

BCBB Beer List and Namesakes:

“Get Creative” Category - 1 to 5 points will be awarded by judges based on the creativity exhibited in taking photos of the following beer names:

- **Littlen Horny** - In the traditional manner, we brewed a “small beer” i.e. low alcohol, easy to drink beer, from the grain left over from our barley wine. Littlen is pale in color, light-bodied, moderately hopped and a delicious session ale. Each year, we brew our barley wine, after 4 weeks of fermentation, half is released in January as our “Youngen Horny.” The other half is aged in a French Cognac barrel for a year to become “Olden Horny.” The names all come from the reference to a bull’s horns of course.
- **Kaiser Kolsch** - Let us transport you to Cologne, Germany for an authentic, true-to-style experience with our Kaiser Kölsch. This light-colored, light-bodied German ale is the famous style served in a tall skinny glass called a Stange (Shtahng-uh) or “Stick,” a 200mL (6.7oz.) glass for just \$3 each. Our kolsch is named for Kaiser the English bulldog, the first dog at Historic Fire Station #1 (now Pompieri Pizza). Just like the beer, Kaiser was a friend to everyone and it is said that hamburgers were his favorite food.
- **Movember Moustache Ale** - An annual brew for November each year. We donate \$1 for each pint sold to the Movember Foundation in support of their work.
- **Wib and Dub-bel** - This dubbel is created in the Belgian style, with a deep brown color, complex aromas filled with dark, dried fruit, spice and caramelized sugar, full body and warming alcohol, and flavors of winter spices, and brûléed bananas. We celebrate Wib and Dub Gulley, twin brothers who played key roles in the revitalization of Durham. Wib was mayor of Durham and then a North Carolina state senator. Dub was an outdoor-gear entrepreneur and then head of the small business center for Durham Tech.
- **Whiska Hibisca** - A one time brew that only our long time, die hard customers will know. Get creative!
- **Capt Hee-Haw Peach Wheat Ale** - A second, one time brew that only our long time, die hard customers will know. Get creative!
- **Olden Horny Barleywine** - Each year, we brew our barley wine in December, after four weeks of fermentation, half is released in January as our “Youngen Horny.” The other half is aged in a French Cognac barrel for a year to become “Olden Horny.” This barrel-aged specialty will fill your nose with the aromas of dark dried fruits, caramel, toffee, and cognac of course. The higher alcohol will warm you from nose to toes. The names all come from the reference to a bull’s horns of course.
- **Golden Pickle** - It was supposed to be a one off, tongue in cheek, yet delicious whimsical beer for Sam’s new bottle shop. It was so popular that folks came into BCBB expecting to drink the Golden Pickle at the brewpub, so we had to repeat it. Here’s our Golden Ale blended with pickle juice, a la “dirty martini,” from our signature cucumber pickles. It really is delicious. That is, if you like pickles, of course. Try this with a Pimento Burger and you’ll be in heaven. If not, well then you are in a pickle.
- **Fresh Hop Harvest Ale** - Each year we commit to bringing you the freshest possible hops, picked and overnighed to us from Oregon to brew this wet-hopped Harvest Ale. This year we received one of the most highly-coveted hop varieties: Citra. In our small brew system, we used over 60 lbs of exclusively this hop in a high gravity, high alcohol style that changes recipes with every vintage. This year’s Imperial IPA has a pale amber hue and grapefruit-citrus aroma. Look for flavors of dried fruit, citrus peel, and sweet bread.
- **SHIPA** - Try the next entry in a series of IPAs we are brewing to explore new hop varieties and experimental hop varieties. We use the same simple base malt recipe with each batch of Single Hop IPA to truly show off the character of the chosen hop.
- **hsaWaknoW - Cacao Nibs** - Who can make the sun rise? Cover it with beer? We are the beer makers and the dreamers of dreams. Gene Wilder maybe said it a little differently, but we use the same passion, creativity and drive for beerfection. Our Oompa Loompas worked day and night to produce this chocolate-inspired beer. Using fresh cacao nibs from Venezuela, roasted in Raleigh, and brought directly to the brewery, this beer is full of chocolate essence! Put on your Wonka Vision beer goggles and enjoy.

