



TEXAS MONTHLY BBQ FEST
BBQ WORLD'S FAIR
November 5th, 2022

Howdy, Welcome to BBQ Fest!
Let us help you navigate the inaugural BBQ World's Fair, part of the 13th annual Texas Monthly BBQ Fest benefitting Feeding Texas and the network of food banks! This open-to-the-public event in the heart of Lockhart is an extravaganza of all things barbecue, with attractions to dazzle all of your senses. Step right up and smell the smoke—feel the heat from the open fire cooking demos! Feast your eyes on live murals, live music, and lively local vendors! There's all sorts of smoky surprises around every corner, so get out there and explore.

LOST? HAVE QUESTIONS?
Head over to either of the entrances, and we'll be happy to help.

LIVE FIRE LANE
Located at the crossroads of metalworks and meat experts, come learn about wood, fire, and smoke. Cooking demos scheduled all day, beginning at 12:30pm.

AXEL PROVISIONS
BRISKET UNIVERSITY
FLAMEBILT
HAMMERSON CO.
★ **M&M BBQ COMPANY**
★ **MILL SCALE METAL WORKS**
★ **NOMAD GRILLS**
SIERRAH WOOD

Stop by Nomad Grills tent for a grill giveaway!

Free entrance to the smoke show.

Look for the green markers on the map! >>>

Explore local 'cue-rosities at the green markers on the map! >>>

Make sure to check out TM BBQ Club & Sauce Tent!

Taco Trail
AT BBQ FEST
The Taco Trail celebrates the importance of tacos in Texas barbecue.

★ **DAVILA'S BBQ**
SEGUIN
★ **MARIO'S TACOS**
LOCKHART
★ **STIXS & STONE**
SAN ANTONIO
★ **VAQUERO'S TEXAS BAR-B-Q**
GRAPEVINE

Thanks to our Taco Trail sponsor: Hornitos Tequila

Curated by taco editor José Ralat!

MEAT MARKET & MORE
Anchored by the Texas Book Festival @ BBQ Fest, browse books, apparel, flavors, and more—with a tastemakin' Texan in mind.

MARKETPLACE
Best Little Wine & Books
Brisket Country
CASA
Cita's Salsas
Forrest & Groves Vintage
Goat Shenanigans
Grizzly Grade
Hardcore Carnivore
Low & Slow Snacks
Muscovy Coffee
Nostalgic Rags
Nowhere Bookshop + Texas Book Festival
Rancho Sueño
Texas A&M Forest Service
Sul Ross University
Texas Made Supply
Texas Standard
TX Headwear / TX Fly Co
Tumbleweed Tex Styles
Willigan's Island
Zilker Belts

STOP BY THE TEXAS BOOK FESTIVAL @ BBQ FEST, FEATURING:
KEVIN BLUDSO
ADRIAN DAVILA
AARON FRANKLIN
WATT MCSPADDEN
ROBERT F. MOSS
BOB PHILLIPS
JESS PRYLES
JOSÉ RALAT
MANDO RAYO
DANIEL VAUGHN

Book signings & merch!

For the real meat heads...

MUSIC SCHEDULE
12:05 DAPHNE TUNES
1:25 MARIACHI LAS CORONELAS
2:50 NICK GARZA'S GET ALONG
4:25 SQUEEZEBOX BANDITS
5:45 JESSE STRATTON BAND

Thanks to our stage sponsor: Balcones Distilling

A TASTE OF HISTORY!
The Texas Historical Commission joins the historic Baker Theater for backstage tours, a participatory memory booth, and a showcase of rare archival footage honoring Texas barbecue, courtesy of the Texas Archive of the Moving Image.

BBQ SIDESHOW
Where art, music, and prizes converge—and don't forget to stop by TM BBQ Club. Just look for the World's Largest BBQ FREAK hat, built by Blackout Sign from San Marcos.

MURAL BY MATT TUMLINSON
LIVE BROADCAST FROM SUN RADIO
FEEDING TEXAS RAFFLE

Thanks to our mural sponsor: Arca Continental | Coca-Cola Southwest Beverages

TM BBQ CLUB
NOT A MEMBER? JOIN NOW!
Members are eligible for raffle prizes all weekend long.

TASTING NOTES
Swing by the BBQ Sauce Tent for guided tastings of 25+ different Texas barbecue sauces. New sauce flights featured every hour.

Thanks to our beer garden sponsor: Bud Light

VISIT OUR SPONSORS

A Tito's Handmade Vodka	E Perry Homes Photo Booth	H Coca-Cola Southwest Beverages
B Rambler Sparkling Water	F Texas & Southwestern Cattle Raisers Association	I Beefitarian
C Balcones Distilling	G Bud Light	J Karbach Brewing Co.
D Hornitos Tequila	K Jim Beam	

Learn more at TexasMonthly.com/TMBBQFest

Texas Monthly BBQ Fest

TOP 50 PICNIC

November 6th, 2022

Welcome!

