

BEERS ON TAP

HOPS

CLOUD MENTALITY

HAZY IPA / IBU 50 / ABV 6.7%

This Hazy IPA was brewed to showcase the potential of the new Strata Hop. Big juicy tropical fruit notes are backed up with sticky-sweet pine sap aroma. The bitterness is mild and balanced with a medium malt body. Cheers! -6

SAMPLER #4

PROFUSE JUICE

Brewed by Tonya Cornett

HAZY IPA / IBU 45 / ABV 6.5%

The focus of this addicting Hazy IPA was to bring out all of the tropical juicy hop flavors we could while keeping the bitterness in check and balanced. Huge whirlpool additions and multiple Dry Hoppings did the trick. -6

APOCALYPSE

IPA / IBU 70 / ABV 6.8%

This west coast style IPA is our flagship beer. We can talk about how good we think it is but if you like IPA's... Just give it a try for yourself. -6

JOE IPA

IPA / IBU 70 / ABV 6.9%

This IPA was formerly known as SAM named after its hops; Simcoe, Amarillo & Mosaic but we were told this would be a trademark issue with a large craft brewery out of the Northeast so we had to change it. We cycled through a bunch of generic names; BOB, TOM, DICK, DAN, CARL, FRANK until we finally arrived on the perfect name for this IPA... JOE. -6

ALL WAYS DOWN

Brewed by Ian Larkin

DOUBLE IPA / 75 IBU / ABV 9%

This Double IPA is a full on assault of hop flavor and aroma. We brewed All Ways Down with Azacca, Mosaic and Simcoe concentrated hop lupulin pellets known as Cryo Hops. If you like IPAs you'll love this!(Served in a snifter) -6.5

SAMPLER #5

SNAKE RUN

Brewed by Kay Witkiewicz

DOUBLE IPA / IBU 60 / ABV 8%

Full of twists and turns, every Snake Run has a path of its own and this recipe is just the same. Hops ripping with nuances of white grapefruit, mango, and passionfruit, then rolling down smooth onto a soft malt backbone, this beer is perfectly balanced but with an ABV to look out for. We recommend wearing a helmet! -6

CLOUDCHASER

IPA / 67 IBU / ABV 6.7%

Not for Bunny Hillers. This Comet Single Hop IPA was brewed to celebrate the new namesake lift opening at Mt. Bachelor. Drink up, Crush the Mountain. -6

SAMPLER #6

SESSION

SASQUATCH

GOLDEN ALE / IBU 23 / ABV 4.7%

Not quite a traditional blonde and not quite a golden. The crisp Boise blonde is light enough bodied to be your everyday go to with a smooth blend of hops to keep things interesting. Clean, light and easy drinking. -6

SAMPLER #2

REEL GOOD

SUMMER ALE / IBU 24 / ABV 5%

Brewed using traditional methods and subtle Champagne-like fermentation, this Kolsch-style summer ale is clean, crisp, balanced, and almost as light as a dry fly. Fish it well and Drink Beer Outside! -6

PRECEDENTIAL TWHEAT

AMERICAN WHEAT ALE / IBU 21 / ABV 5.0%

Start your day with this refreshing American Wheat Ale. Soft Wheat and Malt flavors are accompanied by mild floral and spice qualities derived from German Noble Hops. American Ale yeast gives this beer a clean and crisp finish. It's never too early for a Precedential Twheat. -6

SAMPLER #3

BEERS ON TAP

DARK

DUBBEL BARREL

Brewed by Bryon Pyka & Todd Clement

BARREL AGED BELGAIN DUBBEL / 25 IBU / ABV 7.5%

SAMPLER #7

Dubbel Barrel was created by taking Monkless Belgian Ales' 2020 GABF gold medal winning best Belgian Abbey Ale, Dubbel or Nothing, and then aging it gently in apple brandy barrels for 10 months before being hand bottled, conditioned and naturally carbonated. The result is an elevated Belgian Dubbel brimming with classic toffee, caramel, and malt flavors expertly blended with complex notes of vanilla, sweet apple, mild spice and Balanced oak (4-oz pour served in a snifter) -4

MORE IS MORE

Brewed by Tonya Cornett

PASTRY STOUT / IBU 20 / ABV 8.8%

SAMPLER #8

Pastry Stout+Chocolate+Coconut = German Chocolate Cake. You have to taste it to believe it. Drink your cake! (Served in a snifter) -6.5