Level 1 - each of these is worth 1 point

- **Parrish Street Pale Ale** - Our Parrish Street Pale Ale has an alluring autumn, copper hue. Aromas of caramel, orange zest, and light floral hops greet the nose. The flavor provides a pleasant, sweet malt character up front and the finish is crisp and hoppy, providing a nice counterpoint to the malt. This district of Parrish Street was known as "Black Wall Street" in the early twentieth century, as it was the home to many black-owned businesses including the Mechanics and Farmers Bank and North Carolina Mutual Insurance.
- **Pompieri Birra Rossa** - This light-bodied beer concentrates on malt character; we selected grains to give us flavors one finds in pizza crust, designing this beer to be the perfect accompaniment to Pompieri Pizza's wood fired Neapolitan-style pizza. Pompieri Pizza, our sister restaurant, opened in 2014 in Durham's Historic Fire Station #1, on the corner of Mangum Street and City Hall Plaza. Stop in and try the Pompieri Birra Rossa paired with fantastic pizza to see what the hype is all about.

Level 2 - each of these is worth 2 points

- **DPAC Dunkelweizen** - We cannot go through a wheat beer season without this traditional Dunkelweizen. A special type of Bavarian yeast yields the signature clove, banana and spice aromas that define a Bavarian-style wheat beer, the darker malts add slight flavors of chocolate and fig. The name celebrates the Durham Performing Arts Center located 3 blocks south of BCBB. The DPAC opened in 2008 with B.B. King to a sell out crowd and has since been ranked annually among the top ten theaters in America.
- **Bull's IPA** - Bull's IPA is balanced in style playing the rich hop aromas against the malt flavors, noticeably bitter and very full-bodied. Apricots, flowers, citrus and caramel unite in a mouthful of beer goodness. India Pale Ale is a style that originated in England, produced higher in alcohol and with more hops to preserve the beer on long sea voyages to India as alcohol and hops are natural preservatives when refrigeration is not available. No history to the name, we just liked the sound of Bulls-EyePA.
- **27701 Durham Mild Ale** - The term mild ale was originally a reference to young, fresh beer produced in England of a low alcohol level. Showing a brownish hue with a mere 3.5% ABV, this immensely quaffable (highly drinkable!) beer is the perfect warm weather session ale. Delicious to drink right now, at lunch, after work, between bites, and pretty much any time, our version of a mild ale is named 27701 for our zip code.
- **Jack Tar Dry Irish Stout** - A true session stout like those from Ireland served on Nitrogen for a creamy head. Our Stout is dry, very dark and roasty with deep charred flavors, however, dry stouts are actually lighter in body and not super high in alcohol. There's a pot of gold at the bottom of every pint, but be careful not to swallow it by accident on the last sip. The Jack Tar was a hotel located at the end of Parrish Street where the big bull now stands. It reopened in 2017 as the Unscripted Hotel. *This beer takes time to pour.*
- **Bountiful Backyard Ale** - Once a year brew we make from our own hops grown outside our back door.
- **Garrett & Sullivan Certified Public Altbier** - Altbier is a style associated with Dusseldorf, Germany and one of the rare German ale styles. Alt, or "old", is a copper hued beer with a light body and moderate hop bite. Unlike British ales, the Alt style of ale is very crisp, light bodied and not fruity, much like the lagers of today. Our Garrett & Sullivan Certified Public Altbier honors the first Black-owned CPA firm in North Carolina which happened to be located at 107 E. Parrish Street, the current home of Bull City Burger and Brewery. Prost!
- **Bennett ESB** - A truly traditional extra special bitter, Bennett ESB is brewed with traditional ale malts and hops and has floral hop aromas, a toast biscuity quality, and a balanced hop bitterness. ESB is just one of the wonderful steps on the Pale Ale ladder from Ordinary Bitter to IPA. In April 1865, Confederate Gen. Johnston and Union Gen. Sherman met at Bennett Place in Durham, where they signed surrender papers for Southern armies in the Carolinas, Georgia, and Florida.
- **Full Frame Reel Amber** - Named for Durham's Full Frame Documentary festival
- **Watts Oatmeal Stout** - Brewed with toasted oatmeal in the mash along with the usual stout goodies that make this a thick, creamy-headed dream. Hearty and rich, yet balanced in style and not overfilling. Watts Hospital, the city's first hospital, opened in 1895 with 22 beds. It closed in 1976 and the original campus grounds were converted to the NC School of Science and Math. Oatmeal Stout was thought to be higher in nutrition than a regular beer and was historically prescribed to nursing mothers and sick children.

