

62°

Partly Cloudy
H: 80° L: 61°
Traffic

Saturday, June 29, 2013

Hi, Shamrock101 | Sign Out

Dayton Daily News

Complete. In-Depth. Dependable.

Search Site



HOME LOCAL MILITARY INVESTIGATIONS BUSINESS OPINION SPORTS LIFE SHOP

▼ LATEST HEADLINES ▼

HOME / ENTERTAINMENT / DINING

WHAT'S ON TAP?

BBQ restaurant ups the ante on beer offerings

New promotion from Company 7 BBQ in Englewood puts the spotlight on craft beer and food

Posted: 12:00 a.m. Thursday, June 27, 2013

Resize to

A | A

Feedback



BY ALEXIS LARSEN - CONTRIBUTING WRITER

ENGLEWOOD – A new promotion that began quietly at the beginning of the year to help Company 7 BBQ highlight its impressive selection of seasonal rotating beers and some more interesting special dishes that are not featured on the menu has taken off.

"We really started focusing on craft beer at the beginning of the year. I don't quite think it (the craft beer craze) has hit the Northern (Dayton) market yet - it seems to be more popular down south," said Patrick Murty, General Manager and Pitmaster.

Murty says more and more customers have been embracing and trying more interesting craft beers when they come in. He credits the bar's Company 7 Ale, brewed exclusively for his restaurant, as being a great gateway beer for domestic beer lovers looking to challenge their palates, but not too much.

The restaurant's Brew N Que promotion occurs after 6 p.m. Fridays and Saturdays each week with the bar featuring three different craft beers (the "brew") that pair up nicely with a special featured dish being made in the kitchen (the "que").

Both the "brews" and the "que" are offered in addition to the normal menu offerings and are available until they run out.

"You need something to keep things new and fresh," said Murty about the Brew in Que promotion.

A sampler paddle of all three craft beers is only \$4.50. Cost of pints and featured dishes vary based on what's being offered.

"Barbecue and craft beer go hand in hand. It's not your regular burger

Windows
Sunrooms
Roofing
Siding
Doors
CHAMPION
Windows • Sunrooms • Roofs • Home Exteriors
888-306-3683

Set an appointment NOW and get a \$25 Outback Steakhouse Gift Card.

advertisement

Related

The impressive bar at Company 7 BBQ in Englewood features an antique fire truck. Contributed photo by Alexis Larsen

and fries with a domestic draft," said Murty.

And with two slow-cookers capable of cooking 1,000 pounds of meat at a time, this is a restaurant that is serious about its meat.

The restaurant, which features an antique fire truck behind the bar, is owned by Bill and Mary Grilliot along with their son Will Grilliot and son-in-law Murty. All three men are long-time volunteer firefighters in West Milton, where the families live.

For overwhelming customer response to a featured item the restaurant owners will consider adding it to the next menu update.

Between the impressive splash behind the bar, which clearly puts a combination of beer and fire memorabilia on display and the the smell of smoky barbecue that greets you as you enter it, this is a restaurant where hops, barley and malt collide with flavorful proteins to create magic.

Pork, beef, chicken, turkey and sausage are all smoked on-site and heaped generously onto customers' plates. The sides are basic and everything works to keep the meat on center stage as the star of the show.

The restaurants garlic polish sausages from Texas (3 links for \$9.99) are a highlight as are the chicken wings (5 for \$3.99, 10 for \$7.99, 15 for \$11.99 or 20 for \$15.99) which are some of the best in town. The wings are smoked over a number of hours to pack in flavor and are flash fried to order. They are large, meaty and flavorful with a crisp skin. They can be eaten easily without sauce or you can mix up one at the table from the six sauces the restaurant offers diners. A mixture of "Captain Carolina" (vinegar and mustard based Carolina BBQ sauce) with Frank's Red Hot turned out to be incredibly satisfying.

The beers are as varied as the proteins and the staff is always looking for ways to put both on display. It may have been here since 2010, but for many who haven't found it yet, there's a new beer bar in town.

What are your favorite bars or restaurants to eat, grab a beer or both? Email this writer at alexis.e.larsen@hotmail.com and we will include it in future coverage.

How to go

What: Company 7 BBQ

Where: 1001 S. Main St., Englewood

Hours: Open 7 days a week starting at 11 a.m. Food service ends at 9 p.m. Monday through Thursday, at 10 p.m. Friday and Saturday and at 7 p.m. on Sundays. The restaurant closes at 10 p.m. Monday through Saturday and at 7 p.m. Sunday.

Seats: 60 on an outdoor patio, 170 in the main dining room and 120 in a community room that's available for rental

Happy hour: Monday through Friday 2-6 p.m., featuring \$2 off regular draft beers, \$10 on a bucket of non-premium brand beers, \$12.50 on a bucket of premium brand beers and special pricing on wings among other specials

More information: (937) 836-2777 or www.Company7BBQ.com

Upcoming Brew N Que promotions

June 28-29



The smoked Beef Brisket sandwich, the sliced turkey breast entree and a pint of the Company 7 Ale. Contributed photo by Alexis Larsen

Wine, Beer & Spirits

- BBQ restaurant ups the ante on beer offerings
- [Christian Moerlein Lager House offers some serious benefits to members of their beer clubs](#)
- [Imperial Smoked Porter makes ribs, chocolate better](#)

Brew: Mt. Carmel Brewing Co. Ardenne Belgium Quad (\$4.75), Fathead Gudnhoppy (\$5.25), Shocktop Raspberry Wheat (\$4.75)

Que: Sloppy Joe Brisket

July 5-6

Brew: Abita Lemon Wheat (\$5.25), Old Dominion Double D IPA (\$5.50), Fat Heads Head Trip (\$5)

Que: Co7BBQ Smoked Shrimp Skewars

Trending Right Now

[Light still going strong, leaves ESPN behind](#)

[Timeline: U.S. fatal air show crashes, 2000-13](#)

[Wright-Patt fire chief honored](#)

[B'creek Twp. to join city in effort to force county commish to...](#)

[Compost center avoids action](#)

All Comments (0)

[Post a Comment](#)

COMMENTS

[Post comment](#)



[Post Comment](#)

advertisement
