

## "Best Barbecue in Houston"

Created by: Cityseeker

📍 3 Locations Bookmarked

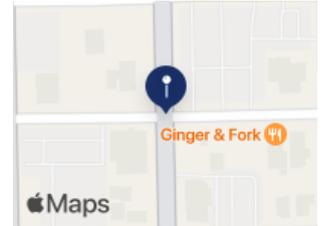


📷 by Adam Rosen

### Pizzitola's BBQ

"An Institution of Ribs"

Although Texas BBQ focuses heavily on beef brisket, ribs are also insanely delicious, depending on where you go. Pizzitola's has been smoking meat since the Great Depression. Conveniently located on Shepherd Drive near the I-10, this true Texas joint boasts of their amazing spareribs, and with great reason. Go during lunch and see for yourself how much this city loves their BBQ. Share a slab of thick and juicy ribs with your boss or your special lady friend. When the meat gently peels right off the bones, the result will be sheer happiness for all--especially your mouth. Grab a slab to go for a mere twenty bucks. You won't be sorry. -Adam Rosen



📞 +1 713 227 2283

🌐 [pizzitolasbbq.com/](http://pizzitolasbbq.com/)

📍 1703 Shepherd Drive, Houston TX

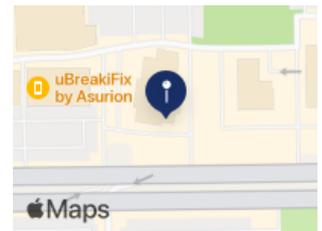


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### Fogo de Chão Churrascaria

"Brazilian Best"

Opened in 2000, Fogo de Chão welcomes diners to a rustic yet appealing ambiance and is a much admired chain amongst businessmen. Brazilian offerings like pork, chicken, beef, lamb and sausages are cooked authentically. The salad bar is huge and is a good place to go if you want something light. Well-prepared fiery dishes with a nice bar menu are sure to tantalize your taste buds and bring you back for more!



📞 +1 713 978 6500

🌐 [fogodechao.com/location/houston/](http://fogodechao.com/location/houston/)    ✉ [info@fogo.com](mailto:info@fogo.com)

📍 8250 Westheimer Road, Houston TX

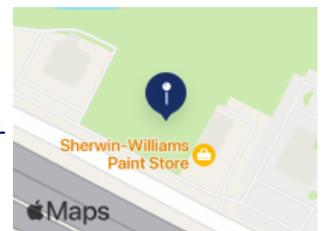


📷 by Adam Rosen

### Rudy's BBQ

"Incredible Family Style Texas BBQ"

Rudy's is old school Texas BBQ, which is definitely a place you take out-of-towners (provided they are not vegetarians). Study your scrumptious options while zig-zaggin in the fast moving line, where you can also sample the juicy smoked meats before deciding. The best way to go is to create your own sampler. Get a half-pound of sausage, a half-pound of 2 kinds of ribs, and then you must try the Moist Brisket (a Texas BBQ staple). Also, try some fresh creamed corn on the side. Spread out your Texas-size feast on their provided butcher paper since there are no plates at Rudy's. Wrap up your excess and take it home for later. - Adam Rosen



📞 +1 713 462 3337

🌐 [www.rudysbbq.com/page/home](http://www.rudysbbq.com/page/home)

📍 14620 Northwest Freeway, Houston TX

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