

**WELCOME TO THE TEXAS BBQ TRAIL!**



**The Bastrop Chamber of Commerce**  
512.303.0558  
[www.bastropchamber.com](http://www.bastropchamber.com)



**The Elgin Chamber of Commerce**  
512.285.4515  
[www.elgintxchamber.com](http://www.elgintxchamber.com)



**The Lockhart Chamber of Commerce**  
512.398.2816  
[www.lockhartchamber.com](http://www.lockhartchamber.com)

**The Luling Chamber of Commerce**  
830.875.3214  
[www.lulingcc.org](http://www.lulingcc.org)



**The Greater Taylor Chamber of Commerce**  
512.365.8485  
[www.taylorchamber.org](http://www.taylorchamber.org)

**Follow Texas' Smoke Signals... BBQ Ahead**

Strap on your boots and travel Texas to taste the best slow-smoked-over-wood coals BBQ in the state. These mouth watering family-owned joints serve thousands of customers each day.

Regulars come for the food and the chance to lick their fingers with friends and meet new acquaintances. For most, the pits boast as much history as the family who cooks over them.

**You won't go home hungry.**

**THE TEXAS BBQ TRAIL TASTE TEXAS' BEST BBQ "LEGENDS"**

**BASTROP  
ELGIN  
LOCKHART  
LULING  
TAYLOR**

[TEXASBBQTRAILS.COM](http://TEXASBBQTRAILS.COM)

**You & Your "Taste Buds" will love to travel the BBQ Trail!**



[TEXASBBQTRAILS.COM](http://TEXASBBQTRAILS.COM)

**BBQ TRAIL INFORMATION**

★★★★ **Bastrop** ★★★★★

Established in 1832, Bastrop offers easy access to Austin, Houston, San Antonio, and Dallas/Fort Worth, thanks to its strategic location in the heart of the Texas Triangle.

Nestled on the banks of the Colorado River in the heart of the Lost Pines of Texas, Bastrop's historic district offers a delightful selection of shops and restaurants. Its neighborhoods contain over 100 nationally-registered historic homes, many of which are beautifully restored. Nearby attractions include four golf courses, two state parks, and Lake Bastrop.

For more information please call the **Bastrop Chamber of Commerce**  
512-303-0558 • [www.bastropchamber.com](http://www.bastropchamber.com)

★★★★ **Elgin** ★★★★★

Established in 1872, around cotton and the railroads. Elgin is famous for two products it has been making since 1882: reliable bricks and delicious hot sausage. This quaint community located 19 miles east of Austin produces 267 million bricks and 3 million pounds of sausage annually. Elgin holds the title of "Sausage Capital of Texas" as well as the "Brick Capital of the Southwest".

For more information please call the **Elgin Chamber of Commerce**  
512-285-4515 • [www.elgintxchamber.com](http://www.elgintxchamber.com)

★★★★ **Lockhart** ★★★★★

Originally called Plum Creek, the town is near the site of a fierce battle fought on Aug. 12, 1840. A large party of Comanche's successfully swept down the Guadalupe Valley to the Gulf Coast, killing, stealing, plundering and burning settlements. This renegade group of Comanches were defeated by a volunteer force of settlers and Texas Rangers at what is called the Battle of Plum Creek.

Present city is named for Byrd Lockhart, pioneer surveyor, and was the southern terminus of the Chisholm Trail in the 1870's. Today, Lockhart is center for ranching, farming, oil and other diversified industries.

For more information please call the **Lockhart Chamber of Commerce**  
512-398-2818  
[www.lockhartchamber.com](http://www.lockhartchamber.com)

★★★★ **Luling** ★★★★★

Once known as "The Toughest Town in Texas", Luling is now known for its oil, decorated pump jacks, great barbeque, and the Watermelon Thump. Situated on Highway 183 and I-10, this town is filled with charm from the friendly people, great shops, and events all year long celebrating a heritage of oil and agriculture. Don't miss the Oil Museum and Zedler's Mill on the San Marcos River when you're in town.

