



SEIDER REALTY TEAM
CENTRAL TEXAS

GETTING TO KNOW THE AREA • CENTRAL TEXAS

Eat & Drink Like a Local

Barbecue worth the drive, real tacos, sushi that holds up, and the coffee shops and breweries locals actually go back to.

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Eat & Drink Like a Local

The fastest way to feel like you live somewhere is to eat well in it. Here's where our family and our clients actually go back to.

Not a sponsored list

Nobody paid to be on this page, and there's no algorithm behind it. These picks come from Texas Monthly's statewide barbecue rankings, The Infatuation's Austin guides, the Austin Chronicle's 2025 Best of Austin readers' poll, and CultureMap Austin's tastemaker awards, cross-checked against each place's own site as of August 2026 and organized the way we'd tell a friend over the phone. If a spot we love ever falls off a future update, it's because it closed, not because it stopped paying anyone. It never was.

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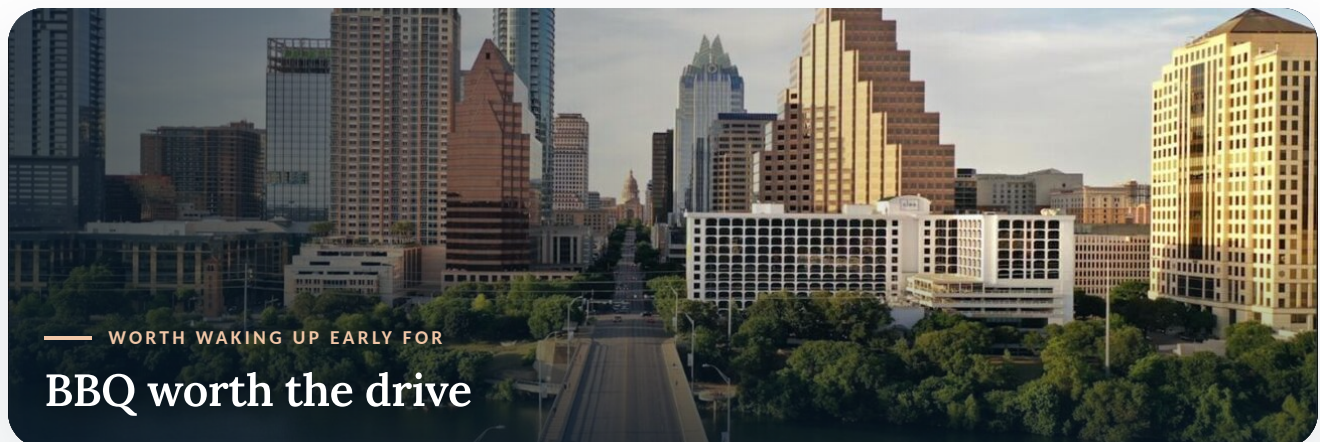
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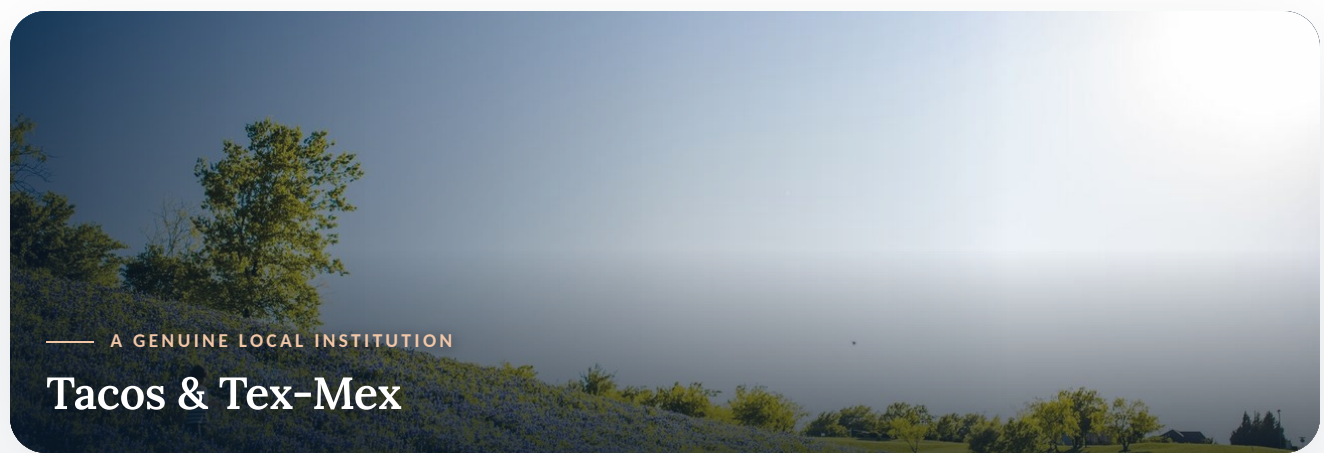