CHICO PICANTE

Brewed by Kevin Bonnet

IMPERIAL STOUT / 9.8% ABV

"This Imperial Stout is inspired by Mexican hot chocolate. This beer was steeped in Ancho and Arbol chili peppers, then spiced with Chocolate, Vanilla, Lactose, Cinnamon and Nutmeg for a touch of heat and a touch of sweet. At 9.8% ABV, this hot chocolate is warm enough to enjoy cold." -6.5

SOUR

HOLD THE FLOOR

COFFEE SOUR / IBU 10 / ABV 6.9%

Every so often we team up with our friends at Backporch Coffee Roasters to find a different variety and roast of coffee to infuse into a mixed culture sour beer. This particular variety was grown in Costa Rica and used the black honey process, which creates a uniquely fruity & full bodied coffee. The bright acidity and fruitiness of the beer compliment the berry and fudge notes contributed by the coffee. A beer not to be missed by coffee lovers! -6.5

GUAVA CRUSH

Brewed by Tonya Cornett

SOUR / IBU 10 / ABV 5.2%

SAMPLER #10

We love guava and if you do as well, this beer is for you! We packed pink guava flavor and aroma into our tart Berliner Weisse base. Like all our Crush series, this beer is fruit focused and made for the sour beer lover. -6.5

BOZO BUCKETS

Brewed by Bryon Pyka

FARMHOUSE ALE / IBU 15 / ABV 5.7%

We clowned around with this one and created an experimental farmhouse ale that utilized a technique of getting a 2nd use out of fruit (nectarine and plum in this case). After we'd previously fermented a sour wheat beer and racked it off the fruit, this rye saison was sent back in to mingle with the colorful kaleidoscope of tart fruit flavors and create an entirely new circus of herbal, floral, and earthy aromas. (Served in a snifter) 6.5

NITRO

MOLE MADNESS

Brewed by Tonya Cornett

IMPERIAL PORTER / IBU 30 / ABV 11.6%

Inspired by the flavors in Mexican Mole sauce, we began with an Imperial Porter that had savory deep dark chocolate notes. We added cinnamon and a kiss of cayenne, seamlessly melding these delectable ingredients. (Served in a glass) -6.5

C4K

Brewed by Tonya Cornett

COFFEE PORTER / IBU 20 / ABV 6.3%

SAMPLER #9

We partnered with local roaster Coffee 4 Kids, who raise money for their family orphanage in El Salvador. They are the smallest roaster in Central Oregon which means they have the ability to roast small batches. We tasted 5 Ethiopian coffees from different parts of the country, settling on one to pair with our chocolate porter featuring berry, cola and cream notes. -6

WILD CARD

BREAKFAST WITH KOKO

FRUIT BEER / IBU 30 / ABV 4.6%

Brewed by Pyka and Bonnet

SAMPLER #1

What style of beer would Koko Goldstein drink for breakfast? You might answer hazy IPA, but that's what a fool believes. Our answer to this ago-old question is heavily modified Kolsch-style ale. We added freshly squeezed mandarin juice, aromatic bitters & orange bitters to create a smooth sailin' ale. -6

CHERRY CIDER

HARD CIDER / IBU 0 / ABV 6.8%

We took our house dry cider and added sweet cherries to it for a fruit combination that melds together perfectly and finishes with a light sweetness. (Served in a snifter) -6.5

10BARREL BREWING CO

THE OTHER OPTIONS

HOUSE COCKTAILS

FRISKY BUSINESS - \$13 *

Get frisky with this fancy spring themed cocktail. Sombra Mezcal, Blanco Tequila, Pinot Rosé syrup, lime juice, and creme de violette. *Not a fan of smoke? can be made without mezcal.

PORCH POUNDER - \$11 *

A fan favorite and one of our best sellers of all-time is back! Vodka, triple sec, lemon juice, soda and lemonade with fresh mint, lemon, and huckleberry. Sit back, take a sip & relax!

10B AVIATION - \$12

This classic cocktail hails from the days of prohibition and bath tub gin. Lets just say its came a long way since then. Aviation Gin, Luxardo, Creme De Violette, and splash of lemon. This cocktail looks as good as it tastes and will make a gin drinker out of anyone.

DOUBLE RJ - \$10 *

Simple yet seductive, a classic combination of rum and juice. Malibu, white rum, pineapple, and cranberry juice. The perfect refresher that makes you feel like you are on vacay.

JOHNNYS APPLESEED - \$11 *

A new take on a classic. This dressed up appetini will leave you wanting more. A great balance of sweet and sour with a frothy egg white foam.