For more information please call the **Luling Chamber of Commerce**  
830-875-3214 • [www.lulingcc.org](http://www.lulingcc.org)

★★★★ **Taylor** ★★★★★

A rich heritage and central location make Taylor attractive for both business and visitors. Only 30 minutes from Austin, Taylor provides variety of living options from stately grandeur homes to modern custom properties. The Taylor Regional Park and Sports Complex and Granger Lake provides numerous outdoor activities. Moody Museum highlights the life of Texas' youngest Governor Dan Moody. Downtown Taylor features historic & architecturally significant buildings with shopping, movies and restaurants. Join us during one of our annual festivals!

For more information please call the **Greater Taylor Chamber of Commerce**  
512-365-8485 • [www.taylorchamber.org](http://www.taylorchamber.org)

**Bastrop**



EST. 1882  
Established in 1882, Southside is the oldest BBQ joint in Texas! Originating in Elgin, Southside now invites guests to visit in historically hip Bastrop, TX, too. For over 130 years Southside has been producing authentic Texas BBQ & they're continuing that tradition here with the same simple recipe; quality meat, dry rub, real Texas post oak wood, & time.

Owned & operated by Bryan & Rachel Bracewell, it was Bryan's grandparents, Ernest & Rene Bracewell that bought the company in 1968. Bryan has worked in this family-owned business since the age of 12 & as a third-generation pit man, his experience, along with his degree in Food Science & Technology from Texas A&M help ensure Southside maintains the highest level of quality, consistency & hospitality.

You can order your meats by the pound or plate along with a menu that includes breakfast, homemade sides & desserts all made fresh, every day. They also offer a meat market, private dining room, enclosed patio & a drive thru for your convenience. You'll see a unique combination here of old & new. Elements salvaged from their original Elgin pit & market mixed with local Bastrop woods & resources. A sincere nod of the hat to Southside's history & its future.

The Bracewell family invites you visit the oldest BBQ joint in Texas at their newest location! 534 Hwy. 71 W., Bastrop, TX 78602.  
(512-575-9037 • [www.SouthsideMarket.com](http://www.SouthsideMarket.com))

# Elgin



Meyer's Elgin Smokehouses' roots are, naturally, in the sausage making business. For 4 generations, the Meyer family has been turning out their amazing sausage based on recipes brought over from Germany by great-grandfather Henry Meyer.

At Meyer's Elgin Smokehouse, high-tech meets real Texas bbq and the combination is BBQ heaven. Meyer's uses a process called vacuum tumbling. The meat is placed in a stainless steel drum. Spices and water are added and vacuum is pulled inside the container. The drum is then slowly rotated to lift and drop the meat to tenderize.

At the same time, due to the vacuum, the spices are pulled into the meat, evenly seasoning the ribs, brisket, chicken or turkey breast throughout the meat, not just on the outside. The result is the most consistently juicy, tender and flavorful BBQ you have ever experienced.

So stop by Meyer's Elgin Smokehouse at 188 Hwy. 290 Elgin, TX. 78621 and see why they were named one of the top 14 BBQs in the state of Texas by Southern Living Magazine. (512-281-3331 • www.meyerselginsausage.com)



Established in 1882, Southside Market & BBQ is the oldest BBQ joint in Texas! Beginning with butcher William J. Moon selling beef and pork from the back of a wagon, Southside has spent over 130 years committed to serving authentic Texas BBQ using four simple ingredients; quality meat, dry rub, real Texas post oak wood, and time. Best known for their famous Original Elgin Hot Sausage, Southside Market and BBQ produces and sells over 2 million pounds of sausage each year!

First purchased by Ernest and Rene Bracewell in 1968, three generations later, Southside is now owned & operated by Bryan & Rachel Bracewell. Born and raised in the business, Bryan's experience, combined with his degree in Food Science and Technology from Texas A&M, ensures that Southside continues to produce the same quality and consistency that the company has become known for over the years.

At Southside, you can buy your meat by the pound on butcher paper or order a plate meal. Just don't forget the fixin's and be sure to sample their peach or blackberry cobbler. Made from scratch every day and topped with vanilla ice cream.

