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FOCUSING ON FOOD I LIKE TO EAT, RESTAURANTS I LOVE. THE FOOD SCENE IN HOUSTON, TX: AND OTHER LOCALES TOO! EAT HAPPY, Y'ALL!!!

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Sunday, April 29, 2012

## Review: BRC Gastropub (Houston Burger Week)



Those of you who read about the Tillamook Love Loaf Tour and their working with Houston Burger Week knew that the Tillamook Sharp Cheddar Chili Cheese Dog Burger from [BRC Gastropub](#) was on my radar this week, so I headed over to the Heights and found them on the left hand side of Shepherd Northbound just above Memorial Drive at the corner of Shepherd and Blossom. This was also my first visit to BRC--they'd been on my short list of places I needed to visit, and Houston Burger Week was a good time to go. I was especially stoked to eat and to review one of the [Tillamook](#) burgers they created with [BRC's Chef Lance W Fegen](#).

But first some notes: the term *Gastropub* is a portmanteau of *gastronomy* and *pub*. It originated in Britain in the late 20th century. British pubs are drinking establishments with little emphasis was placed on the serving of food. If pubs served meals they were usually basic cold dishes such as a ploughman's lunch. In South East England (especially London) it was common until recent times for vendors selling cockles, whelks, mussels and other shellfish, to sell to customers OUTSIDE of pubs during the evening and at closing time. Many mobile shellfish stalls would set up near pubs, a practice that continues today in London's East End.

The term "gastropub" was coined in 1991 when David Eyre and Mike Belben took over [The Eagle pub](#) in Clerkenwell, London. The concept of a high end restaurant in a pub reinvigorated both pub culture and British dining, though it has occasionally attracted criticism for potentially removing the character of traditional pubs. The gastropub phenomenon took off in the United States in the 2000s at gastropubs such as restaurateur and chef Sang Yoon's [Father's Office](#), which had what *Esquire* magazine called one of the best burgers in the world, [Ford's Filling Station](#) in Culver City, a gastropub run by actor Harrison Ford's son Ben Ford, and of course [Beaver's](#) over in the Heights district of Houston, Texas.



The Hankster

## The 411 on the DL

I'm a guy that likes full flavored, good food. I love burgers, Tex-mex, Thai, Vietnamese, Chinese, Greek, Mediterranean and other such cuisine.

I live in the Houston area, though I travel to other places sometimes. I consider myself just a rough around the edges guy who's looking for good places to eat (especially local ones) that he can recommend to friends, family, Tweeps, former students, current colleagues, etc.

I hope you find my blog fun and entertaining!

Please feel free to subscribe, post comments or [EMail me!](#)

And remember, Eat Happy!

Zao an, Y'all!

## Top 18 Houston Burgers

What is also of note is that BRC has a fine Weekend Brunch [Menu](#), which includes salmon potato cakes with eggs and tomato fondue; as well as a coop style burger that includes eggs, potatoes, and chili con Queso, and banana stuffed French toast. They also have a version of Poutine that includes a duck leg, fries finished in duck fat and gruyere cheese rather than fresh cheese curds. Furthermore, they have a good tap list that includes good selection of local craft beers and imports, as well as a wonderful selection of bottled beer.

Now without further ado, here is your burger blueprint:

**Tillamook Sharp Cheddar Chili Dog Burger**

**1/3 lb ground beef patty**

**Tillamook Sharp Cheddar Cheese**

**BRC Pub Chili**

**a butterflied hot dog**

**Sweet Jalapenos, Pickled Onions and Iceberg lettuce**

**on a locally sourced bun**

**served with Herb-salt French Fries**

**in a little fry basket**



The Chili in and of itself is a meal. It is spicy, cuminy, meaty and full of great flavour. The butterflied hot dog is meaty and juicy--looks almost like a British pub sausage. The peppers sweet & spicy, the patty cooked to juicy perfection. And although it was very messy, it was a delicious mixture of sweet, heat, savoury & crunchy flavours and textures. A real winner all the way around.



