

BITES

WINGS SM 9 LG18

Your choice of Buffalo, BBQ, or Strawberry Chipotle 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

Spicy Roasted Peanuts 6

House roasted peanuts tossed in chipotle cumin and achiote seasoning

Pistachio and Basil Hummus 12

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

Westside Chili 6/9

Beef and 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, 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 Portobello 4 Hanger Steak 9

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

MAINS

10 Barrel Burger 16

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

Maple Fried Chicken Sando 17

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

Rockfish + Chips 18

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

Holy Smokes! 16

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

Mac and Cheese 17

Gouda mac + cheese, pepperjack cheese, diced tomatoes, jalapeños
ADD: Bacon 4, Sausage 4, Pulled Pork 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.)



PIE

Plain Jane 17

Marinara, shredded mozz, herbs, parmesan

Just Pepp 20

Marinara, shredded mozz, pepperoni, cup & char, herbs, parmesan

The Baja Chicken 24

Salsa Roja, black beans, shredded mozz, marinated chicken, jalapenos, pickled onions, queso fresco

The Fun Gi Pizza 24

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

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, banana pepper

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, Pepper Jack, Cheddar, Feta, Goat Cheese

Meats 3

Pepperoni, Italian Sausage, Bacon, Chicken, Pulled Pork, Tofu Chorizo

Veggies 2

Basil, Banana Pepper, Black Olive, Fresh Tomato, Jalapeno, Marinated Tomato, Mushroom, Pineapple, Red Onion, Roasted Garlic, Roasted Red Pepper

MORE

Sweet Barrel Bites 7

Orange zest bread pudding bites, salted caramel apple drizzle, and chocolate chips

Peanut Butter Cup-Stard 8

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

Buy the Kitchen a 6-Pack 10

No really, we'll give them a 6pack! This is a practice stolen from the Oven and Shaker in Portland

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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!