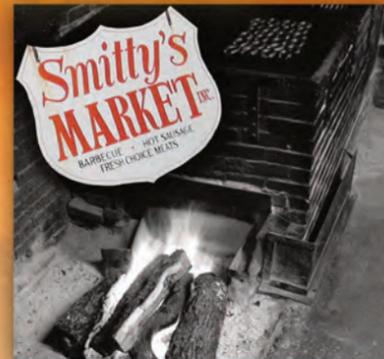
You can purchase fresh meats at their meat market as well as fully smoked meats, packaged and ready to heat and eat at home. Products can also be found in grocery stores throughout Texas and they ship nationwide. The Bracewell family invites you to stop by and enjoy a Texas Original. Located at 1212 Hwy. 290, Elgin, TX 78621. (512-281-4650 • www.SouthsideMarket.com)

# Lockhart

**BLACK'S BARBECUE**  
OLDEST IN TEXAS,  
SAME FAMILY  
Open 8 Days A Week



**Black's Barbecue** located downtown at 215 N. Main St. in Lockhart is Texas' oldest major barbecue restaurant continuously owned by the same family - since 1932. We smoke our meats over hardwood for hours to create a flavor that is enjoyed by our fine customers throughout the United States. Some of our accolades include: Gourmet - "the best BBQ in the heart of Texas, and therefore the best on earth". Travel Holiday - one of their 25 Great American Trips is a visit to Black's BBQ. Texas Journey - "the sausage is the best...". Business Week - "the tastiest slow-smoked brisket...". Money - "puts the rest of the region's hot links to shame". Come try us yourself and you be the judge. We will even provide you a fork, plate, and various side orders to compliment your barbecue. (512-398-2712 • www.blacksbbq.com)



Nina Schmidt Sells established **Smitty's Market** in 1999, in the building that housed her father's Kreuz Market for more than 50 years. The market sits in the same location where barbecue has been sold in Lockhart since the turn of the last century. According to Texas Monthly Magazine, Smitty's may be the best bar-

becue in Texas and by their count at least in the top five barbecue restaurants in the state. Sit down to smoked meats from pits that have been seasoned for decades. Brisket, pork chops and sausage are among the daily fare and pork ribs make Saturday and Sunday special. Potato salad, slaw, beans, avocado, onion, cheese and jalapenos are also on the menu. Wash it down with an ice cold Shiner Bock, RC or Big Red. Located at 208 South Commerce just off Hwy 183 in Lockhart. (512-398-9344 • www.smittysmarket.com)



**CHISHOLM TRAIL  
LOCKHART  
BAR-B-Q  
& HOT SAUSAGE**

**Chisholm Trail BBQ**, located at 1323 S. Colorado (S. 183) in Lockhart, is owned by Floyd Wilhelm and family and started operations in 1978. Chisholm Trail serves barbecue brisket, fajitas, beef and pork ribs, pork chops, chicken, ham, turkey and their own recipe sausage. In a town where sides can be few and far between Chisholm Trail BBQ has a large cafeteria style hot food bar including pinto beans, green beans, fried okra and squash and salad bar with traditional coleslaw, potato salad plus numerous special salads. Fried Catfish (M-W-F) and hand breaded Chicken Fried Steak (T-Th) are the weekly specials. Desserts include home-made Peach Cobbler with soft ice-cream. All barbecue is sold by the pound, wrapped in butcher paper or by the plate with 3 sides or as a family meal. Open 7 days a week, 8 am - 8 pm. The locals favorite. (512-398-6027 • www.chisholmtrailbbq.com)



**Kreuz**



**Kreuz Market** 619 N. Colorado St. (N. 183) • Lockhart, Texas 78648  
Established in 1900 as a grocery store and meat market in Lockhart, Texas. Kreuz Market evolved over the years into a barbecue restaurant serving the best-cooked meats that we can. We are now housed in a Texas classic, red brick and tin building with antiques and early business items displayed. Inside, open cooking fires and chimneys make for a unique experience. At Kreuz, we offer a simple menu. Our choice cut meats and sausage are served up on butcher paper with bread, crackers and plastic knives. Compliment your barbecue with some of our beans, German-style potatoes, cheese, pickles and other fixin's. Add a cold soft drink or beer and get ready for a great dining experience. (512-398-2361 • www.kreuzmarket.com)



# Luling

## CITY MARKET

633 Davis • Luling, Texas 78648 • Closed Sundays

Located just off the main intersection in downtown Luling, this year-round hot spot for both tourists and locals is known throughout Texas borders and beyond. You won't find any forks or plates in this historic place, but a trip through the back room with the pits and a friendly crew will provide you with meat so tender you won't even have to chew. (830-875-9019)



