



CENTRAL TEXAS
PITMASTERS
A BARBECUE GUIDE

When it comes to BBQ, Texas brings the heat! While other states present worthy contenders, Texas pitmasters are considered royalty when it comes to grilling brisket, pork ribs, and sausage. The Texas tradition of BBQ has deep history in our state and the flavors shine through as part of the rich culture that makes each area of our state unique. The restaurants included in this brochure are a just few of the "grate" Texas legends of the grill.

TNT
TEXAS NATIONAL TITLE
A MOTHER LODE COMPANY
WWW.TEXASNATIONALTITLE.COM



WWW.TEXASNATIONALTITLE.COM

THE 8 DIFFERENT WAYS TO SPELL BBQ

There are few words in the English language that have more variations of spelling than barbecue. The reason that this is a misspelling has to do with the pronunciation. There are only a few words in the English language that end in -cue, like rescue or miscue. The truth is, there is only one correct way to spell barbecue—and this is it.

NO MATTER HOW YOU SPELL IT...
IT'S DELICIOUS!

BARBEQUE
BARBICUE
BARBIQUE
BAR-B-CUE
BAR-B-QUE
BAR-B-Q
BBQ
BARBECUE

WHAT EXACTLY IS TEXAS BBQ?

Think of it simply as a segment of Texan cuisine that specializes in grilled and smoked meats. Traditionally, there are many side dishes that accompany. Beef brisket and various pork products are considered the state specialty, with brisket, sausage, and pork ribs in particular. In some instances, Texas-style barbecue has merged with another state mainstay, Tex-Mex cuisine.

THE 4 STYLES OF TEXAS BARBECUE

Any Texas pitmaster will tell you that there isn't one single style of Texas barbecue, but as a general rule, there are four main styles that play into the Texas tradition:

CENTRAL TEXAS BARBECUE:

Expect a very simple dry rub, often just salt and pepper. The meat is smoked for many hours at low temperatures, typically over mesquite, pecan, or oak wood. The meat is usually presented on a plate or on a piece of butcher paper with white bread served as a side dish.

EAST TEXAS BARBECUE:

Similar to Central Texas BBQ, East Texas BBQ involves slow smoking using indirect heat. To differentiate, East Texas BBQ is known for its "falling off the bone" quality, which means very long cooking times, almost always over hickory wood, which grows readily in the state. It tends to come marinated in a sweet tomato-based sauce. Both pulled pork and beef brisket are normally served on a bun with pickles and hot sauce.

SOUTH TEXAS BARBECUE:

This style features a sweet sauce, but unlike the tomato-based sauce of East Texas, it favors a molasses-based barbecue sauce. South Texas barbecue is heavily intertwined with Mexican cuisine, and it is regionally known as barbacoa. This take on BBQ often features unexpected cuts of meat such as tongue and cow's head.

WEST TEXAS BARBECUE:

Unlike other varieties of Texas barbecue, the West Texas style is traditionally cooked over the direct heat of an open flame. West Texas barbecue is specifically associated with mesquite wood, as mesquite is one of the few tree species that thrive in the arid West Texas climate.

SIDE DISHES THAT COMPLIMENT THE TEXAS BARBECUE EXPERIENCE

The Texas barbecue experience goes beyond grilled and smoked meats. Nearly all of the best BBQ joints in the state offer a wide array of side dishes to complement the smoky flavors of beef ribs and brisket, pulled pork, sausage, and chicken, which include:

WHITE BREAD
CORNBREAD
PICKLES
JALAPEÑOS

POTATO SALAD
COLESLAW
SLICED ONION

THE BBQ HOT LIST

brick & mortar
establishments

BEST DAM BBQ JOINT *Established: 2021*
5401 Hudson Bend Rd, Austin | www.bestdambbqjoint.com

BLACK'S BARBECUE *Established: 1932*
Austin: 3110 Guadalupe St, Austin | blacksbbq.com/austin
Lockhart: 215 N Main St, Lockhart | blacksbbq.com/lockhart

CELE STORE *Established: 1951*
18726 Cameron Rd, Manor | www.facebook.com/CeleStore

CITY MARKET *Established: 1981*
633 E Davis St, Luling | lulingcitymarket.com

COOPER'S BBQ *Established: 1962*
604 W Young St, Llano | coopersbbqllano.com

THE COUNTY LINE *Established: 1975*
On the Hill: *The Original Location!* 6500 W. Bee Cave Rd., Austin
On the Lake: 5204 FM 2222, Austin
countyline.com

FRANKLIN BARBECUE *Established: 2009*
900 E 11th St, Austin | franklinbarbecue.com

GREEN MESQUITE BARBECUE *Established: 1988*
Barton Springs: 1400 Barton Springs Rd, Austin
Southpark Meadows: 9900 I-35, Austin
greenmesquitebbq.com

HAYS CO. BBQ *Established: 2007*
1612 S Interstate 35, San Marcos | www.hayscobbq.com

INMAN'S RANCH HOUSE BAR-B-QUE *Established: 1964*
707 6th St, Marble Falls | facebook.com/inmansbbq