BBQ worth the drive

Central Texas is the epicenter of American barbecue, and the good stuff is genuinely worth the drive and the wait. Post-oak smoke, hours-long lines at the top spots, and a handful of small towns that built their whole identity around a pit. Here's where to start.

- ☐ **Franklin Barbecue** · East Austin. The one everyone talks about, and mostly for good reason: post-oak smoked brisket with a near-black bark and a line that starts before sunrise. Come early, or order ahead.

- ☐ **LeRoy and Lewis Barbecue** · South Austin. Self-described "barbecue butchers" doing non-traditional cuts, smoked beef cheek barbacoa, lamb belly burnt ends, that regularly lands near the top of statewide rankings.
- ☐ **Kreuz Market** · Lockhart. No sauce, no forks, by design. Sausage rings and peppery prime rib served on butcher paper, the way it's been done since 1900.
- ☐ **Black's Barbecue** · Lockhart. Family-run since 1932, the oldest barbecue restaurant in Texas still operated by its founding family.
- ☐ **City Market** · Luling. Old-school, cash-and-butcher-paper "Lockhart-style" pit that hasn't changed much in decades, and doesn't need to.
- ☐ **The Salt Lick** · Driftwood. Open-pit cooking and family-style all-you-can-eat, about a half hour from downtown and worth the drive on its own.
- ☐ **Louie Mueller Barbecue** · Taylor. A 1949 gymnasium turned pit hall, known for a black-peppered beef rib that's basically a religious experience.
- ☐ **Snow's BBQ** · Lexington. Saturdays only, run by pitmaster Tootsie Tomanetz, and historically ranked the best barbecue joint in the entire state by Texas Monthly. Get there early, they sell out.



Tacos & Tex-Mex

If barbecue is the special occasion, tacos are the everyday. Breakfast tacos are a genuine local institution here, and the Tex-Mex scene runs from 1950s neighborhood staples to James Beard-recognized kitchens.

- ☐ **Veracruz All Natural** · East Austin. Started as a food truck, and its migas taco basically set the local standard for the dish.
- ☐ **Joe's Bakery & Coffee Shop** · East Austin. A 60-plus-year-old Tex-Mex diner. Carne guisada, huevos rancheros, the whole comfort-food range.
- ☐ **Matt's El Rancho** · South Lamar. An Austin institution since 1952, and the birthplace of the Bob Armstrong Dip.
- ☐ **Nixta Taqueria** · East Austin. Chef Edgar Rico won the James Beard Award for Best Emerging Chef in 2022; the duck-fat refried bean "taco potosina" is the one to get.
- ☐ **Polvos** · Bouldin Creek. Fajita-focused, with a build-your-own salsa bar and housemade tortillas.