## LULING BAR-B-Q

709 E Davis • Luling, TX 78648

Hours: Mon, Wed, Thur 7:30 a.m. to 7:00 p.m.  
Friday & Saturday: 7:30 a.m. to 8:00 p.m. • Closed Tuesdays

Established in 1986, this big red brick building sits next to Hwy 183 at the main intersection in downtown Luling. Our cafeteria-style restaurant is worth dining in or taking out. We serve up brisket, pork ribs, pork tenderloin, pork chops, chicken, turkey, and our own sausage. Combination plates are available with choice of sides including potato salad, coleslaw, pinto beans, and macaroni and cheese. Visitors come from California to New York and every state in between. We offer custom cooking and catering services. Cash, checks, and credit cards accepted. (830-875-3848 • www.lulingbar-b-q.com)



# Taylor

**Davis Grocery & Bar-B-Q**  
Featuring: Mesquite Cooked, Ribs,  
Brisket, Elgin Sausage, Chicken,  
Mutton & Pork Steaks  
512-352-8111  
400 So. Robinson St., Taylor, Texas



Want to take a trip back in time, to the days of the neighborhood grocery store and get an opportunity to eat some savory BBQ in the process? Davis Grocery and BBQ owner James Davis Jr. believes in keeping it simple - patience and mesquite wood provide the main ingredients for this barbecue hideaway that continued to gain in regional popularity. The meat offerings include Texas traditional brisket and sausage as well as ribs, pork steak, chicken and beef fajitas. Sides include potato salad, beans and banana pudding. David also offers catering and custom cooking. In business since 1994, Davis Grocery & BBQ is open 7 days a week, from 10 AM to 7 PM at 400. So. Robinson Street in Taylor. (512-352-8111)



206 W 2nd Street Taylor, Texas

Louie Mueller Barbecue is located at 206 W. 2nd Street in Taylor. This historic and legendary Texas barbecue icon was established by Louie Mueller in 1949 and celebrates 60 years of family ownership in 2009. Internationally acclaimed, Louise Mueller Barbecue serves guests from around the world with a full complement of traditional Texas barbecue entrees including brisket, sausage ribs, pork, steaks, turkey and chicken. All meats are slow cooked for hours to juicy perfection in age-old pits using post oak wood. The all-beef sausage is made in house from Bobby Mueller own recipe developed in 1967. Homemade sides and desserts include potato salad, pinto beans coleslaw, peach cobbler and hand-dipped Blue Bell ice cream. Louie Mueller Barbecue has been cited in dozens books, countless publications, featured on the Food Network, the Travel Channel, in several documentaries & in 2006, received the James Beard Foundation's "Americas Classics" Award.

The restaurant is open Mon. - Sat. 10am-6pm or until the food is sold out. Families and groups are always welcome and travelers are encouraged to call in their order in advance. (512-352-6206 • www.louiemuellerbarbecue.com)



**TAYLOR CAFE**  
VENCIL MARES  
352-8476  
352-2828

**Taylor Café** Located in the oldest building in Downtown Taylor, Taylor Café has been serving slow cooked meats in a honky-tonk atmosphere for more than 50 years. A half century of practice has perfected the meats Vencil Mares serves customers today. A staple of most Taylor family gatherings and internationally famous, Taylor Café serves up brisket, sausage, turkey sausage, chicken, ribs, potato salad, beans and tea flavored with lemon. To experience the restaurant and then taste the food, there's none better. Taylor Café is located at 101 N. Main in the red tin building. Hours are 7am to 10 pm, 7 days a week. (512-352-2828)



**1107 W. 2nd St., Taylor, Texas**  
Owner David Betak revives the Betak family BBQ tradition at West End Café in 2011. The family has been providing the Taylor area with great BBQ for decades and the West End Café plans to continue the family BBQ tradition with a menu that includes brisket, sausage, chicken, ribs and your choice of sides. Whether your hunger requires a sandwich, a plate of BBQ or BBQ by the pound, West End Café is ready to suit your needs and offers daily specials during the week as well. In addition to great BBQ, West End Café also offers a wide selection of beers, a jukebox, pool table and the NFL Network on their HD TVs. West End Café is open 7 days a week from 11 AM to 10 PM daily. (512-352-6790)