Level 3 - each of these is worth 3 points

- **Pratt Pilsner** - We come as close to a real Czech Pilsner as we can in Durham by using softened water, Saaz hops imported from Czechoslovakia, Pilsen-style malt, and yeast that is Bavarian in nature. Pilsner is the “Beer of Kings” and the archetype of all the commercial lagers before they started becoming watered down to modern day levels. William Pratt purchased the neighborhood around Ramseur Street in the 1830s and the area, called Pratt or Prattsburgh, became known as a “den of iniquity.”
- **Malbourne Maibock** - The Malbourne Maibock is a lager in the traditional spring or "May" bock style. The spring bock is light in color like a Helles lager, but a little higher in alcohol and emphasizes the pale malt flavors. The golden hue is clear with a distinctive Hallertauer hop nose of spice and light floral aromas. The Malbourne hotel was built in 1912 on the corner of Main and Roxboro streets. It was a stunning, modern hotel with 125 rooms, hot and cold water, and 50 private bathrooms.
- **Merrick Marzen** - This traditional German-style Märzen lager is brewed with a combination of Munich malts, German Hallertauer Hersbrucker hops, and Bavarian lager yeast. This medium-bodied amber-colored beer comes out clean and crisp, with toasty malts and a balanced bitterness from the German hops. John Merrick, one of Parrish Street's founding fathers, was a former slave who learned to read and write in a Reconstruction school, and became a prominent business man in Durham.
- **Stierstadt Oktoberfest Lager** - “Stierstadt” is German for “Bull City,” and this traditional German-style “Oktoberfest” lager is brewed with a combination of Munich malts, German Hallertauer Hersbrucker hops, and Bavarian lager yeast, making it taste like you are sitting in the tents of Bavaria at the most famous beer festival in the world. This medium-bodied amber-colored beer comes out clean and crisp, with toasty malts and a balanced bitterness from the German hops.
- **“Goat” Bullock Bock** - A true German-style Bock beer, this lager is light amber/brown in color with a medium-full body, rich and malty. This Lager was aged for over six weeks and was brewed with Munich malt and traditional German hops. The word Bock means Goat in German, so we honor John "Goat" Bullock, a standout player on the 1965/1966 Hillside High School "Pony Express" team. With potential to become an NBA star, Goat scored 42 points in the championship, then left for NY and was never seen again.
- **Rogers Lager** - This lager is crafted in the Vienna style using both Munich malt and German Hallertauer hops, showing a copper amber hue with rich malty tones. Rogers Lager is a prime example of the clean and crisp flavors that come from using lager yeast, rather than the fruitiness of an ale yeast. The Rogers Pharmacy, located on the corner of Mangum and Parrish Street for over fifty years, was a Saturday meeting place for the community, where everyone shopped for sundries and medicines.
