FOOD MENU

BITES

Wings SM (5 wings) 12 LG (10 wings) 23
Buffalo with green onioin, or
Strawberry Chipotle BBQ with crushed pistachios

Steak + Gorgonzola Nachos 12 / 22
Steak, bacon, jalapeños, garlic, gorgonzola,
four cheese sauce, green onion.
Your choice of pub chips, fries, or 1/2 & 1/2
Sub Tofu Chorizo

Spicy Beef Chili 6 / 9
Cup or bowl of beef and black bean chili with achiote paste,
pub cerveza, and green onions

Pork Belly Bites 14
Fried pork belly tossed in strawberry chipotle sauce,
with pickled veggies and pub chips on the side

Roasted Brussel Sprouts 12
With turmeric tahini, garlic aioli,
dried cranberries and parmesan

Green Goddess Hummus 12
Served with corn tortilla chips, spicy pickled carrots,
house made dill pickles, and pickle turmeric fennel

Beer Nuts 6
Tossed in cilantro lime seasoning

Cup o' Mac 11
Cup of our house Mac & Cheese with a side of fries

Tony's Tomato Bisque 6 / 9
Cup or bowl of our tomato bisque with a
jalapeño vinaigrette drizzle

BURGERS

All burgers served with a 5oz patty
Make it a double with cheese - 7
* Burgers are cooked medium unless specified well done *

Ribeye Sliders 26
6oz grilled ribeye, marry me steak sauce, house frites,
on a house made pretzel bun served with au ju

10 Barrel Burger 15
American cheese, tomato, lettuce, onion, pickle, mayo*

Diablo Burger 16
Pepperjack, fresno hot sauce, pickled jalapeño,
pub onions, sriracha mayo*

Blue Goat Burger 16
Blueberries, goat cheese, bacon,
arugula, shaved onion, garlic aioli*

SALAD

Burrata Beetdown 16
A mix of garlic grilled kale, pickled golden beets,
barley, radicchio, crispy lardons tossed in
turmeric tahini dressing, topped
with fresh burrata & tomato relish

Israeli Cous Cous 10 / 16
Mixed greens, Israeli cous cous, dried cranberry,
red onion, apple, pistachios, feta, basil mint vinaigrette

Caesar 7 / 10
Romaine, parmesan, croutons, caesar dressing*

House 6 / 9
Mixed greens, carrots, diced tomato

Proteins:
6oz Chicken 8
Portobello 5 | Beyond Burger 6

House made dressings:
Buttermilk Ranch, Bleu cheese,
Basil Mint Vinaigrette, Turmeric Tahini,
Dijon Honey Vinagrette, Caesar*

MAINS

Chile Relleno Chicken Sando 18
Crispy green chilies, chipotle crema, jalapeño slaw,
mezcal-jalapeno vinaigrette, oaxacan cheese

BBQ Chicken Sando 18
Bacon, American cheese, pickled jalapeño,
pub onions, strawberry chipotle bbq sauce, garlic aioli*

Maple Fried Chicken Sando 18
Maple dijon, candied jalapeño slaw

Grilled Cheese & Chill 12 / 16
Cup or bowl of our spicy beef chili with a grilled cheese
Sub Tony's Tomato Bisque

Mac + Cheese 16
Gouda, pepperjack, jalapeño, topped with green onion

Tacos 12
Three pork tacos with pickled red onion,
candied jalapeño slaw, chipotle crema, queso fresco
Sub Tofu Chorizo

Side: all sandwiches served with fries
Substitutions: Sub gluten free bun **3** Sub salad, slaw, soup, or chili **2** Sub beyond patty **2** Sub pub chips **2**
Sauces: Ranch, Fry Sauce, BBQ, Buffalo, Blue Cheese, House made Fresno Hot Sauce - **.50**

*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!

All pizzas served as 15″ pies

Plain Jane 17
Marinara, shredded mozz, fresh herbs, parmesan

Loaded Pepp 24
Marinara, shredded mozz, parmesan, and an insane amount of cup & char pepperoni

The Jaca 27
Garlic cream sauce, shredded mozz, pepperoni, pulled pork,sausage, pineapple, jalapeño

The Soprano 27
Marinara, fresh mozz, pepperoni, italian sausage, bacon, banana peppers, roasted red pepper, red onion

Tater Bacon 27
Garlic cream, shredded mozz, thinly sliced crispy potato, bacon, chili flake

The Cowboy 27
Marinara, shredded mozz, pepperoni, italian sausage, pulled pork, banana peppers, black olive

Sweet Heat 27
Marinara, shredded mozz, fresno peppers, house cured pork, pineapple

The Sauced Bird 27
BBQ sauce, shredded mozz, chicken, red onions, roasted garlic, mushroom, finished with a fry sauce drizzle

Dough and sauce made fresh in house daily!

All pizzas can be made gluten free!

All pies are topped with fresh herbs and parmesan for a truly authentic hand crafted taste.

***All pies are available in a 12″ GF crust.**

CUSTOM PIZZA

Start with a 15″ Plain Jane
You take it from there.
Get creative!

Sauces - $1 each
Marinara, garlic cream, strawberry chipotle BBQ, garlic oil

Cheeses - $1 each
Shredded mozz, pepper jack, feta, goat, fresh mozz

Meats - $4 each
Pepperoni, italian sausage, bacon, chicken, pulled pork, house cured pork, tofu chorizo

Veggies - $3 each
Jalapeño, roasted red pepper, red onion, mushroom, roasted garlic, tomato, pineapple, black olive, banana peppers, arugula

LUNCH SPECIAL

Lunch Special: Personal Pie + Salad 18
****not available in GF**
Personal pie any style & a house or caesar salad.
Available until 4pm.

DESSERT & MORE

Bailey's Cheesecake 9
Slice of Bailey's cheesecake with a chocolate Bailey's ganache and a Kailua crust
contains alcohol

Bright & Spicy Pound Cake 8
Orange pound cake with hot honey drizzle, strawberries, and topped with lemon curd mousse

Buy the Kitchen a 6–Pack 10
No really, we'll surprise them with a 6pk!

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10 BARREL BREWING CO
BEND, OR SINCE 2006

Parties of 8 or more will have an automatic 20% gratuity added to their check

3/9/26