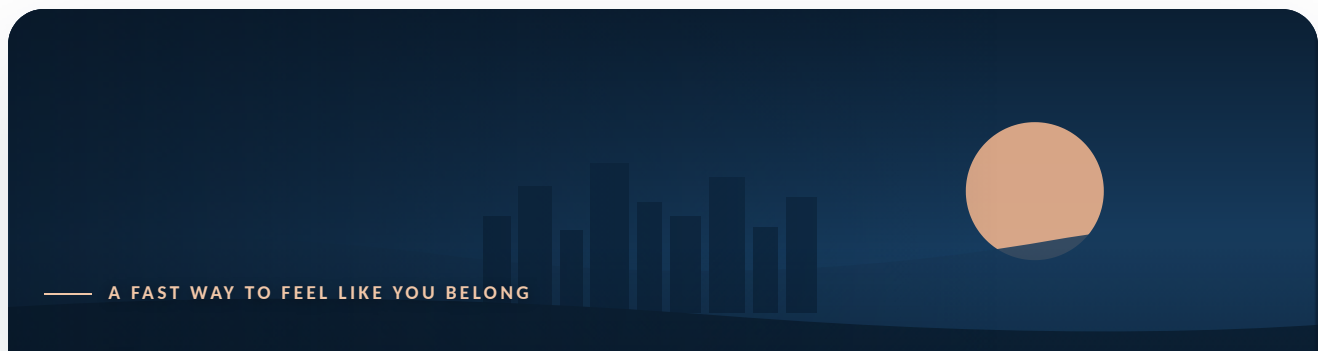
- ☐ **Texas Chili Parlor** · Downtown. A dive-bar Tex-Mex institution since the 1970s, chili-smothered enchiladas and all.
- ☐ **Tex Mex Joe's** · Crestview. Housemade tortillas, including spinach, and a "Tacos Locos" breakfast combo worth the trip.
- ☐ **Mi Madre's Restaurant** · East Austin. Family-run since 1990, oversized breakfast tacos, and a patio worth lingering on.



Sushi & omakase

Austin's sushi scene surprises people who assume this is a barbecue-only town. It runs from a James Beard Award-winning flagship to intimate, reservation-only counters.

- ☐ **Uchi** · South Lamar. The flagship from James Beard Award-winning chef Tyson Cole, and the reason Austin's sushi scene gets taken seriously nationally.
- ☐ **Uchiko** · North Lamar. Uchi's sister restaurant, wood-fired flavors and a notably good happy hour.
- ☐ **Komé Sushi Kitchen** · North Austin, Airport Blvd. Voted best sushi in the Austin Chronicle's 2025 Best of Austin readers' poll.
- ☐ **Otoko** · inside South Congress Hotel. An intimate 12-seat counter serving omakase in the Kyoto kaiseki style.
- ☐ **Craft Omakase** · North Lamar, near 45th. Run by two Uchiko alumni. Reservation-only, and worth planning around for a special occasion.
- ☐ **Tsuke Edomae** · Mueller. Traditional Edomae-style sushi. Reservations are genuinely hard to get, book early.



Coffee shops & third places

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A good coffee shop is a fast way to feel like you belong somewhere. Central Texas has real depth here, from a 24-hour flagship to a roaster that's been at it for more than 30 years.

- ☐ **Radio Coffee & Beer** · South Austin (South Lamar/Barton Springs + Radio East). Live music, a genuinely great patio, and a tiramisu cold brew people drive across town for.
- ☐ **Epoch Coffee** · North Loop. A 24-hour flagship and a real hub of Austin's independent coffeehouse culture.
- ☐ **Terrible Love** · Hyde Park. A converted boiler room with a grapefruit brown sugar latte worth the detour.
- ☐ **Texas Coffee Traders** · East 7th flagship + NE Austin roastery. Austin's longest-running local roaster, more than 30 years in.
- ☐ **Cabana Club** · East Austin, East 7th. A coffee-and-cocktail bar with its own pool, pouring beans from Progress Coffee Roasting in Buda.
- ☐ **Palomino Coffee** · East Austin, East 12th. Southwestern-styled space, known for a signature cardamom mocha.
- ☐ **Talisman Coffee Co.** · East/NE Austin, near Mueller. The owners farm and roast their own beans from a 35-acre farm in Nicaragua.
- ☐ **Ani's Day & Night** · East Riverside/Southeast Austin. A converted house with separate quiet rooms, food trucks, and a patio built for lingering.