The BRC staff was attentive, but not overly so--my iced tea was refilled in a timely fashion and callbacks were made, but weren't excessive. The restaurant dining room was quite clean, as was the kitchen from where I sat. The speed of service on the burger was a little slow--however, I was one of the first customers in--and I figure it may have been less geared towards brunch menu since it was a special item. According to Josh (one of the managers on duty) it is based on an off-off-menu item that is a staff favourite. After

eating it I can see why. It was worth the wait. And I can say with pride that taste of the chili alone lingered in my mouth for hours afterwards like those old 90s tunes that played as I ate. I definitely recommend the burger & the brunch at BRC Gastropub. Also of note: I like the soft ice they have for the iced tea--kind of like [Jerrybuilt Burgers](#).

The atmosphere of BRC is like an Ottawa corner pub meets a Houston hipster bar combined with a Montreal Bistro. Classic rock blared from the sound system while I took in the red Fleur de Lis pattern on the walls of the booths and the tattoos on the neck of the hostess. The Staff is dressed in nice jeans and

**per HankOnFood**

And what I order

18. [Five Guys](#)

Little Bacon cheeseburger with lettuce, tomato, pickle, ez mayo, grilled mushrooms, grilled onions, and A1 sauce

17. [Kung Fu Saloon](#)

The Dank Burger

2 Cheese and jalapeño stuffed beef patties

topped with bacon, onion rings, MORE cheese

lettuce, tomato, pickle, red onion stuffed between 2 grilled cheese sandwiches as buns

16. [Tornado Burger](#)

4 by 4 spicy patty, with cheese, secret sauce, lettuce, tomato, pickle, and grilled onions

15. [Little Bitty Burger Barn](#)

Hatch Green Chile Bacon Cheeseburger, with lettuce, tomato, pickle and grilled onions

14. [The Union Kitchen](#)

The Union Burger

13. [Ziggy's Bar and Grill](#)

Santa Fe Turkey Burger

12. [Brook House Tavern & Tap](#)

The Kobe, all the way

11. [Little Bag's](#)

One of each kind of Meat

10. [Guru Burgers and Crepes](#)

The Pancho Burger

9. [Petrol Station](#)

The Rancor

8. [The Hubcap Grill](#)

Beach Bum Burger with bacon and bacon cheese fries

7. [The Counter](#)

Angus Beef Patty

usually with artisan cheese and bread

collar shirts, but there are plenty of tattoos and piercings as well--kind of like Yuppie/Hipster fusion. While enjoying my burger, I spotted a family of older folks with university aged Kids enjoying brunch, and I also spotted a tower of oddly coloured cakes at the bar across from the taps. The rooster motif is present EVERYWHERE in Ansel Adams style black & white framed lithographs all around the booths and a reclaimed scrap metal sculpture on the largest table in the centre of the dining room. FYI: BRC stands for Big Red Cock--the synonym of Rooster to you dirty minded readers!



### The Foodie Professor's Report Card for BRC

#### **Gastropub:**

**Burger:** A+

**Frites:** A

**Service:**

**Friendliness:** A

**Speed:** A-

**Cleanliness:** A

**Atmosphere:** A

#### **Overall grade: A**

BRC Gastropub is located in The Heights at:  
519 Shepherd Drive (corner of Shepherd and Blossom)  
Houston, TX77007  
713.861.2233

#### Hours:

Lunch: Monday thru Friday 11 AM to 2 PM

Dinner: Saturday thru Sunday 5 PM til last person leaves

Brunch: Weekends, 10 AM to 2 PM

Happy Hour: Monday thru Friday 4 PM to 6 PM.

#### And Remember:

Eat Happy!!!

Zao an, Y'all!!!

Posted by [Professor Hank](#) at 8:05 PM

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**Lindy Stamper** said...

congrats on getting a shout out on Eater Houston. <http://houston.eater.com/archives/2012/04/30/food-blogs.php>

of the month

local greens, red relish, fried egg and bacon

#### 6. [The Burger Palace](#)

Spicy Vietnamese with Swiss cheese  
or  
French Connection

#### 5. [Bernie's Burger Bus](#)

The Homeroom

#### 4. [Jerry Built Burgers](#)

Double Double with Bacon, Ernie's Sauce,  
lettuce, tomato, pickle, grilled onions

#### 3. [The Yard House](#)

Surf & Turf Burger with Brie Cheese

#### 2. [Guy's Meat Market](#)

Jalepeño Cheeseburger with Mayo,  
Lettuce, Tomato and Pickles

#### 1. [The Burger Guys](#)

Sonoma Burger, Saigon Burger with Swiss cheese or  
Hatch Burger (when in seasons)

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