INTERSTELLAR BBQ *Established: 2018*
12233 RR 620 N, Austin | www.theinterstellarbbq.com

IRON WORKS BBQ *Established: 1978*
100 Red River St, Austin | ironworksbbq.com

LAMBERTS *Established: 2006*
401 W 2nd St, Austin | lambertsaustrin.com

KREUZ MARKET *Established: 1900*
619 N Colorado St, Lockhart | www.kreuzmarket.com

LA BARBECUE *Established: 2011*
2401 E Cesar Chavez St, Austin | www.labarbecue.com

LOUIE MUELLER BARBECUE *Established: 1949*
206 W 2nd St, Taylor | louiemuellerbarbecue.com

MICKLETHWAIT CRAFT MEATS *Established: 2012*
1309 Rosewood Ave, Austin | craftmeatsaustin.com

OPIE'S BARBECUE *Established: 1999*
9504 Highway 71 E, Spicewood | opiesbarbecue.com

POKE JO'S SMOKEHOUSE *Established: 1979*
Brodie Oaks: 4109 S. Capitol of TX Hwy, Austin
Hancock: 1000 E 41st St., Austin
Parmer Lane: 2121 Parmer Lane, Austin
Georgetown: 610 N Austin Ave, Georgetown
Round Rock: 1150 N. IH-35, Round Rock
pokejos.com

THE SALT LICK *Established: 1967*
Driftwood: 18300 FM 1826, Driftwood
Round Rock: 3350 E Palm Valley Blvd, Round Rock
saltlickbbq.com/driftwood

SAM'S BAR-B-QUE *Established: 1957*
2000 E 12th St, Austin | samsbarbque.com

SCHMIDT FAMILY BARBECUE *Established: 2013*
12532 FM 2244, Bee Cave | www.schmidtfamilybarbecue.com

SLAB BBQ & BEER *Established: 2006*
Brodie Lane: 6218 Brodie Lane, Austin
Cedar Park: 905 East Whitestone Blvd, Cedar Park
Research: 9012 Research Blvd, Austin
Westgate Lanes: 2701 W William Cannon Dr, Austin
dopebbq.com

SMITTY'S MARKET *Established: 1948*
208 S Commerce St, Lockhart | smittysmarket.com

SMOKEY MO'S TEXAS BBQ *Established: 2000*
Avery Ranch: 10621 West Parmer Lane, Austin
Cedar Park - Whitestone: 100 East Whitestone Blvd, Cedar Park
Cedar Park - Cypress Creek: 1550 Cypress Creek Rd, Cedar Park
Georgetown: 1013 W University Ave, Georgetown
Kyle: 4500 FM 1626, Kyle
Leander: 11880 Hero Way W, Ste 101, Leander
Liberty Hill: 717 S. Hwy 183, Liberty Hill
Parmer Lane: 6001 West Parmer Ln, Austin
Round Rock - IH 35: 1601 S IH 35 Frontage Rd, Round Rock
Round Rock - FM 620: 17280 Round Rock Ave, Round Rock
smokeymosbbq.com

SOUTHSIDE MARKET *Established: 1882*
1212 US-290, Elgin | southsidemarket.com

STILES SWITCH BBQ & BREW *Established: 2011*
Austin: 6610 N Lamar Blvd, Austin
Cedar Park: 800 W. Whitestone Blvd, Cedar Park
stilesswitchbbq.com
The Switch: 166 Hargraves Dr, Dripping Springs
www.theswitchdripping.com

TERRY BLACK'S BARBECUE *Established: 2014*
1003 Barton Springs Rd, Austin | terryblacksbbq.com

VALENTINAS TEXMEX BBQ *Established: 2013*
11500 Menchaca Rd, Austin | valentinastexmexbbq.com

TEXAS NATIONAL TITLE OFFICE LOCATIONS

MIRA VISTA

2705 Bee Cave Rd, Suite 150
Austin, TX 78746
(512) 381-9910

183 N. / Oak Knoll

12515 Research Blvd.
Suite 130, Building 7
Austin, TX 78759
(512) 337-0913

360 / WESTLAKE

3600B N. Capital of Texas Hwy, Suite 110
Austin, TX 78746
(512) 337-0906

BUDA

589 N FM 1626, Suite 202
Buda, TX 78610
(512) 337-0925

DRIPPING SPRINGS

721 Hwy. 290 West, Suite 102
Dripping Springs, TX 78620
(512) 337-0940

WIMBERLEY

13600 Ranch Road 12, Suite D
Wimberley, TX 78676
(512) 337-0931

LAKE TRAVIS

1921 Lohmans Crossing Rd., Suite 200
Lakeway, TX 78734
(512) 337-0800

CEDAR PARK

305 Denali Pass, Suite A
Cedar Park, TX 78613
(512) 337-0300

ROUND ROCK

2300 Greenhill Drive, Suite 810
Round Rock, TX 78664
(512) 337-0900

*Closings and Great Service,
Straight Ahead!*

TNT
TEXAS NATIONAL TITLE
A MOTHER LODE COMPANY

www.TexasNationalTitle.com