

15th ANNUAL TEXAS MONTHLY BBQFEST 2024

TOP 50 PICNIC

Welcome!

We're thrilled to bring the Top 50 Picnic to Lockhart City Park, as part of the 15th annual Texas Monthly BBQ Fest. Enjoy bites from barbecue joints across Texas, including 35 from the most recent Top 50 list published in November 2021.

REP BBQ FEST!
SHOP OFFICIAL MERCH AND MORE FROM OUR FRIENDS AT TEXAS MADE SUPPLY COMPANY

Texas Monthly BBQ Fest benefits Feeding Texas and the network of food banks. To donate, visit their tent near the BBQ Freak Hat or online at FeedingTexas.org/BBQFest

FEEDING TEXAS

CLUB BBQ!

Calling all TM BBQ Club members! Make sure to stop by the TM BBQ Club tent to enter our raffle and to get access to CLUB BBQ—our private, members-only bar and lounge.

NOT A MEMBER?
Join today and check it out!

Reminder! The only thing smoked on these grounds is meat!



REFRESHMENTS

Drinks are at the bars, and free water is next to the covered pavilion and between pits 8 and 9.

TRAYS

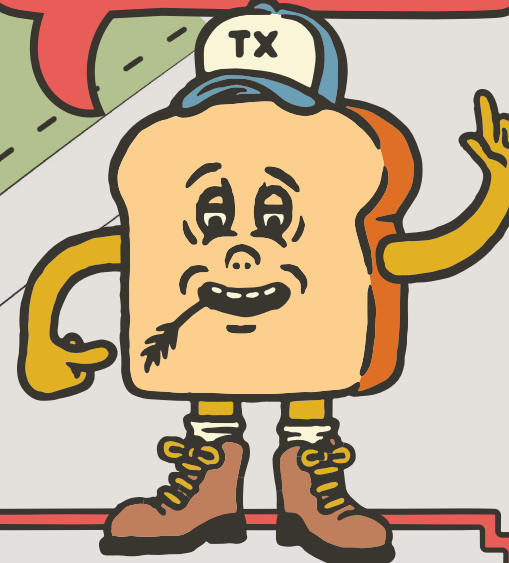
In the spirit of what TM BBQ Fest is all about, and to ensure that all attendees get to enjoy the BBQ provided by participating joints, we have implemented a new tray policy. Trays are permitted under the following rules:

1. TRAYS MUST BE SMALLER THAN 12"x16"x1"—WE WILL CHECK SIZE AT THE GATE.
2. LIMIT 1 TRAY PER PERSON.
3. NO CATERING TRAYS, TRAY LIDS, OR CARRYOUT OF FOOD WILL BE ALLOWED.

SEATING

Find seating near the covered pavilion or at sponsor lounges. You can also bring your own picnic blanket and folding chairs!

Always on the hunt for good barbecue?



DOWNLOAD THE TM BBQ FINDER APP!



Scan to download!



TOP 50 JOINTS

Numbers correspond with placement on the map.