* Can be made to go

BARREL AGED COCKTAILS - \$14

THE BARREL

We took Buffalo Trace Whiskey, Antica Formula Carpano Vermouth, Angostura bitters, and threw them into a Fresh Oak barrel for 4 weeks to create our modern take on the classic cocktail the Manhattan.

NOLA

Inspired from the classic cocktail created in New Orleans by Dr. Peychaud. We took the recipe and aged it for 6 weeks in an oak barrel. This created unparalleled complexity and depth in this olde timey sipper. Featuring Bulleit Rye, Peychaud's bitters, and absinthe served over a large ice cube with a splash of sugar.

FANCY BEERS

Femme De La Rouge 'wild sour ale with cherries' -12

Estonya 'whiskey barrel-aged imperial porter' -12

Jamaican Me Pumpkin 'rum barrel-aged imperial pumpkin beer' -5

Rose Bois Grand Cru 'belgian style wild sour ale' -12

Sir Bois 'belgian style sour ale with syrah grapes' -12

Vino De Grano 'wheat wine ale' -12

Belle Fraise 'strawberry lambic ale' -12

Ambre Roche 'belgian style sour ale with kumquats' -12

Paxton Project 'port barrel-aged belgian style quad ale' -12

Floresca 'tequila barrel-aged american sour ale with peaches and sea salt' -12

Chocolate Box 'imperial stout with chocolate and raspberry' -14

Dubbel Barrel 'belgian abbey ale aged in apple brandy barrels' -19

BEER & CANNED COCKTAILS TO-GO

CROWLERS

Standard Fill -7 Premium -9

(32oz Can)

CANNED COCKTAIL

4-PACKS

Moscow Mule -13.95

Bloody Mary -13.95

Greyhound -13.95

Pineapple Serrano Margarita -13.95

Mango Margarita -13.95

Classic Margarita -13.95

Blood Orange Vodka Soda -9.95

Lemongrass Lime Vodka Soda -9.95

6-PACKS

Apocalypse IPA -10

Joe IPA -10

Nature Calls IPA -10

Pub Beer -7

Cucumber Crush -13

Raspberry Crush -13

Pearl IPA -10

Soft Core Hard Cider -10

Profuse Juice -10

Smash Passionfruit Wheat Ale -10

Hazy Trail -10

Reel Good-10

THE OTHER OPTIONS

RED WINE

CABERNET SAUVIGNON

CROW CANYON, CA

Smooth, bold flavor with a cherry undertone. -7/24

PINOT NOIR

CHEMISTRY, WILLAMETTE VALLEY, OR

Dark berries like boysenberry and black raspberry, earth, and baking spice. The wine is bright on the front palate showing initial flavors of cranberry that evolve to tart cherry and earth with structured tannins on mid-palate and finish. -11/40

MALBEC

KAIKEN ESTATE, ARGENTINA

Aromas of red fruits such as plum and blackberry, which are complemented by notes of chocolate and tobacco -8/30

WHITE WINE

CHARDONNAY

VIU MANENT, CHILE

Melon, pineapple, and peach flavors, with a slight mineral finish. -8/28

PINOT GRIS

PIKE ROAD, OR

Herb, gooseberry, lime and pear. -9/30

PINOT GRIS

MARAGAS WINERY, TERREBONNE, OR

Subtle honey, asian pear, and crisp citrus flavors. -10/35

ROSE

STOLLER, WILLAMETTE VALLEY, OR

Flavors of watermelon and key lime with a mouthwatering acidity. 11/40

MONTPARNASSE BRUT -7

WINE IN A CAN! 1 CAN = 2 GLASSES - \$18

CHARDONNAY

CHRISTOPHER MICHAEL, WILLAMETTE VALLEY, OR

Peach, nectarine and honeydew with hints of jasmine and lily

SAUVIGNON BLANC

TANGENT, EDNA VALLEY, CA

Zesty citrus, passionfruit and guava backed by bright acidity and chalky minerality

SPARKLING ROSE

POP+FIZZ, WILLAMETTE VALLEY, OR

Strawberry, orange and raspberries with a hint of saltwater taffy sweetness

RED BLEND

CHRISTOPHER MICHAEL, WILLAMETTE VALLEY, OR

Cigar box, marionberry, red plum and Herbs de Provence

Scan this QR code to see the full lineup of our Fancy Beer offerings. Our fancy beer series is our line of barrel aged beer, done the 10 Barrel way.



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