

The Ultimate

CENTRAL TEXAS BBQ GUIDE



— BBQ 101 —

Moist Brisket

More marbling = more flavor.

Lean Brisket

Less fat, more traditional slices.

Burnt Ends

Smoky cubes of brisket point.

Fat Cap

The layer of fat left on brisket for flavor and moisture.

"The Bark"

The dark, flavorful crust formed during smoking.

Shoulder Clod

An old-school Texas specialty.

Beef Rib

The "dinosaur rib."

Sausage

A Central Texas staple.

Taste the Meat

Before reaching for the sauce.

Sell-Out Tip

Legendary BBQ joints often sell out before 2pm.

Post Oak

The signature wood for Central Texas barbecue.

Smoke Ring

The pink edge beneath the bark; it's a sign of proper smoking.

Don't Skip the Sides

They're part of the experience.



Patten Pick = 🏆

Austin: North, Central, South & West

Franklin BBQ

LEGENDARY BRISKET

Order: Moist Brisket

🏆 *Best Brisket*

KG BBQ

EGYPTIAN-TEXAS FUSION

Order: Lamb

🏆 *Most Unique BBQ*

LeRoy & Lewis Barbecue

CREATIVE BBQ

Order: Smoked Beef Cheeks

🏆 *Best Beef Cheeks*

Micklethwait Craft Meats

TRADITIONAL TEXAS BBQ

Order: Jalapeño Cheese Grits & Brisket

🏆 *Best Sides*

Moreno BBQ

TRADITIONAL TEXAS BBQ

Order: Brisket Taco

Terry Black's BBQ

HUGE PORTIONS

Order: Beef Rib

Stiles Switch BBQ

CONSISTENTLY EXCELLENT

Order: Jalapeño Cheddar Sausage

more Texas flavor ➡

Round Rock Georgetown / Wilco

InterStellar BBQ

MICHELIN-RECOGNIZED BBQ

Order: Peach Tea Glazed Pork Belly

🏆 *Worth the Wait*

Brotherton's Black Iron Barbecue

SCRATCH-MADE BBQ

Order: Brisket El Jefe Sandwich

🏆 *Hidden Gem*

Smoky Buns

CRAFT BBQ FOOD TRUCK

Order: Brisket Crunchwrap

🏆 *Rising Star*

Southside Market & Barbeque

OLDEST JOINT IN TEXAS

Order: Original Beef Sausage

City Post Chophouse BBQ

ELEVATED BBQ

Order: Prime Brisket

Dripping Springs Driftwood

Salt Lick BBQ

TEXAS ICON

Order: Family-Style BBQ

🏆 *Best Family Stop*

Railroad Bar-B-Que

MESQUITE-SMOKED TEXAS BBQ

Order: Brisket & Pork Ribs

Pig Pen BBQ

LOCAL GEM

Order: Pork Ribs

The Switch BBQ

BBQ + CAJUN

Order: Brisket & Boudin

Rollin Smoke BBQ

FOOD TRUCK FAVORITE

Order: Loaded Potato

more Texas flavor



Llano / Kingsland / Horseshoe Bay

Opie's Barbecue

HILL COUNTRY CLASSIC

Order: Butter Beans & Brisket

🏆 Best Hill Country Experience

Cooper's Old Time Pit Bar-B-Que

COWBOY-STYLE PIT BBQ

Order: Pork Chop

Inman's Kitchen

HOMEMADE BBQ

Order: Brisket Plate

JJ'S SMOKEWORKS

SMALL-TOWN TEXAS BBQ

Order: Brisket Melt

Spyke's BBQ

HOMEMADE SIDES

Order: Loaded Potato

Worth the drive!

Lockhart

BARBS B Q

NEW TEXAS MONTHLY FAVE

Order: Brisket & Pork Ribs

KREUZ MARKET

NO-SAUCE TRADITION

Order: Shoulder Clod

BLACK'S BARBECUE

TEXAS INSTITUTION

Order: Giant Beef Rib

🏆 Giant Beef Ribs

SMITTY'S MARKET

HISTORIC PIT ROOM

Order: Fatty Brisket

TERRY BLACK'S

ORIGINAL LOCKHART

FAMILY ROOTS

Order: Brisket

Taylor

DAVIS GROCERY & BBQ

NEW TEXAS MONTHLY FAVE

Order: Brisket & Pork Ribs

LOUIE MUELLER BARBECUE

HISTORIC TEXAS BBQ

Order: Beef Rib

🏆 Best Beef Rib

Elgin

SOUTHSIDE MARKET
& BARBEQUE

FAMOUS SAUSAGE

Order: Original Beef Sausage

🏆 Best Sausage

MEYER'S ELGIN SMOKEHOUSE

FAMILY RECIPE SAUSAGE

Order: Hot Sausage

Fredericksburg / Hill Country

EAKER BARBECUE

CRAFT BBQ

Order: Brisket

LEROY'S TEXAS
BAR-B-Q

HILL COUNTRY STAPLE

Order: Sausage Plate

BACKWOODS BBQ

HIDDEN FAVORITE

Order: Pork Ribs

🏆 Hidden Hill Country Gem



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