- **Starlite Black Lager** - Awarded Best in Show in the 2017 NC Brewers' Cup, this Black Lager is crisp, clean, and easy to enjoy. A Schwarzbier, as it is known in Germany, gets its dark color from a small amount of roasted malts that impart a low bitterness, gentle roastiness, and reddish-black hue. The Starlite drive-in movie theatre opened in the mid-1940s. In 1986, Bob Groves reopened the theatre, which closed for good in 2007. In 2004, the community rallied together to rebuild the screen after a tragic fire.
- **Regulator Doppelbock** - Doppelbock is a little sweet, very malty, crisp and clean tasting. This style is often known as “liquid bread,” with a higher alcohol content than regular bock. A doppelbock's name usually ends in '-ator' to indicate the style, so we give you our Regulator. Prior to the American Revolution, the Regulators were a large group of North Carolina colonists who opposed the taxation and fee system imposed by colonial officials. This political argument led to the "War of the Regulation" in 1771.
- **Viola Hefe Weiss** - Light, crisp, tart, and refreshing, wheat beer is the brew to enjoy when the temperatures rise. Our Hefe Weiss is brewed with a real Bavarian German yeast strain yielding aromas of cloves, banana, and other spices. Viola Turner is an important figure in Durham history, beginning her career at the North Carolina Mutual Life Insurance Company in 1920 as a humble, smart and spunky secretary. She eventually became the company's treasurer and main connection to the larger financial world.
- **Dr. Bartlett's Ordinary Bitter** - Ordinary Bitter isn't very bitter and is far from ordinary. A style not often seen in the US, the Ordinary Bitter is a British "session" ale, lighter in body, thirst quenching and immensely drinkable. Dr. Bartlett S. Durham is the origin of our city's name. Dr. Durham purchased land between Wake and Orange counties, in the 1840s, where he built a train station. The postman, not knowing what to call the place, would yell out “mail's here for Durham!” and the name stuck.
- **Pro Bono Publico Porter** - A true British-style Porter brewed for our warmer weather and for drinkability, this beer has a medium body with roasted coffee and toffee aromas and flavors from start to finish. This Porter has a creamy head like a cappuccino, but none of the caffeine. The Duke family's first tobacco cigarette was called Pro Bono Publico which in Latin means “for the public good.” Sorry this beer is not free. We recommend it with our pound cake like coffee with dessert.
- **Bonnie Brae Scottish Ale** - Bonnie Brae (Scottish for Beautiful Hill) yields all the wonderful biscuity toast of a malt driven ale with just enough hops to balance the body without becoming bitter. This is one for the non-hop heads. Subtle and delicious, the Bonnie Brae Ale is named after the famous house located on Roxboro Road in North

