



TEN THINGS YOU NEED TO KNOW ABOUT BULL CITY BURGER AND BREWERY

1. We make pretty much everything in house. Yes, we make the sauerkraut. Yes, we pickle the pickles, whisk the mayonnaise, make the mustard, bake the buns and yes, we make our all beef hot dogs and cure our bacon. In fact it's easier to tell you the things we don't make. The ketchup is a special Heinz version without the corn syrup as well as the soda from Puck's hand compounded sodas. That's it.

2. The beef we use is all NC sourced and pasture-raised. Pasture-raised means no added hormones and no antibiotics are in our beef. Our cows are raised in North Carolina pastures on grass. We work closely with Firsthand Foods of Durham to bring farmers into our beef source network. The farmers sign a code of ethics to make certain the beef you eat meets our quality standards. Pasture-raised beef costs more than conventional corn-fed, hormone added beef, but we are committed to flavor and to your health. Pasture-raised beef is higher in omega 3 and omega 6 fatty acids, lower in bad cholesterol and much higher in cancer fighting Linoleic acid with more minerals, more vitamins and less saturated fat. It's practically diet food.

3. We use recycled materials in our construction. For example, the long table you may be sitting at is a recycled NC barn. The smaller tables are recycled high school shop class work benches, and the bar is recycled paper and real bamboo. Our patio tables are made from recycled plastic and tires.

4. We have no high fructose corn syrup nor hydrogenated fat in our restaurant.

5. We grind our beef fresh daily and prepare it rare, a little pink in the middle, or well done. You choose your cooking temperature. We recommend a little pink for maximum flavor.

6. We make all of our beer in the tanks you see behind the glass wall. It will be the freshest beer you can drink traveling 60 feet from the brewery to your glass, not hundreds or thousands of miles in non-refrigerated trucks.

7. Our Veggie Burger rocks. It's called the Joan Jett because she's a rocker and we wanted a kick butt veggie burger. Oh, and she's also a lifelong vegetarian and advocate for vegetarian diets.

8. People say we have nice buns. That's because we bake them in-house everyday.

9. We're into GREEN technology and the environment. We use as much LED lighting as feasible. We recover our hot water from brewing beer to make the next batch. Our kitchen has a state of the art hood which senses heat and smoke to power up and down accordingly throughout the day. Our hot water heater is 95% efficient. And, we recycle as much as possible. Even our leftover brewing grain goes to farmers for animal feed. Our cooking oils are recycled into bio-diesel. And we compost over a ton of paper products per month to be returned to the soil for farmers. We are the first B-Lab certified restaurant in North Carolina and the first B-Lab certified brewpub in the world.

10. We have year-round outdoor seating. We have a warm and sunny patio out back for whenever it's warm and sunny, but it's also heated for cold weather months with a roof if it's raining. Just head through the back hallway past the bathrooms and up the stairs out the back door.

11. We work with local farmers to supply as much produce as close to home as we can. We keep our carbon footprint lower by sourcing produce as close to home as possible. That means we keep our toppings seasonal and rotate veggies with the growing cycles. We even have raised bed gardens to grow some of our food out back.

12. Our self serve Enomatic wine machine serves farmer-made and estate bottled wines from around the world. Purchase a card at any register to begin sampling wines. You can also purchase a bottle to drink here or take a bottle home at regular retail prices.

“Eat Pasture-Raised Beef, Drink Fresh Beer”
~ BULL CITY BURGER AND BREWERY