

### THE PIT ROOM

1201 Richmond Ave Houston 77006 281.888.1929 [thepitroombbq.com](http://thepitroombbq.com)

This nifty little neighborhood BBQ restaurant is in the heart of Montrose and I have never been there when there was not a line out the door. Conceived and built by young partners who are 'graduates' of a number of highly-respected Houston restaurants, The Pit Room features prime meats smoked to perfection on a custom made smoker. All sides and sauces are made from scratch daily from recipes carefully honed by the owners. Catering and to-go orders are big here, as is dine-in. **Meats:** Brisket; Beef ribs; Pulled pork; Turkey; Chicken. Sausage: beef-Czech style; pork-jalapeno cheddar; venison-black pepper garlic. **Sandwiches:** One or two meats. **Dinners:** One, two, or three meat, with choice of two sides. **Sides:** Cole slaw; Mustard potato salad; Elote; Charro beans; Mac 'n' cheese. **Sharing:** Feast One & Feast Two, combination of meat and sides for 4-8 people. **Tacos:** Brisket; Pulled pork; Chicken. **Chips:** Chips & queso; Jalapeno-vinegar potato chips; Chicharrones w house hot sauce. **Texas red chili:** Chili; Frito pie; Loaded Frito pie. **Desserts:** Cherry pie; Sugar cream pie; Ice cream sandwiches; Chocolate chip cookie; White chocolate macadamia nut; Brown sugar butter cookie.

### CLEBURNE CAFETERIA

3606 Bissonnet Houston 77005 713.667.4050 [cleburnecafeteria.com](http://cleburnecafeteria.com)

This venerable cafeteria has been in continuous operation for over seventy years, and has been twice rebuilt after fires. The charming 'history' on the Web site describes the Greek immigrant family owners and their background, and the loyal customers who make up to 70% of the daily clientele, some coming for lunch and dinner. Originally in Midtown, serving the Riverside community, the cafeteria moved to the 'western suburbs' years ago and the clientele followed and did not miss a meal at Cleburne. The atmosphere and menu are homey and comfortable. **Daily specials:** Sunday-Baked ham, Turkey & dressing, Cornish game hen with rice; prime rib of beef. Monday-Stuffed bell pepper, Corned beef & cabbage, Beef stew or Beef Stroganoff. Tuesday-Chicken & dumplings, meat loaf. Wednesday-Chicken pie, Country steak & potatoes. Thursday-Turkey & dressing; Spaghetti & meat sauce or French spaghetti. Friday-Fried shrimp & fries, Stuffed crab, Jumbo lump crab imperial, Fresh poached salmon with dill sauce, Liver & onions. **Salads:** Fresh fruit; Tossed green; Greek; Greek feta & tomato; Spinach; Carrot; Cole slaw; Spanish slaw; Green pea & cheese; Cucumber & tomato. **Sides:** Baked squash; Mashed potatoes; Green beans; Mac & cheese; Leaf spinach; Broccoli; Baked corn; Black-eyed peas; Yeast rolls; Honey whole wheat rolls; Jalapeno cornbread; Zucchini muffins; Blueberry muffins. **Desserts:** Apple pie, Chocolate icebox pie; Coconut meringue pie; Lemon pound cake; Cherry pie; Dutch apple pie; Lemon chess pie; Bread pudding; Pecan pie; Cheese cake; Lemon tart; Cobblers; Cakes & custards; Pumpkin pie.

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Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has traveled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2015 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.