Durham. A historic house built by Richard Wright with tobacco money in 1898, the Bonnie Brae home was moved in 1993 to a new foundation in order to preserve history.

- **Honeycutt Milk Stout** - Our Honeycutt Milk Stout, brewed with lactose sugar, is dark brown to black in color with a creamy tan head. There is noticeable sweetness from the unfermentable lactose sugars along with a chocolate roasty quality and moderate bitterness. Around 1910, Charlie Honeycutt operated a popular liquor house in Durham, selling shots in the back of the house, and hiding liquor throughout the property. He would also drive around West Durham, delivering bottles to customers.
- **Boggans Wee Heavy Scottish Ale** - The Strong Scotch Ale (“Wee Heavy”) style is a malt-driven beer with a little residual sweetness and soft peat smoke character. Using genuine peat for the smoke, you’ll notice a completely different smoke character than hickory or applewood, making this beer true to character and style. Named after Patrick Boggan’s “Ordinary,” an inn that provided meals and hospitality at the intersection of two trading paths in North Durham, we hope you find the same comfort and hospitality here today.
- **Bryant Bridge Gateway Golden Ale** - This straw-colored golden beer is light on the tongue, with low hop levels and notes of peach and citrus on the nose and in the flavor. We recommend this brew to those just venturing into craft beer and anyone looking for a refreshing thirst quencher. Durham’s Bryant Bridge crosses Rte. 147, shining brightly at night with its blue LED lights. It is the gateway to the Bull City and this is our gateway to drinking craft beer.
- **Pandora’s Box American Pale Ale** - Pandora’s Box is truly an American-style pale ale in all its hoppy glory. This copper-hued brew has a heady nose of hops and boosted alcohol in the modern American way. Pandora’s Box was the nickname given to the home of Dr. Bartlett S. Durham, our city’s namesake. The four room log house, located just north of the railroad tracks near present day Corcoran and Main, was used as a guest house and hotel. We can only imagine how it got its name.
- **Durhamer** - Durhamer is a new style of beer designed from the ground up by our brewers to represent our great city and, more generally, the South. A Durhamer is chestnut brown in color, reminiscent of Burley tobacco (a variety that helped put Durham on the map), low in hop bitterness, and uses as many locally-sourced ingredients as feasible including Epiphany Malt located right here in Durham. The beer is bready and biscuity, and has some toasty flavors finished up with almost a cocoa character.
- **Honorable Bell’s Big Brown Ale** - This Brown Ale is full-bodied with a higher alcohol content, so savor accordingly. With a hint of tobacco and citrus fruit, the Big Brown Ale is like a chewy fig wrapped in a lightly toasted graham cracker crust. Very American in style, it is best suited with our Bacon & Blue burger or with any meaty flavors. Mayor Bell led our city from 2001 to 2017 and his leadership has been forever stamped on Durham’s history. We honor the Mayor with a beer we hope is as honorable as the man.
- **Stonewall Brown Ale** - Stonewall is a British-style brown ale, a well balanced brown ale bold enough to pair with the richest tasting beef burger or a veggie burger with cheese and aioli sauce. This style of beer is a mid-weight body with malty aromas and gentle hop bitterness. Named after NCCU hall of famer, Robert “Stonewall” Jackson. He was the first player from a historically black school drafted by the NFL. He touched countless lives as an assistant football coach, teacher and trainer at N. C. Central for 31 years.
- **Hen Peck Rowbust Porter** - A robust porter is a bold, powerful, and brooding dark ale. Expressive chocolate, black coffee and bittersweet roast notes abound, with plenty of body and a full palate of rich flavor. The finish is lightly syrupy with bitter notes of charcoal, ash and prune. A beer with aging potential that will continue to evolve daily while on tap. Hen Peck Row was one of Durham’s original street names and was later renamed Dillard Street in the Cleveland-Holloway neighborhood.
- **Boars Russian Imperial Stout** - We brew our RIS traditional in style with massive amounts of barley and then loads of bittering hops to balance that richness. This is not a hoppy aromatic beer, but more of a smooth coffee, bittersweet chocolate and creamy textured black beer. Think of cold, Russian winters and a rich, full-bodied, strong alcohol stout to warm you in that cold world. Named for Boars brand beer, bottled in Durham in the 1930s with a whimsical label showing a boar carrying a tray of beer while wearing an apron.
- **Morven’s Alley IPA** - Try this truly all American version of an IPA, loaded with hop aromas from start to finish. This IPA flaunts it, taunts it and is all about hop pleasure, just like famed Morven’s Alley of Durham in the 1930s and 1940s. This infamous road was housing for mill workers and a haven for gambling, liquor and things that go bump in the night. This street and its stories are the inspiration for the blues song “Tobacco Road” written by John Loudermilk and recorded by dozens of artists.
- **Blind Boy Fuller Black IPA** - Popularized on the west coast of the US, Black India Pale Ale is a dark and very hoppy beer. Brewed very much like a regular IPA, we use a little black malt to darken the color. We name ours after Blind Boy Fuller, American Blues guitarist and singer born in 1907. Blind Boy Fuller began to lose his eyesight in his teens and turned to guitar and singing. He recorded over 120 record sides including “I want some of your pie,” and “Get your Yas Yas Out” which was later recorded by the Rolling Stones.

