

## "Best Barbecue in Toronto"

Créé par: Cityseeker

📍 4 Emplacements marqués

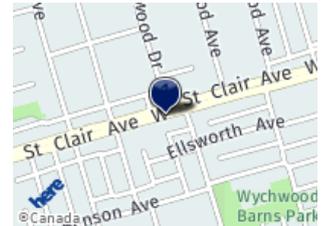


📷 by Evan Swigart,  
TheCulinaryGeek from  
Chicago, USA ©

### The Stockyards

#### "Heavenly Waffles and Chicken"

The food served at the Stockyards is so delicious that will make you fall in love with it. They offer delicious comfort food which is prepared using traditional techniques. The decor here is very rustic and food is served in cast iron pans. If you visit them for breakfast you have to try their delicious Waffle Chicken, which is a rare combination of sweet waffles clubbed with marinated chicken served with sauces. For lunch try some of their traditional BBQ specials along with braised pork and fries. The Stockyards is a meat lovers heaven, vegetarians should probably leave this one out!



☎ +1 416 658 9666

🌐 [www.thestockyards.ca/](http://www.thestockyards.ca/)

✉ [info@thestockyards.ca](mailto:info@thestockyards.ca)

📍 699 Street Clair Avenue West, Toronto ON



📷 by Steven Depolo ©

### Barque Smokehouse

#### "Smoky Delights"

Barque Smokehouse is the venture of friends David Neinstein and Jonathan Persofsky and is located in Roncesvalles Village. Opened in 2011, this Southern-inspired barbecue joint is a hit among the locals. The exposed bricks, rough wood paneling, barbecue artifacts in wooden shelves and vintage chairs, give this place a warm and inviting look. Feast on their Smoked Duck Tacos with Hoisin BBQ Sauce, Dry Rubbed Smoked Wings, Smoked Lamb Ribs with Pomegranate BBQ Sauce, Barque Rack 'O Bama, Baby Back Ribs, Smoked Half Chicken and Spicy Pork Ribs. Round it off with delicious desserts like Pecan Pie with Cinnamon Gelato and Chocolate Almond Tart. Complement your meal cocktails or wine from their bar.



☎ +1 416 532 7700

🌐 [www.barque.ca/](http://www.barque.ca/)

📍 299 Roncesvalles Avenue, Toronto ON

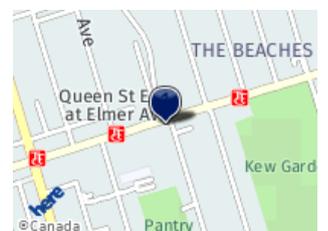


📷 by TIM HOGGARTH ©

### Hogtown Smoke

#### "Juicy Beef Brisket and More"

Hogtown Smoke is known for its glorious, slow-cooked meat, arrays of beef briskets, pork shoulders, and crispy chicken forms a part of the menu here. The restaurant has limited seating, the interiors are quite cozy and comfortably furnished with reclaimed church benches. The menu is written on the chalkboard and the bar serves as a takeout counter. The prices are a bit steep but looking at the huge portions of meat that are served here, the prices look like a good bargain. Their juicy chicken and poultry specials, pink and dark brisket and delicious ribs taste heavenly when complemented with beer-baked beans, slaw and crispy fries. And nothing washes down a good BBQ better than a cold pint of Beau.



☎ +1 416 691 9009

🌐 [hogtownsmoke.ca/](http://hogtownsmoke.ca/)

✉ [thebeach@hogtownsmoke.ca](mailto:thebeach@hogtownsmoke.ca)

📍 1959 Queen Street East, Toronto ON

REJOIGNEZ-NOUS A:

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

