

## "Best Barbecue in Los Angeles"

Realizado por : Cityseeker

📍 4 Ubicaciones indicadas



📷 by kareemelqaffass ©

### Horse Thief BBQ

"Salad and Barbecue Classics"

Horse Thief BBQ, as its name suggests, specializes in classic American barbecue dishes. Though its menu is not extensive, each item is carefully prepared and is infused with complex flavors and textures. Its main courses consist of Beef Brisket, Spare Ribs, Pulled Pork and Rib Tips. These dishes are complemented by sides such as Jicama Cabbage Slaw, Bacon and Blue Cheese Potato Salad and Aged White Cheddar Mac 'n' Cheese. The mains and side dishes are served in plates and bowls which are then placed on trays in an attractive manner to create a whole meal. Do not miss the delicious Banana Pudding for dessert.



☎ +1 213 625 0341

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

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

📍 324 South Hill Street, Los Angeles CA

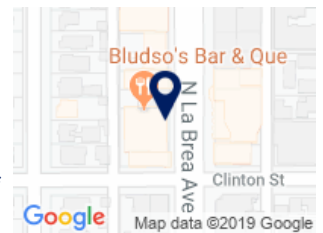


📷 by City Foodsters ©

### Bludso's Bar & Que

"Southern-style Feasts"

Snuggled in a corner of the bustling Fairfax neighborhood of Los Angeles, Bludso's Bar & Que is must-stop location if your passing by North La Brea Avenue. Its kitchen infuses its surroundings with the tantalizing aromas of good old-fashioned southern meat preparations. The acclaimed barbecue place's menu is very much like the cuisine itself; simple and honest. If you happen to be here with a large group or your family, make sure to order the Party Tray; it is extremely generously portioned and can serve up to 10 to 12 individuals. Don't forget to savor the Chocolate Chess Pie for dessert. You can also sip on a hot cup of coffee or flavored sodas to go with your hearty BBQ meal.



☎ +1 323 931 2583

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

✉ [bludsosbbq@gmail.com](mailto:bludsosbbq@gmail.com)

📍 609 North La Brea Avenue, Los Angeles CA

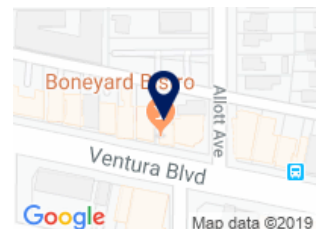


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### Boneyard Bistro

"Comfort and Cuisine"

Comfort food meets Californian cuisine at this popular bistro in Sherman Oaks. Executive chef Aaron Robbins spent many years working in restaurants in the South to learn the true art of barbecue, but still maintains a flair for high-end fusion dishes that are as unusual as they are tasty. He manages to please both sides with a menu that is split in two, with one side devoted to barbecue while the other focuses on cheeses, salads, and fusion food. Be sure to check out the wine list that is designed to bring out the best in each distinctive flavor. The decor is simple and comfortable, with a handful of tables and booths surrounded by exposed brick walls and an open wine rack. But with the tempting aroma of barbecue drifting from the kitchen, you may not even notice the decoration until your plate is nearly cleared.



☎ +1 818 906 7427

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

📍 13539 Ventura Boulevard, Los Angeles CA



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## Dr. Hogly Wogly's Tyler Texas BBQ

"M-E-A-T !"

The BBQ spareribs at this place are simply obscene, served in a giant mound and swimming on your plate in a soup made of sauce. But ribs aren't the only reason to come here. The BBQ brisket is practically world-renowned. Tasty and hefty are the portions dished out, and you'll be re-living your visit here for weeks! Side dishes are equally as good including corn, potatoes and beans. Browse through the website for a complete list of the menu and other details.



+1 818 780 6701

[www.hoglywogly.com/](http://www.hoglywogly.com/)

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