

ROYAL BLISS BREWING



**BBQ**

**BEER DINNER**

Seasonal Beer Pairing Dinner:  
**Summer BBQ & Live  
Music Edition**

Monday, August 22 at 7:30pm

*An elevated, yet classically  
nostalgic, Southern BBQ Feast.*

**Served Family Style,  
each tray includes:**

HEAPING PORTIONS OF  
**PULLED PORK**

Smoked on site Carolina style chopped BBQ, using pork from Colfax Creek Farms out of Bostic, NC.

AND  
**BEEF BRISKET**

Certified Angus Beef rubbed simply with salt and pepper to let the flavor of the hickory wood compliment the beef.

WITH ALL THESE HOMEMADE  
**BBQ SAUCES**

**East Carolina Vinegar**  
made with *Grand Jester Hard Apple Cider*

**South Carolina Gold**  
made with *First in Flight Amber Ale*.

**Sweet & Smokey Kansas City Style**  
made with *First in Flight Amber Ale*.

**Red Hot Chipotle BBQ**

**Old Hickory House Classic Southern**  
Served warm - You won't find this generations-old recipe in ANY cookbook!

FINISHED WITH  
**PEACH BODY  
BANANA PUDDING**

featuring nostalgically delicious Nilla Wafers, modernized by a homemade Chantilly cream.

**ELEVATED, YET CLASSIC, SIDES OF  
BEER CHEESE MAC & CHEESE**

Subtly smokey and made with Crush This Kölsch, baked & topped with herbed breadcrumbs for double the crunch.

**BBQ BACON BAKED BEANS**

Roasted with bacon and braised in our award-winning pilsner, Denver's First, for a deliciously modern twist.

**SWEET CHOPPED SLAW**

Our famously housemade version of classic coleslaw, finely chopped to enhance the BBQ.

**BRUNSWICK STEW**

A mouthwatering staple of the South, based on a generational Old Hickory House family recipe.

**SOUTHERN POTATO SALAD**

With classic yellow mustard, fresh herbs, and Hungarian paprika - this ain't your grandma's recipe.

**ROASTED SWEET CORN SALAD**

Chef Bobby's personal go to - deconstructed take on classic Mexican street food that lends perfectly to a back yard BBQ.

**TANGY RED SLAW**

Our Eastern Carolina version of coleslaw, made with sweet and smoky BBQ sauce.

**HONEY BUTTER CORN BREAD**

This might be corny, but it's the bread & butter of the whole operation.

AND

**Sweet Horseradish Pickles  
Pickled Red Onions**

**Housemade Pimento Cheese**

**Golden Grains Classic Pullman White Bread**