- **Rattelade RyePA** - This IPA is brewed with a firm hand of rye, giving it a full body due to the spicy rye peeking through the malt. The color is an unfiltered copper-orange color and the hop bitterness is balanced. Is it hoppy, yet malty, or malty, yet hoppy? You decide. Named after the Rattelade family grocery store, located near the American Tobacco Campus, which sold beer and sandwiches and hand-delivered groceries to the neighborhood. The Rattelade family still resides in Durham.
- **W.E.B. Du Bois Saison** - Our Saison is a spicy, cloudy, golden-colored ale with tart citrus notes and generous hop bitterness in the traditional style. The alcohol level is moderately high, yet the beer is thirst quenching for the hot summer months. Named for author, W.E.B. Du Bois, who published "The Upbuilding of Black Durham. The Success of the Negroes and Their Value to a Tolerant and Helpful Southern City" talking about the progress he witnessed in Durham during his visit in the early 1900s.
- **Taurus Tripel** - Tripels are often known as "evil" beers because the high alcohol level is hidden deep inside a complex winey, spicy, and lighter bodied, dry ale. The Tripel style is golden in color with a dense rocky white head. Watch out, at around 9% ABV this beer will sneak up on you and coax out a little devilish smile. This beer is named for the Taurus Hotel, the original name of the Malbourne Hotel; however, the women of Durham in that era felt the name Taurus was too suggestive. What a bunch of bull.
- **L&M Quality Quad** - Our Quad starts with intense aromas of stone fruit like plums and peaches, then adds toffee, caramel and light banana. Belgian-style Quadrupels are known for being full-bodied and full-flavored, and ours has a pleasant round mouthfeel and plenty of flavor to boot! Adhering to the true Quad style, this beer was brewed with Belgian yeast and super high gravity. Liggett and Myers Tobacco Co. was headquartered here in downtown Durham. Their slogan was "Quality product, Quality people."
- **Rhine ESP (Ephemerally Spiced Pumpkin) Ale** - Our Rhine ESP Ale was brewed with pumpkins from Fresh Pik Produce in Kenly, NC, and a kiss of secret spices. We've kept the hop level moderate to show off the creamy flavors from the pumpkins. The Rhine Research Center started at Duke University in 1927, as leader in paranormal research, telepathy, clairvoyance, psychokinesis and parapsychology. The term ESP or Extrasensory Perception was coined by Dr. Joseph Banks Rhine and Dr. Louisa Rhine. *This beer contains lactose.*
- **Snow Hill Winter Warmer** - Our Winter Warmer is based on the American style of Barley Wine, showing more hops and even more carbonation than a typical British version, we also incorporate a different spice blend each year. In 1749, a 400 acre grant to James Rae became known as the Snow Hill complex. Today this is part of northern Durham County and the Little River Community.
- **Pigmeat Markham Smoked Rye Ale** - For this one, we use smoked malt from Durham's Epiphany Malts to provide a balanced, lightly smoked flavor. As more than one person has said, "it's like they put bacon in my beer." The rye malt adds a more unctuous and full-bodied mouthfeel, and a higher alcohol beer that is perfect with a juicy burger, or hotdog loaded with chili. Pigmeat Markham, a Durham native, was a well-known comedian and is considered one of the founding fathers of modern day rap music.
- **Catsburg** - Named for the infamous Catsburg store in Durham and a certain law man.
- **WaWa Yonda Blonda Stout** - From way, way yonder, we present something experimental. If the West Coast brewers can brew a black India PALE Ale, then we can brew a blonde Stout. Wa Wa is a beer brewed to stout specifications, with the exception of dark, roasted malts, plus we added a little secret. What is a stout without its roasted malts? It's Wa Wa Yonda Blonda Stout. Named after the Carr family farm, off Chapel Hill Road called Wa Wa Yonda (Way, Way Yonder) farm.
- **Youngen Horny** - The Youngen Horny is an English-style Barley Wine (all grain, no grapes) made in the traditional British style. Every December, we push our system to its limits and four weeks later arrive at a deliciously balanced 9% ABV beer with fruity fig and caramel aromas, a light toasty bread crust quality, and a rich intensely long finish. Barley Wines are a badge of honor among brewers and we proudly unveil ours with the hope you enjoy the balance, elegance and pleasure this beer provides. The name comes from the reference to a bull's horns of course.
- **Hop Gauntlet** - This is the first New England IPA we brewed at BCBB. The NEIPA style is characterized by an intensely floral hop character, undergoing a gauntlet of low-temperature hop additions after the boil. This process also reduces bitterness, allowing the floral and citrus hop character to fill the glass and intrigue the palate. This beer has a lovely soft body, and full mouthfeel. We name this beer after one of our favorite BCBB bartenders who was undergoing chemotherapy for non-Hodgkin's Lymphoma.