

10 BARREL BREWING CO

THANK YOU TO OUR PARTNERS FOR HELPING KEEP OUR MENU LOCAL

Aloha Produce, Paradise Produce, Big Ed's Bakery, Sparrow Bakery, Wilder Land & Sea, and Childers Meat Inc.

STARTERS

GARLIC BITES

House made dough, butter, garlic, and parmesan. Served with hot marinara - **6**

Add a side of four cheese - **4**

STEAK & GORGONZOLA NACHOS

Your choice of cajun potato chips or fries with steak, applewood smoked bacon, jalapeños, garlic, shallots, gorgonzola, pepper jack, four cheese sauce, green onion - **15**

[SUB TOFU CHORIZO AS A VEGITARIAN OPTION]

CHIPS & SALSA

Warm chili dusted corn chips with house made salsa verde - **6**

PORK BELLY BITES

Smoked pork belly burnt ends, tossed in our strawberry chipotle sauce - **5**

SALAD

CAESAR *

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing* (contains raw egg) - **SM 6 / LG 9**

HOUSE SALAD

Arcadian mixed greens, carrots, diced tomatoes, and radish - **SM 5 / LG 8**

ISRAELI COUS COUS SALAD

Arugula, mixed greens, dried cranberry, shaved red onion, Granny Smith Apples, Oregon walnuts, and feta, tossed with a basil mint vinaigrette - **10**

HOUSE MADE DRESSINGS:

Buttermilk Ranch, Creamy Gorgonzola, Caesar (contains raw egg), Basil Mint Vinaigrette, Aleppo Vinagrette

PROTEINS:

Beer Marinated Chicken - **5** Portobello Mushroom - **4**
Bristol Bay Sockeye Salmon* - **9** Tri Tip* - **8**

PUB GRUB

All sandwiches and burgers are served on fresh, locally baked bread with french fries. Sub portobello patty for any of our burgers. All burgers cooked medium, unless specified. Sub gluten-free bun - **3** / sub salad - **2** / sub Beyond Patty - **2**

10 BARREL BURGER *

A local Country Natural beef patty* with cheddar cheese, roma tomato, lettuce, red onion, pickle, and mayo, on Big Ed's potato bun - **12**

bacon - **2** Beyond Patty (V) - **2**

FISH & CHIPS

Sasquatch ale batter, half pound of pacific cod, creamy dill horseradish slaw, house tartar, and "chips" - **14**

STEAK SANDWICH

Tri Tip with a Thump coffee rub, pub onions, arugula, garlic aioli, pepper jack cheese, on a Big Ed's Ciabatta bun - **16**

SPICY MAPLE FRIED CHICKEN SANDWICH

Fried dill brined chicken breast, maple dijon sauce, dill horseradish slaw, on a Big Ed's potato bun - **14**

HONEY HABENERO SALMON

Blackened salmon with honey habenero, herb infused Israeli cous cous, smoked paprika oil, lemon thyme compound butter - **15**

THE MAC DADDY

Smoked Gouda and thyme mac & cheese, jalapenos, and fried garlic. - **13**

Add Sausage - **2** Bacon - **2**

DESSERT

JAMAICAN ME BREAD PUDDING

Zested Orange Bread Pudding! Drenched in a Jamaican Me Pumpkin Barrel Aged beer & Brandy sauce, pistachio brittle and topped with a scoop of ice cream. - **9**

Best enjoyed whilst splitting a Jamaican Me Pumpkin Barrel Aged Beer!

*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)

10 BARREL BREWING CO

Just like our brewing philosophy, our dough is made in house daily! All pies are topped with fresh herbs and parmesan cheese for a truly authentic hand-crafted pizza. **All pies are available in a 10" Gluten Free crust!

PIES

PLAIN JANE

Marinara, shredded mozz, herbs, parmesan -15

JUST PEPPERONI

Marinara, shredded mozz, pepperoni -15

MARGHERITA

Marinara, fresh mozz, tomato, fresh basil leaves, extra virgin olive oil, salt and pepper -15

VEGGIE ZA

Tomatillo sauce, shredded mozz, tofu chorizo, mushrooms, roasted red peppers, potato, goat cheese and cilantro -20

THE JACA (HACK-A)

Garlic cream sauce, shredded mozz, pepperoni, pulled pork, sausage, pineapple, jalapeños -20

THE COWBOY

Marinara, shredded mozz, pepperoni, Italian sausage, pulled pork, black olives, pepperoncinis -20

CLIN-TON

Sinistor BBQ sauce, shredded mozz, grilled chicken, bacon, roasted garlic, pineapple, cilantro -20

TASTE OF SPRING

Marinated tomatoes, goat cheese, banana peppers, sesame seeds & pistachios. Drizzled with orange simple syrup & topped with fresh arugula -20

BUILD YOUR OWN 15" PIZZA		ANY ONE STYLE PERSONAL PIE WITH SALAD \$12.00	
Start with a Plain Jane, you take it from there		(ONLY UNTIL 4PM DAILY)	
CHEESE (\$1 EACH)	MEATS (\$2 EACH)	SAUCES	VEGGIES (\$1 EACH)
Shredded Mozz Cheddar Fresh Mozz Feta Parmesan Goat Pepper Jack Bleu	Pepperoni Chicken Italian Sausage Pulled Pork Salami Canadian Bacon Bacon Tofu Chorizo	10 Barrel Marinara* Garlic Cream Sauce Tomatillo Sauce Sinistor BBQ * Gluten free Sauce	Roasted Red Pepper Mushroom Tomato Jalapeños Red Onion Olives Bell Peppers Roasted Garlic Pineapple Fresh Basil Banana Peppers Arugula Cilantro

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. Big 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!**



BUY THE KITCHEN A 6-PACK!

A practice stolen from the Oven and Shaker in Portland, OR. Who borrowed the practice from the Publican in Chicago, IL - \$10

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