We're thrilled to bring the Top 50 Picnic to Lockhart City Park, as part of the 13th annual Texas Monthly BBQ Fest. Enjoy bites from 46 barbecue joints from across Texas, including 43 from the most recent Top 50 list published in November 2021.

REP BBQ FEST!

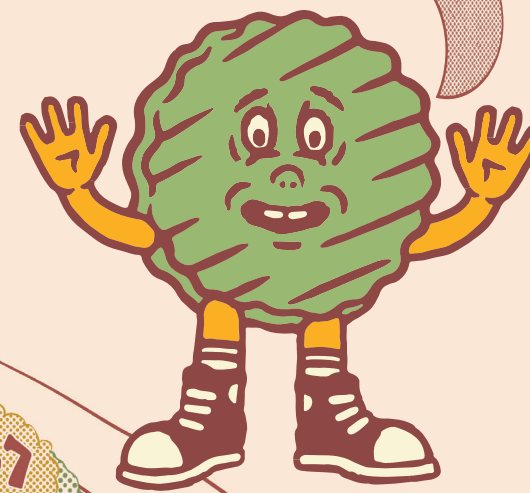
Shop official merch and more from our friends at Brisket Country.

WIN A YETI COOLER

EVERY HOUR ON THE HOUR!

Swing by the TM BBQ Club tent to learn how!

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



PARKING

Parking in Lockhart City Park is \$10.

SIGHTS & SOUNDS

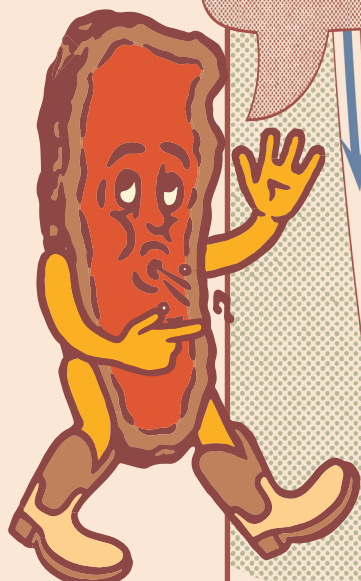
12:05 **AL DRESSEN'S SUPER SWING REVUE**

1:25 **JENNY & THE CORN PONIES**

2:50 **SIR WOMAN**

MEAT OUR SPONSORS

- A** Don Julio Tequila
- B** Zilker Belts
- C** Jim Beam
- D** Bud Light
- E** Rambler Sparkling Water
- F** Tanqueray
- G** Tito's Handmade Vodka
- H** H-E-B True Texas BBQ
- 11** Beefitarian
- 18** Feeding Texas
- 38** Coca-Cola Southwest Beverages
- 50** Mill Scale Metal Works



Follow the blue arrows to the entrance...

WORLD'S LARGEST & SMALLEST BBQ FREAK HAT

RESTROOMS

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

SEATING

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

REFRESHMENTS

Drinks are at the bars, and free water is between pits 30 and 31.

Always on the hunt for good barbecue?

DOWNLOAD THE TM BBQ FINDER APP!

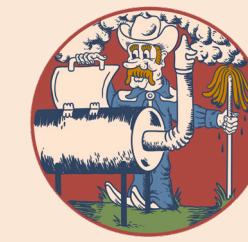
Scan to download!



Learn more at TexasMonthly.com/TMBBQFest

TOP 50 JOINTS

Numbers correspond with placement on the map.