— WORTH A SATURDAY DRIVE WEST

Breweries & Hill Country wineries

Breweries & Hill Country wineries

Central Texas' beer scene has real range, and the Hill Country wine region west of town is good enough that one of its wineries just made a world's-best list.

- ☐ **Austin Beerworks** · North Austin. Known for colorful cans and the Fire Eagle American IPA.
- ☐ **Central Machine Works** · East Austin. A German-style beer hall and art gallery in one, with a Hazy IPA as the signature pour.

- ☐ **Live Oak Brewing Co.** · East Austin/Del Valle. Old-world German brewing techniques, beechwood and oak-smoked beers, and an on-site disc golf course.
- ☐ **St. Elmo Brewing Co.** · South Austin original + East Austin. Known for a Kölsch and fruit-forward beers.
- ☐ **Fitzhugh Brewing** · Dripping Springs. Family-friendly with genuinely experimental brews, including a toasted-soybean "Kinako" beer.
- ☐ **Duchman Family Winery** · Driftwood. An Italian villa-style winery that helped pioneer Italian grape varietals in Texas; the Vermentino gets real acclaim.
- ☐ **William Chris Vineyards** · Hye. A century-old farmhouse winery named to the World's 50 Best Vineyards list in December 2025, the first and only Texas winery on that list.
- ☐ **Becker Vineyards** · Fredericksburg. Established in 1992, Bordeaux and Rhône-style wines that have been served at the White House, and lavender fields worth the photo.

How we picked these

We didn't personally taste-test all thirty-some of these, and we're not pretending we did. This list pulls from Texas Monthly's statewide barbecue rankings, The Infatuation's Austin guides, the Austin Chronicle's 2025 Best of Austin readers' poll, and CultureMap Austin's 2025–2026 tastemaker awards, cross-checked against each place's own site or recent local coverage as of August 2026 to confirm it's still open. A few notes: Craft Omakase and Tsuke Edomae are small and reservation-only, plan those as a special occasion rather than a drop-in. Central Texas restaurants open, close, and change hands quickly, so treat this as a strong starting point, not gospel, and confirm hours before you go.



Know a spot we're missing?

This list will get updated as new places open and old favorites fade. If there's somewhere your family already loves, or somewhere on this list that's closed, tell us and we'll fix it.

Handy links

- ☐ **Texas Monthly** — the state's authority on barbecue rankings and Texas food culture
- ☐ **The Infatuation, Austin** — independent restaurant guides and reviews
- ☐ **Austin Chronicle** — the annual Best of Austin readers' poll
- ☐ **CultureMap Austin** — local tastemaker awards and openings coverage
- ☐ **Visit Austin** — events, neighborhoods, and things to do

This guide is general and for information only. It is not a paid promotion, and no restaurant, brewery, or winery listed here has any business relationship with Pete Seider or Seider Realty Team. Hours, ownership, and availability change; verify current information directly before you go. Equal Housing Opportunity. [TREC Information About Brokerage Services](#) · [TREC Consumer Protection Notice](#).

SEIDER REALTY TEAM

Made for you by Pete & Eugenia

We're a husband-and-wife team who help families move to Central Texas with a lot less stress and a lot more confidence. Knowing where to eat is part of knowing a place, so we put this together the way we'd tell a friend over the phone. Whenever you want a real person to think through a move with you, we're one call or text away. No pressure, ever.

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Going deeper on new construction? **New Home Dispatch**, the independent, no-pitch guide to buying new in Central Texas that Pete founded and edits, at newhomedispatch.com.

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