

# Three Barrel Brewing Co

Specialty Craft Ales ★ Wood Fired Artisan Eats

## STARTERS

### STICKS

Breadsticks toasted up nicely with olive oil, garlic & parmesan, plus a side of marinara **5.75**  
Make 'em cheesy **+1.25**

## GREENS

### HOUSE SALAD

Fresh romaine, artichoke hearts, sun dried tomatoes, red onion, kalamata olives, feta, and House Balsamic Vinaigrette. See "toppings" for more add-ons **9.75**  
Served on pizza crust **+1.50**

### CAPRESE SALAD

Greens with fresh mozzarella, basil pesto and roma tomatoes, drizzled with House Balsamic dressing. **9.75**  
Add pulled-chicken **+1.75**

### CAESAR SALAD

A light, crisp salad with Caesar dressing, shredded parmesan, and croutons **9.75** Add pulled-chicken **+1.75**

### SMALL SALAD

Fresh lettuce, tomato, shredded parmesan. See "toppings" for add-ons **6.00**

Dressings: House Balsamic Vinaigrette, Caesar, Ranch, Thousand Island, Bleu Cheese

## PANINI

Wood fired sandwich served with kettle chips. Sub a small salad for **+2.00**

### TURKEY BACON SWISS

Turkey, bacon, and swiss cheese on focaccia **12.25**  
Add mayo on the side **+0.99**

### CAPRESE

Mozzarella, basil pesto & roma tomatoes on focaccia **12.25**  
Add chicken **+1.75**

### THE GOSAR

Spinach, Gosar sausage, roasted red peppers, feta cheese, 50/50 cheese & ranch on focaccia **12.25**

### REUBEN

Corned beef, swiss cheese, sauerkraut & Thousand Island dressing on marble rye **12.95**

## WOOD FIRED CALZONES\*

Wood fired calzones take additional time (15-20 minutes).

### SNIPPY'S TRIBUTE

Marinara, fresh spinach, artichoke hearts, roasted red pepper, kalamata olives, drunken mushrooms & 50/50 cheese with a side of marinara **12.50**

### SOLID STANDARD

Marinara, Canadian bacon, roasted red pepper, green pepper, ricotta & 50/50 cheese with a side of marinara **12.50**

### THE NICOLETTI

Marinara, artichoke hearts, kalamata olives, pulled chicken & 50/50 cheese with a side of marinara **12.00**

## 10" WOOD FIRED PIZZA\*

Gluten-free pizza crust or gluten-free cheddar broccoli crust **+5.50** (please let server know if celiac)

**50/50 cheese is a blend of mozzarella and provolone.**

### BERNIE THE "AXE"

Marinara, pepperoni, Gosar sausage, Canadian bacon & 50/50 cheese **12.50**

### PEPPERONI

Marinara, pepperoni & 50/50 cheese **10.50**

**SUPREME** Marinara, black olives, green pepper, drunken mushrooms, red onion, Gosar sausage & 50/50 cheese **12.25**

### HAWAIIAN

Marinara, pineapple, Canadian bacon & 50/50 cheese **11.25**

### GREEN CHILI

Green chilies, bacon, marinara & fresh mozzarella **11.95**

### THE HOUSE

Olive oil, basil pesto, feta, artichoke hearts, kalamata olives, pulled chicken, sun dried tomatoes & 50/50 cheese **12.75**

### BARBACOA STREET TACO

Provolone and mozzarella base, shredded beef, Fernandez Chili Rojo, cilantro lime crema, and feta cheese **12.75**

### PROVENZANO MARGHERITA

Marinara, fresh basil, fresh mozzarella & roma tomatoes **11.95**

### CLASSIC CHEESE

Marinara & 50/50 cheese **9.25**

### THE BLANCA

Olive oil, garlic, spinach, red onion, roasted red pepper, kalamata olives, feta & 50/50 cheese **11.95**

### FIRE CRACKER CHICKEN

Windsor Chef's Asian-style Firecracker bleu cheese sauce, red onion, pulled chicken, bacon & 50/50 cheese **11.95**

### PHIL'S CHEESESTEAK

Steak, swiss cheese, red onion, green peppers & drunken mushrooms **12.75**

### BUFFALO CHICKEN

Buffalo bleu cheese sauce, pulled chicken, and 50/50 cheese **11.75**

### BOB-B-QUE

BBQ sauce, red onions, pulled chicken & 50/50 cheese **11.75**

### FREDO

White sauce, garlic, feta, olive oil, parmesan & 50/50 cheese **11.95** Add pulled-chicken **+1.75**

### COOK'S CREATION

Ask your server about the current Cook's Creation. We let our cook's imaginations run free to create interesting (maybe weird?) pizzas!

\*Pizzas, Strombolis, and Calzones are sprinkled with shredded parmesan.



## WOOD FIRED STROMBOLIS\*

Wood fired strombolis take additional time (15-20 minutes).