- | | |
|---|--|
| 1 BRETT'S BACKYARD BAR-B-QUE
EST. 2018 • ROCKDALE
METHOD: Oak; offset smoker and direct-heat pit | 25 SLOW BONE
EST. 2013 • DALLAS
METHOD: Hickory and oak; wood-fired rotisserie smoker |
| 2 HURTADO BARBECUE
EST. 2020 • ARLINGTON
METHOD: Post oak; offset and wood-fired rotisserie smokers | 26 INTERSTELLAR BBQ
EST. 2019 • AUSTIN
METHOD: Post oak; offset smoker |
| 3 LEROY AND LEWIS
EST. 2017 • AUSTIN
METHOD: Post oak; offset smoker and direct-heat pit | 27 EAKER BARBECUE
EST. 2018 • FREDERICKSBURG
METHOD: Mesquite and a bit of post oak; offset smoker |
| 4 REJINO BARBEQUE
EST. 2017 • OLTON
METHOD: Oak; offset smoker | 28 VALENTINA'S TEX-MEX BBQ
EST. 2013 • AUSTIN
METHOD: Mesquite; offset smoker |
| 5 HUTCHINS BBQ
EST. 2014 • FRISCO
METHOD: Oak and pecan; wood-fired rotisserie smoker | 29 LJ'S BBQ
EST. 2015 • BRENHAM
METHOD: Post oak; offset smoker |
| 6 SMOKEY JOE'S BBQ
EST. 1985 • DALLAS
METHOD: Hickory and oak (brisket only); offset smoker | 30 CONVENIENCE WEST
EST. 2017 • MARFA
METHOD: Oak; offset smoker |
| 7 LAVACA BBQ
EST. 2019 • PORT LAVACA
METHOD: Post oak; offset smoker | 31 PINKERTON'S BARBECUE
EST. 2021 • SAN ANTONIO
METHOD: Mesquite and post oak; offset smoker |
| 8 HELBERG BARBECUE
EST. 2018 • WOODWAY
METHOD: Post oak; offset smoker | 32 KILLEN'S BARBECUE
EST. 2013 • PEARLAND
METHOD: Post oak, hickory, and pecan; wood-fired rotisserie smoker |
| 9 LOUIE MUELLER BARBECUE
EST. 1949 • TAYLOR
METHOD: Post oak; offset smoker | 33 la BARBECUE
EST. 2012 • AUSTIN
METHOD: Post oak; offset smoker |
| 10 2M SMOKEHOUSE
EST. 2016 • SAN ANTONIO
METHOD: Post oak; offset smoker | 34 BAKER BOYS BBQ
EST. 2015 • GONZALES
METHOD: Charcoal briquettes; indirect-heat pit |
| 12 DAYNE'S CRAFT BARBECUE
EST. 2019 • FORT WORTH
METHOD: Red oak and post oak; offset smoker | 35 BROTHERTON'S BLACK IRON BARBECUE
EST. 2017 • PFLUGERVILLE
METHOD: Oak; offset smoker and direct-heat pit |
| 13 BURNT BEAN CO.
EST. 2020 • SEGUIN
METHOD: Post oak; offset smoker | 36 FEGES BBQ
EST. 2021 • HOUSTON
METHOD: Oak; wood-fired rotisserie smoker |
| 14 MICKLETHWAIT CRAFT MEATS
EST. 2012 • AUSTIN
METHOD: Oak; offset smoker | 37 BRETT'S BBQ SHOP
EST. 2018 • KATY
METHOD: Oak; offset smoker |
| 15 1701 BARBECUE
EST. 2020 • BEAUMONT
METHOD: Post Oak; offset smoker | 39 MIMSY'S CRAFT BARBECUE
EST. 2020 • CROCKETT
METHOD: Post oak; reverse-flow smoker |
| 16 BUTTER'S BBQ
EST. 2017 • MATHIS
METHOD: Post oak and mesquite; offset smoker | 40 TEJAS CHOCOLATE + BARBECUE
EST. 2015 • TOMBALL
METHOD: Post oak; offset smoker |
| 17 PANTHER CITY BBQ
EST. 2018 • FORT WORTH
METHOD: Post oak; offset smoker and a Santa Maria grill | 41 MILLER'S SMOKEHOUSE
EST. 2018 • BELTON
METHOD: Post oak; offset smoker |
| 19 CATTLEACK BARBEQUE
EST. 2013 • DALLAS
METHOD: Post oak; offset and wood-fired rotisserie smokers and direct-heat pit | 42 TERRY BLACK'S BARBECUE
EST. 2019 • DALLAS
METHOD: Post oak; offset and wood-fired rotisserie smokers |
| 20 TEDDY'S BARBEQUE
EST. 2019 • WESLACO
METHOD: Post oak; offset smoker | 43 HAY'S CO. BAR-B-QUE
EST. 2007 • SAN MARCOS
METHOD: Post oak; offset smoker |
| 21 SNOW'S BBQ
EST. 2003 • LEXINGTON
METHOD: Post oak; offset smoker and direct-heat pit | 44 EVIE MAE'S PIT BARBEQUE
EST. 2015 • WOLFFORTH
METHOD: Oak; reverse-flow and wood-fired rotisserie smokers |
| 22 TRUTH BBQ
EST. 2015 • HOUSTON
METHOD: Post oak; offset smoker and direct-heat pit | 45 ZAVALA'S BARBECUE
EST. 2019 • GRAND PRAIRIE
METHOD: Post oak and pecan; offset smoker |
| 23 GOLDEE'S BARBECUE
EST. 2020 • FORT WORTH
METHOD: Post oak; offset smoker | 46 GUESS FAMILY BARBECUE
EST. 2017 • WACO
METHOD: Post oak; offset smoker |
| 24 BLOOD BROS. BBQ
EST. 2018 • BELLAIRE
METHOD: Oak and pecan; offset smoker | |

LOCKHART FAVORITES

- | | |
|---|---|
| 47 CHISHOLM TRAIL BBQ
EST. 1978 | 49 SMITTY'S MARKET
EST. 1948 |
| 48 THE ORIGINAL BLACK'S BARBECUE
EST. 1932 | |