

Top BBQ Restaurants in San Antonio as mentioned in Texas Monthly.

Texas is known for its BBQ so while you're here try us out

2M Smokehouse (Top 50). 7.9 Miles From the Hotel. \$\$ - \$\$\$

217 N. St. Mary's St, San Antonio, Texas 78205

4.5 Stars on Trip Advisor <<https://www.2msmokehouse.com/>>

This barbecue joint quickly became the best in San Antonio after it opened in 2016, and it's still the best. The sliced brisket and house-made sausages are unparalleled in the city, and taste even better inside the fresh tortillas. The pickled items—like nopales and serranos—and the cheesecakes and tarts made by Grecia Ramos are not to be missed.

Bandit BBQ 1.7 Miles from the Hotel. \$\$ - \$\$\$

1913 S Flores St, San Antonio, TX 78204-1932

4.5 Stars on Trip Advisor <<https://banditbbqsatx.com/>>

The standard barbecue menu—including the house-made sausages—is solid, but dive deeper and you'll find plenty more to satisfy. The smoked brisket hot dog is a work of art, and it's hard to find a better smash burger. Another burger on the menu, the Juicy Lucy, is smoked and stuffed with cheese.

Big Bib BBQ 6.5 Miles from the Hotel.

8535 Mission Rd, San Antonio, TX 78214-3101

4.5 Stars on Trip Advisor <<https://www.thebigbib.com/>>

It's hard to choose between the sweet baby back ribs and the tender rib tips, so get them both. A side of the decadent candied sweet potato casserole could double as dessert thanks to the crunchy sugar topping. But the best side is the fried catfish filet. The \$7 price might seem steep, but it's a big dish. It comes steaming hot because each filet is fried when it's ordered.

Curry Boys BBQ. 2.0 Miles from the Hotel.

2334 N. St. Mary's St. San Antonio, TX 78212

<<https://www.curryboysbbq.com/>>

Take Andrew Samia's smoked meats from South BBQ and pair them with the curries of co-owners Andrew Ho and Sean Wen and you've got Curry Boys BBQ. The most popular dish is the Brisket Smoke Show, combining sliced brisket with green curry and rice, but the panang curry might be the best. It features smoked sausage, turmeric-heavy yellow curry, and smoked chicken thighs.

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Garcia's Mexican. 4.4 Miles from the hotel

5511 San Pedro Ave, San Antonio, TX 78212-1290

5 Star on 4 reviews < <http://garciasmtx.com/?>

This restaurant opens early so you can get the famous smoked brisket taco with eggs, but the brisket is better at lunchtime, when it's topped with guacamole in a fluffy flour tortilla. The cooks also make a mean smoked pork taco. Try one of our taco editor's favorites, the pork chop taco, which comes with bones and all.

Mary Ann's Pig Stand. 1.6 Miles from the hotel

1508 Broadway St, San Antonio

4 Stars on Trip Advisor

It's hard to describe the Pig Stand as a barbecue joint. The menu reads more like a diner's, but the chain that began a century ago in Dallas looms large in any discussion of Texas barbecue history. This is the last one operating, and you can still get the famous pig sandwich while playing oldies on the jukebox.

Old Smokehouse. 9.0 Miles from the hotel.

5145 Fredericksburg Rd, San Antonio, TX 78229-3633

4 Stars on Trip Advisor < <http://www.oldsSmokehouse.net/>>

Once called Bob and Bob's Smokehouse, this location has been a San Antonio stalwart for decades. The old brick pit is still churning out tender mesquite-smoked ribs and chicken. It's one of the few joints left in the state where you can find smoked lamb ribs.

Pinkerton's Barbecue (Top 50). .04 Miles from the hotel \$\$ - \$\$\$

107 W Houston St, San Antonio, TX 78205-2114

4.5 Stars on Trip Advisor. < <http://pinkertonsbarbecue.com/location/san-antonio/>>

The original Houston location is great, but Grant Pinkerton really outdid himself with this beautiful new spot that overlooks Legacy Park in downtown San Antonio. The sweet "candy paint" ribs are a big draw, as is the Prime-grade smoked brisket. Duck and sausage jambalaya is a must-order. Finish up with the smoked bread pudding.

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Smoke Shack (Honorable Mention) 3.2 Miles from the hotel

3714 Broadway St, San Antonio, TX 78209-6518

4.5 Stars on Trip Advisor. < <https://www.smokeshacksa.com/>>

This joint is famous for its brisket grilled cheese, which is stuffed with just the right amount of chopped beef and melted American cheese. The house-made smoked sausage and chicken quarters are also standouts, as are sides like fried okra and french fries. Try the airport location too, which is right across from the security gate.

South BBQ & Kitchen (Honorable Mention). 3.8 Miles from the hotel \$\$ - \$\$\$

2011 Mission Rd, San Antonio, TX 78214-1823

4.5 Stars on Trip Advisor.

The sliced brisket, pork ribs, and sausage are always solid here, but once you've had the barbecue tacos on fresh flour tortillas, it's hard to go back. A cold green bean and tomato salad is as refreshing as it is unusual, and the rest of the sides are just as impeccably made. Don't miss extras like pickled, roasted jalapeños and pit-cooked green onions. You can also find this menu and a fantastic burger at Weathered Souls Brewing.

The Barbecue Station 10.8 Miles from the hotel \$

1610 NE Loop 410, San Antonio, TX 78209-1606

4.0 Stars on Trip Advisor. <<https://www.barbecuestation.com/>>

The father-son team of Bobby and Stewart Peacock keeps this gem humming thirty years after its debut. The baby back ribs and Prime brisket make a great combo, and get there early for the excellent smoked chicken quarters. The Filler Up Tater, a substantial baked potato stuffed with chopped brisket and all the fixin's, might be the best value in Texas barbecue.

Two Bros. BBQ Market 11.9 Miles from the hotel \$\$ - \$\$\$

12656 West Ave, San Antonio, TX 78216-1800

4.0 Stars on Trip Advisor. <<http://twobrosbbqmarket.com/>>

Add a smoked chicken thigh to your order even if you're just here for the brisket or the cherry-glazed baby back ribs. (The same ribs are glazed with peach at sister joint Alamo BBQ Co., which is also worth a visit.) The cheesy chop, with chopped brisket and mac and cheese in a cup, is a popular choice. Or you can get your cheese deep-fried with the aptly named mozzarella logs. Save room for the fried strawberry pie for dessert.