple vinaigrette, cheve, candied hazelnuts, roasted delicata squash, and crispy quinoa

Caesar 7/10

Romaine, parmesan, croutons, caesar dressing.

House 6/9

Mixed greens, carrots, diced tomato, radish

Proteins: Portobello 4 Chicken 6 Denver Steak 8 Blackened Salmon 9 Wild Bristol Bay Salmon 9

Dressings: Buttermilk Ranch, Bleu Cheese, Caesar, Basil Mint

MAINS

10 Barrel Burger 14

Local country natural beef, cheddar, tomato, lettuce, onion, pickle, mayo, potato bun
Add bacon 2 Sub beyond patty (V) 2

Lunch Box Burger 17

Local country natural beef, chocolate studded peanut butter, fresno pepper jam, bacon, bleu cheese crumbles, crispy Sinistor Onions, potato bun

Rockfish + Chips 18

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

Pray for Pork 15

Smoked pulled pork, sweet and spicy jam, fresh cucumbers, pickled carrots and dikon, potato bun

Brewers Rib Plate 22

Braised beef back ribs finished with a sweet habanero glaze, barley and brussels sprout side, and a roasted carrot and turmeric mousse

Spicy Maple Fried Chicken Sando 15

Fried dill brined chicken, maple Dijon dill horseradish slaw, potato bun

Portobello Sando 14

Portobello mushroom, frisee, balsamic onions, pickled tomato, garlic aioli, feta cheese, potato bun

Substitutions:

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

UPDATED 12/7/21

LOCAL + FRESH

Thank you to our partners for keeping our menu local: Aloha Produce, Paradise Produce, Big Ed's Bakery, Sparrow Bakery, Wilder Land & Sea, Childers Meat Inc.

WE'RE SOCIAL

Facebook 10BarrelBrewingCompany
Instagram @10BarrelBrewing
Twitter @10BarrelBrewing

FOOD

PIES

Plain Jane 16

Marinara, shredded mozz, herbs, parmesan

Just Pepp 18

Marinara, shredded mozz, herbs, parmesan, pepperoni

Autumn Harvest Pizza 22

Fresh mozzarella, roasted delicata squash, broccolini, smoked cipollini onions, maple dijon drizzle

The Jaca (Pronounced 'Hack Uh') 22

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

The Cowboy 22

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

Clin-Ton 22

Sinistor BBQ sauce, shredded mozz, grilled chicken, bacon, roasted garlic, pineapple, cilantro

Buffalo Chicken 22

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

Veggie Za 22

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

Lunch Special: Personal Pie + Salad 15

10" personal pie any style, house salad. Available until 4pm.

*All pies are available in a 10" 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 2

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

Veggies 1

Jalapeño, roasted red pepper, fresh basil, red onion, mushroom, jalapeño, roasted garlic, banana pepper, tomato, olive, pineapple

MORE

Jamaican Me Bread Pudding 9

Orange zest bread pudding, Jamaican Me Pumpkin sauce, vanilla bean ice cream and pistachio brittle

Caramel Apple Pot De Creme 8

Apple custard, topped with granny smith apples, candied nuts, caramel sauce, and black salt

Buy the Kitchen a 6-Pack 10

*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.)

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!