

## "Best Barbecue in San Francisco"

Realizado por : Cityseeker

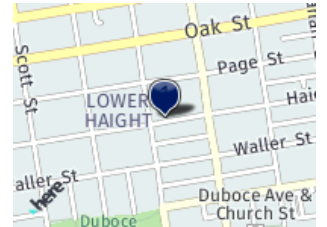
📍 6 Ubicaciones indicadas



### Memphis Minnie's Bar-B-Que Joint

"Real Californian Barbecue"

Memphis Minnie's owner Bob Kantor opened Minnie's after traveling the country on a kind of barbecue odyssey, searching for the ideal recipe that would please both the infamously attuned taste buds of Bay Area foodies, as well as those who scour every halogen-lit barbecue joint on earth looking for the perfect set of ribs. Dishes such as the smoked Cajun Andouille sausage, Santa Maria tri-tip steak sandwich, or macaroni and cheese are often paired with beer, and the traditional side of grits is supplemented with Asiago cheese. Next time you're in the Lower Haight, stop in to Memphis Minnie's for some distinctly Californian Barbecue, or grab the local-favorite, pastrami sandwich.



☎ +1 415 864 7675

🌐 [www.memphisminnies.com/](http://www.memphisminnies.com/)

✉ [info@memphisminnies.com](mailto:info@memphisminnies.com)

📍 576 Haight Street, San Francisco CA

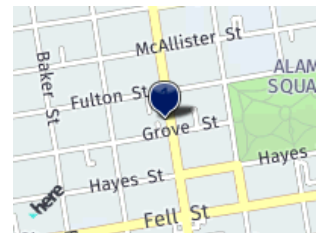


📷 by Public Domain ©

### 4505 Burgers & BBQ

"Meats & More"

A popular staple at many of the city's farmers' markets, 4505 meats now offers its loyal following of meat lovers a place to sit down and dive into a plateful of meaty goodness. Casual, friendly and a great choice for the entire family, 4505 Burgers & BBQ serves up a selection of delicious meals prepared using their traditional wood fired BBQ pit. From briskets, smoked pork spare ribs and succulent burgers, to smoked whole chickens, salads, sandwiches and vegetarian sides, this restaurant has it all. With its airy outdoor patio and quick service, dining in at 4505 Burgers & BBQ is certainly pleasant, but if you prefer to enjoy your meal at home then convenient take-away options are available as well.



☎ +1 415 231 6993

🌐 [www.4505burgersandbbq.com/](http://www.4505burgersandbbq.com/)

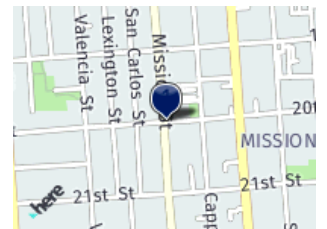
📍 705 Divisadero Street, At Grove Street, San Francisco CA



### Pete's Bar-B-Que

"Tangy Spice"

The fanciest thing about this unpretentious storefront may be the blue-and-white awning over the picture windows. The barbecue is succulent, with the juicy meat and tangy sweetness of the sauce making it an irresistible treat. Pete's Bar-B-Que draws a mostly local crowd of students and Mission types who linger over huge platters of ribs, chicken, sausage and pork with sides of cornbread, coleslaw and other traditional accompaniments. The service is quick, the mood is friendly and the food could not be better.



☎ +1 415 826 1009

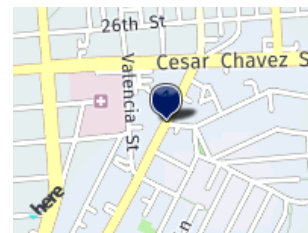
📍 2399 Mission Street, Between 19th and 20th Streets, San Francisco CA




## Baby Blue's BBQ

"Southern Style Barbecue"

Created by Rick McCarthy and Danny Fischer, Baby Blue's BBQ offers a hybrid of Memphis and New Orleans style barbecue to San Francisco. The restaurant feels like a typical pub or diner, with neon lights, flat screen televisions and hightop tables lining the windows. The menu is quite extensive, offering an array of barbecue fare including braised beef brisket, sweet mashed potatoes, pulled pork, grilled shrimp and more.



 by Public Domain 

 +1 415 376 6777

 [babybluesbbq.com/](http://babybluesbbq.com/)

 [sangae@babybluesbbq.com](mailto:sangae@babybluesbbq.com)

 3149 Mission Street, San Francisco CA

UNIRSE A NOSOTROS A:

[cityseeker.com](http://cityseeker.com)