

## **Fat Pete's Whiskey and BBQ Tasting**

### **The PJ - 6oz of Burnt Ends and Lagavulin 8.**

*The best part of the brisket paired with Chairman's Trophy Winner for best Islay (2018) in the Ultimate spirits challenge. BBQ candy paired with smoky, leathery goodness. Our GM's favorite pair.*

### **Ardbeg 10 and 4oz Pork Belly**

*Opposites attract in this pairing. You get the natural sweetness of the pork belly offset with the dark briney and peaty tones of Ardbeg.*

### **Wild Turkey 101 and 4oz Turkey**

*It seems cliché we know, but WT 101 goes perfectly with our Smoked Turkey. The high rye spice note compliments the savory flavor of our turkey to perfection.*

### **Woodford Reserve and 4oz Pulled Pork**

*The sweet but not overly cloying corn notes of the Woodford enhances the dry rub on our pulled pork like no other whiskey on our bar.*

### **Maker's Mark and 4oz Pulled Chicken**

*Maker's soft wheat note allows the complexity of sweet sauce to truly shine. A great entry pairing on both fronts.*

### **Whistle Pig 10 and 4oz NC Chop Pork**

*Nothing brings out the tangy goodness of our Chop Pork like a Rye, and Whistle Pig is one of the best offerings there is. Lots of cinnamon and spice to balance out the apple cider vinegar*

### **Glenmorangie Quinta Ruban and 4oz Sliced Brisket**

*The big savory beefiness of our brisket that's been in the smoker for 18 hours, combined with the elegance of Glenmorangie in Ruby Port cask finish is true thing of beauty. Highland's finest with the world's tallest stills. All heather, honey, and malty goodness enhanced by the 4 years in the Ruby Port casks.*

## **Rittenhouse BIB and 4oz Chopped Brisket**

*This exceptionally balanced rye goes perfect with our chopped brisket. The anise brings out the savory notes of the brisket gravy, and there's just enough spice to bring out the natural sweetness of the beef.*