

A photograph of a restaurant interior. In the foreground, a large, multi-tiered copper pendant light hangs from the ceiling. The background shows a balcony with a dark wooden railing, framed pictures on the wall, and a television. The lighting is warm and ambient.

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dining

bull & barrister draft house and grille

A little bit of history, a little bit of tradition, and mostly fun.

Unique place, unique name

History says . . . a public house, commonly known as a “pub,” is an establishment licensed to serve alcoholic drinks for consumption on the premises, with no entry restrictions (hence public house). This practice originated from the historically “common law” obligations of publicans (or pub owners) to take care of the well-being of travelers that were offered lodging in addition to a heart-warming drink.



Tradition says . . . pubs often have traditional names that reflect things such as location, occupation, historical events, personal names, royalty, religion or sports. Use of puns also became increasingly popular through the twentieth century resulting in humorous or rhetorical names such as Cock and Bull.

Fun says . . . reluctant to many calls by friends to use their names or those of their children in the naming of what has now been dubbed Bull & Barrister, the two owners decided to look to a play on words and their own occupations in crafting the name Bull & Barrister – one owner, an optimistic personality and investment banker, looked to the bull market to signify his symbolic name, while the other, a practicing attorney, looked to the land of England to describe her trade – a barrister. The owners then completed the name with the description Draft House and Grille – a fitting description that highlights the establishment’s extensive draft beer selection, sporting theme, and their desire to create a neighborly “house” for their guests.

More than just fish and chips

While consistent with the relaxed look, feel, and temperament of a typical pub, the food and breadth of selection at Bull & Barrister will far exceed the expectation of typical pub food. Under the talented

direction of General Manager Warren Robertson and Chef Josh Cloak, Bull & Barrister goes well beyond traditional pub fare and reaches to new horizons with a varied and extensive menu ranging from appetizers, wings, burgers, specialty sandwiches, salads and housemade soups to pasta, steak, pork, seafood and chicken delights made with only the freshest ingredients and care.

“Special” eats

Bull & Barrister offers “Blue Plate” lunch specials Monday through Friday from 11am-3pm. All lunch specials are served with mashed potatoes, seasoned veggies, and bread. The current specials are on Monday: Tequila Lime Chicken, Tuesday: Mouth-Watering Meatloaf, Wednesday: Slow-Cooked Pot Roast, Thursday: Fried Pork Chops, and Friday: Marinated London Broil.



Bull & Barrister also offers daily food and drink specials, which are presently Sunday: Shrimp and Grits, Bucket of domestic beers for \$12, and Bloody Mary or Mimosa just \$3.25, Monday: \$6.99 Burger Madness (dine-in only) and all domestic bottled beers only \$2, Tuesday: half price “featured” wing flavor (dine-in only, orders of 10 or 20 wings), all draft beers at \$2.50, and Margarita on the Rocks for \$3.75,

Wednesday: Italian Dinner Night (after 5pm), all imported bottled beers only \$2.50, and Kendall Jackson Wines just \$5.50 per glass, Thursday: Mexican Fiesta Night (after 5pm), half price bottles or glasses of wine, and Corona, Dos Equis, or Dos Equis Amber bottled beers just \$3, Friday: Prime Rib Weekend Special (after 5pm), “top shelf” flavor of the day martinis just \$6, and Black & Tan for \$3, and Saturday: Prime Rib Weekend Special (after 5pm), and Yuengling bottled beer only \$2.50.

So what's the big deal?

The quality food. The unrivaled beer selection with 18 beers on tap and more than 35 bottled beers from which to choose. The unique wine list with restaurant-exclusive offerings. The newly renovated, spacious interior with seating capacity of almost 300, allowing for cozy niches to party-friendly dining areas. The 30 seat, wrap-around bar. The inviting patio with seating capacity of about 75. The extensive sports coverage with 33 televisions throughout the restaurant. The Carolina Panthers ticket giveaways. The acoustic music performances on Friday and Saturday nights. The pool tables. The cigar selection and private smoking lounge. The free Wi-Fi.



No one will go home hungry

If you're the cold beer and wing type, then the Barbalo Extra-Grilled Wings are the way to go. Salad fans will savor every bite of the Big Island Salad with oriental-glazed chicken breast, roasted pineapple chunks and wonton noodles with a perfectly-teamed ginger dressing. If seafood is your thing, ask about the Fresh Fish of the Day or go with the Grilled Mahi Mahi or Shrimp Scampi Fettuccini – either way you can't go wrong. For more hearty fare, try Pete's "Fall off the Bones" BBQ Ribs or the innovative Pretzel Encrusted Pork Chop served with a Mustard Sauce. Finally, sit back, relax and enjoy the place with a signature dessert or dessert cocktail.

Callabridge Commons Shopping Center / 3615 Mount Holly-Huntersville Rd., Exit 16 off I-485 (Hwy 16 - Brookshire Blvd.) / 704.971.3313 / www.bullandbarrister.com / Sunday – Thursday 11am-midnight, Friday & Saturday 11am-2am / Average Price Range – \$8-15

As told to by Jenni Reaves.