- | | |
|--|---|
| <p>1 BLOOD BROS. BBQ
EST. 2018 • BELLAIRE
METHOD: Oak and pecan; offset smoker</p> <p>2 LAVACA BBQ
EST. 2019 • PORT LAVACA
METHOD: Post oak; offset smoker</p> <p>3 PANTHER CITY BBQ
EST. 2018 • FORT WORTH
METHOD: Post oak; offset smoker and a Santa Maria grill</p> <p>4 MILLER'S SMOKEHOUSE
EST. 2018 • BELTON
METHOD: Post oak; offset smoker</p> <p>5 SNOW'S BBQ
EST. 2003 • LEXINGTON
METHOD: Post oak; offset smoker and direct-heat pit</p> <p>6 1701 BARBECUE
EST. 2020 • BEAUMONT
METHOD: Post oak; offset smoker</p> <p>7 2M SMOKEHOUSE
EST. 2016 • SAN ANTONIO
METHOD: Post oak; offset smoker</p> <p>8 LJ'S BBQ
EST. 2015 • BRENHAM
METHOD: Post oak; offset smoker</p> <p>9 MIMSY'S CRAFT BARBECUE
EST. 2020 • CROCKETT
METHOD: Post oak; reverse-flow smoker</p> <p>10 GOLDEE'S BARBECUE
EST. 2020 • FORT WORTH
METHOD: Post oak; offset smoker</p> <p>11 HAYS CO. BAR-B-QUE & CATERING
EST. 2007 • SAN MARCOS
METHOD: Post oak; offset smoker</p> <p>12 HUTCHINS BBQ
EST. 2014 • FRISCO
METHOD: Oak and pecan; wood-fired rotisserie smoker</p> <p>13 TRUTH BARBEQUE
EST. 2015 • HOUSTON
METHOD: Post oak; offset smoker and direct-heat pit</p> <p>14 EVIE MAE'S PIT BARBEQUE
EST. 2015 • WOLFFORTH
METHOD: Oak; reverse-flow and wood-fired rotisserie smokers</p> <p>15 GUESS FAMILY BARBECUE
EST. 2017 • WACO
METHOD: Post oak; offset smoker</p> <p>16 ZAVALA'S BARBECUE
EST. 2019 • GRAND PRAIRIE
METHOD: Post oak and pecan; offset smoker</p> <p>17 SMOKEY JOE'S BBQ
EST. 1985 • DALLAS
METHOD: Hickory and oak (brisket only); offset smoker</p> <p>18 BAKER BOYS BBQ
EST. 2015 • GONZALES
METHOD: Charcoal briquettes; indirect-heat pit</p> | <p>19 FEGES BBQ
EST. 2021 • HOUSTON
METHOD: Oak; wood-fired rotisserie smoker</p> <p>20 INTERSTELLAR BBQ
EST. 2019 • AUSTIN
METHOD: Post oak; offset smoker</p> <p>21 TEJAS CHOCOLATE + BARBECUE
EST. 2015 • TOMBALL
METHOD: Post oak; offset smoker</p> <p>22 TERRY BLACK'S BARBECUE
EST. 2019 • DALLAS
METHOD: Post oak; offset and wood-fired rotisserie smokers</p> <p>23 HURTADO BARBECUE
EST. 2020 • ARLINGTON
METHOD: Post oak; offset and wood-fired rotisserie smokers</p> <p>24 MICKLETHWAIT CRAFT MEATS
EST. 2012 • AUSTIN
METHOD: Oak; offset smoker</p> <p>25 DAYNE'S CRAFT BARBECUE
EST. 2019 • FORT WORTH
METHOD: Red oak and post oak; offset smoker</p> <p>26 LEROY AND LEWIS BARBECUE
EST. 2017 • AUSTIN
METHOD: Post oak; offset smoker and direct-heat pit</p> <p>27 TEDDY'S BARBECUE
EST. 2019 • WESLACO
METHOD: Post oak; offset smoker</p> <p>28 BURNT BEAN CO.
EST. 2020 • SEGUIN
METHOD: Post oak; offset smoker</p> <p>29 CATTLEACK BARBEQUE
EST. 2013 • DALLAS
METHOD: Post oak; offset and wood-fired rotisserie smokers and direct-heat pit</p> <p>30 HELBERG BARBECUE
EST. 2018 • WOODWAY
METHOD: Post oak; offset smoker</p> <p>31 EAKER BARBECUE
EST. 2018 • FREDERICKSBURG
METHOD: Mesquite and a bit of post oak; offset smoker</p> <p>32 BROTHERTON'S BLACK IRON BARBECUE
EST. 2017 • PFLUGERVILLE
METHOD: Oak; offset smoker and direct-heat pit</p> <p>33 SLOW BONE
EST. 2013 • DALLAS
METHOD: Hickory and oak; wood-fired rotisserie smoker</p> <p>34 SMOKE-A-HOLICS BBQ
EST. 2019 • FORT WORTH
METHOD: Pecan; offset smoker</p> <p>35 PINKERTON'S BARBECUE
EST. 2016 • HOUSTON
METHOD: Mesquite and post oak; offset smoker</p> |
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PARKING

Parking in Lockhart City Park is \$20.

PARKING

SIGHTS & SOUNDS

Curated by **RACH & RHODES PRESENTS**

- 12:00 PM** MIXER ROGERS
+ Welcome by Sun Radio
- 1:00 PM** SADDLE SORES
- 3:15 PM** MIXER ROGERS

MEAT OUR SPONSORS

- ★ BUD LIGHT
- ★ TITO'S HANDMADE VODKA
- ★ COCA-COLA SOUTHWEST BEVERAGES
- ★ TRUE TEXAS BBQ
- ★ JIM BEAM
- ★ AVIATION GIN
- ★ LIQUID DEATH
- ★ CASAMIGOS
- ★ LA VIEILLE FERME
- ★ GOODSTOCK BY NOLAN RYAN
- ★ S.PELLEGRINO
- ★ MILL SCALE METALWORKS

WORLD'S LARGEST & SMALLEST BBQ BREAKFAST

RESTROOMS

Take a sharp left after the entrance, just downhill from the stage.

Follow the arrows to the entrance...

TO BOX OFFICE

Learn more at TexasMonthly.com/TMBBQFest