

BITES

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)

Pork Belly Bites 9

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

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

GREENS

Israeli Cous Cous Salad 14

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

Cascade Greens 14

Mixed greens and Belgian endive, vinaigrette, chevre, candied hazelnuts, and crispy quinoa

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 Bristol Bay Salmon 9 Blackened Salmon 9

House made dressings: Buttermilk Ranch, Bleu cheese, Basil Mint Vinaigrette, Caesar

SPECIAL

Loaded Mac 17

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

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 pickle brined chicken, maple dijon, dill horseradish slaw, potato bun

Holy Smokes! 16

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

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

Rockfish + Chips 18

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

Portobello Sando 14

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

Substitutions: Sub gluten free bun 3 Sub 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!

Remy's Pie 24

Marinara, shredded mozz, ricotta, blistered tomatoes, roasted squash, red bell peppers, garlic confit

PIES

Plain Jane 17

Marinara, shredded mozz, herbs, parmesan

Just Pepp 20

Marinara, shredded mozz, herbs, parmesan, pepperoni

Baja Pig 24

Tomatillo sauce, shredded mozz, pulled pork, pickled red onions, jalapenos, 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

Clin-Ton 24

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

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, cilantro

Lunch Special: Personal Pie + Salad 16

Personal pie any style, house 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

Jamaican Me Bread Pudding 9

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

Peanut Butter Cup-Stard 8

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

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!