

BARBECUE TRAIL OF FORT WORTH



1. RAILHEAD – Enjoy a wide variety of slow-smoked barbeque, live music and an ice-cold beverage all in one place.

Website: railheadsmokehouse.com

2. ANGELO'S – Since 1958, Angelo's has served beef brisket with a special trim and the finest pork available. Meats are prepared with their own special seasonings and slowly smoked over genuine hickory fires.

Website: angelosbbq.com

3. BILLY'S OAK ACRE – A little further than our other stops, Billy's Oak Acre is worth the trip up Las Vegas Trail. Their entire menu is homemade each day from the delicious pit pecan smoked meats including: ribs, pulled pork, brisket, turkey and sausage.

Website: facebook.com/BillysOakAcresBbq

4. HEIM – Priding themselves on traditional Texas-style barbecue, Heim's popular bacon burnt ends were singled out by Texas Monthly as having "healing powers."

Website: heimbbq.com

5. COOPER'S – Located in the historic Fort Worth Stockyards, Cooper's Old Time Pit Bar-B-Que serves up everything from whole roasted chickens and thick-cut pork chops to fall-off-the-bone beef and pork ribs.

Website: coopersbbqfortworth.com

6. RISKY'S – Risky's BBQ has been around for over 75 years serving up mouth-watering ribs, barbecue sandwiches, chicken and more.

Website: riskys.com/riskys-bbq/

7. KIPZ – If you're looking for delicious and inexpensive barbecue, the modest smokehouse off East Rosedale is for you! The menu is small, offering six meats and four side dishes to be mixed and matched as you please.

Website: facebook.com/Kipz-BBq

8. BAILEY'S – In search of a quick lunch downtown? This sandwich-only, lunch-only joint is in a tiny building in the heart of the city. Go to Bailey's for unbelievably good Texas barbeque served hot, fast and in a signature brown bag.

Website: facebook.com/pages/Baileys-Barbeque

9. SMOKEY'S – For over 40 years, Smokey's Barbeque has served true-to-Texas barbecue making everything in-house. No stuffed potato here as they offer "Smokey Fries," hand cut fries topped with chopped brisket, pinto beans, barbecue sauce, shredded cheese and pico de gallo.

Website: smokeysbbqtx.com

10. COUSINS BAR-B-Q – Cousins serves Texas-sized portions of hand crafted, authentic "low-and-slow" barbecue from recipes handed down for generations.

Website: cousinsbbq.com

11. WOODSHED – The brainchild of Chef Tim Love, everything at Woodshed is grilled, roasted and slow-cooked. With live music on a massive patio overlooking the river, it is the perfect weekend stop.

Website: woodshedsmokehouse.com

12. BURGUNDY'S LOCAL –

Describing itself as wholesome, 100% grass fed and sustainable, Burgundy's Local is first and foremost a butcher shop, but opens up the grill on the weekend.

Website: burgundypasturebeef.com

13. JEFE'S TEX MEX BBQ – If you are looking for barbecue with a Tex-Mex flair, Jefe's is the place. Located conveniently outside of Republic Street Bar, Jefe's is in a location that is no stranger to great barbecue. Stop in if you want smoked meat and Tex-Mex sides.

Website: jefestextmexbbq.com

14. JESUS FAMILY RESTAURANT – Jesus Family Restaurant has it all from delicious barbecue to traditional Mexican food. This family restaurant is perfect for breakfast or lunch.

Website: facebook.com/jesusbbq

15. LADY & THE PIT – With a sweet molasses barbecue sauce and a brisket that makes it superfluous, this pit is a must visit. The bonus for this stop are the healthier Blue Zone-approved dishes for those looking for a vegetarian-friendly barbecue joint.

Website: facebook.com/ladyandthepit



Heim Barbecue



Woodshed Smokehouse



FORT WORTH

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