### MEAT ROLL

Marinara, pepperoni, Gosar sausage & 50/50 cheese with a side of marinara **12.95**

### VEGGIE ROLL

Marinara, roasted red peppers, green peppers, red onion, drunken mushrooms & 50/50 cheese with a side of marinara **12.25**

\*Pizzas, Strombolis, and Calzones are sprinkled with shredded parmesan.

## YOU CALL IT\*

### PIZZA/CALZONE/STROMBOLI

Tell us the way you like it--includes marinara & 50/50 cheese, just add your choice of extras! **8.95** + tops

### \$0.99 SIDE DRESSINGS

House Balsamic Vinaigrette, Caesar, Ranch, Thousand Island, Bleu Cheese, mayo

### \$1.25 TOPPINGS

Side marinara, fresh spinach, black olives, green pepper, roasted red pepper, green chillies, pineapple, red onion, fresh jalapeños, side pesto, roasted garlic, croutons, giardiniera, honey

### \$1.75 TOPPINGS

Pulled chicken, steak, Canadian bacon, fresh mozzarella, sun dried tomatoes, kalamata olives, drunken mushrooms, bacon, roma tomatoes, artichoke hearts, feta cheese, pepperoni, ricotta, cheddar, Gosar sausage, basil, bleu cheese crumbles, 50/50 cheese (mozzarella & provolone)

Haefeli's Honey and Tabasco available upon request.



## KIDS (12 & under)

CHEESE PIZZA **8.25** PEPPERONI PIZZA **9.50**

### GIRL CHEESE **7.95**

Grilled cheese with choice of chips or applesauce

### BOY CHEESE **8.95**

Grilled cheese with Canadian bacon and choice of chips or applesauce

SIDE OF APPLESAUCE **2.50**

## SWEETS

### DESSERT STICKS

Warm breadsticks with melted butter, cinnamon & sugar, and icing on top! **7.25**

### CHEESECAKE PIZZA

Warm breadsticks covered with cherry cheesecake filling **7.95**

### MOLTEN CHOCOLATE CHIP COOKIE

Served hot with vanilla ice cream (allow 10 min) **6.95**

### FLOATS

Three Barrel root beer or cream soda with vanilla ice cream **5.00**

SCOOP of VANILLA ICE CREAM **3.00**

## To Go Orders Available

Gratuity will be added for parties of 6 or more, and for to-go orders of 6 or more items.



1% For A Better Del Norte is a 1% fee automatically added to your pre-tax bill. The collected funds help the Chamber and its efforts to support improvements to the Town of Del Norte, our trails, parks and community, arts & recreation, and promotion of the businesses and activities. The 1% fee is voluntary and any patron can opt out. Learn more at [www.delnortechamber.org](http://www.delnortechamber.org).

## BEVERAGES

THREE BARREL ROOT BEER OR CREAM SODA **2.00/ea**

ROOT BEER OR CREAM SODA FLOAT **5.00**

PEPSI PRODUCTS **2.00**

ARNOLD PALMER **2.00**

FRESH BREWED ICED TEA **2.00**

KIDS SODA **1.50**

KIDS FRUIT PUNCH OR APPLE JUICE **2.00/ea**



## BREW

PINT **5.50** TASTER **1.50** CAN **4.50**

HALF-PINT **3.75** (9 oz.) FLIGHT **1.50** each (up to 8 tasters on a paddle)

## WINE by the GLASS & COCKTAILS

Ask your server about the current wine and cocktail selections.

6 oz. RED or WHITE **6.00** Pint Half-Pint

HOUSE SANGRIA or DRAFT COCKTAIL **8.00** **5.00**

## BREW TO-GO

SIX PACKS / Build Your Own SIX PACKS **10.00** (ask your server for a carrier)

New 64 oz. Glass Amber Growler **20.00** (filled)  
Glass only **10.00**

New 64 oz. Double-wall Stainless Steel Growler **45.00** (filled)  
Growler only **35.00**

New 32 oz. Double-wall Stainless Steel Growler **31.00** (filled)  
Growler only **25.00**

Growler REFILLS: 64 oz. **10.00** 32 oz. **6.00**

## ALWAYS ON TAP

Ask your server about the current seasonal beers, or browse the flip chart on the table for detailed info about each brew.

### TRASHY BLONDE

American Blonde Ale **4.90% ABV**

### BAD PHIL

Pale Ale **6.60% ABV**

### HOP TRASH

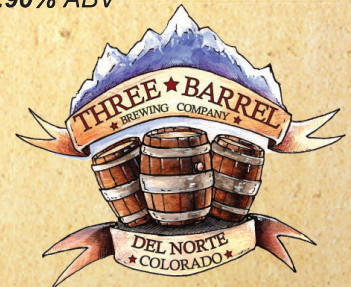
IPA **7.70% ABV**

### BURNT TOAST

Brown Ale **5.60% ABV**

### THURSDAY SPECIAL

Coconut Brown Lager **4.90% ABV**



ABV's are approximate. As with all things *craft*, each batch of brew may be slightly unique and ABV approximations may vary.