

Tucson's Hog Pit Smokehouse Knows BBQ

Written by Stacey Palmisano



The Hog Pit Smokehouse grills the competition, bringing award-winning barbecue to Tucson.

Mouth-watering aromas of smoke-cooked meats and home-style barbeque envelope your senses and kick hunger into high gear the moment you walk through door. With the Fourth of July right around the corner, barbeque is bound to be on your mind—and this is the place to get your fix.

Hog Pit Smokehouse is cooking up the best in town and they've got the titles to prove it. The menu boasts award-winning, hand-rubbed meats, slow cooked and smoked with pecan. Brisket melts in your mouth and ribs fall off the bone. By serving only Certified Angus Beef, they're promising that each mouth-watering bite is the best! And it sure is! Looking for a recommendation? Take the owner's word for it and order the smoked rib eye steak served with a baked potato, side salad, hog beans and Texas toast. But whether you prefer your meat dry as the desert or drowning in sauce, the Hog Pit always serves their sauces on the side, to ensure you can fix your feast just the way you like it.



Owned and operated by a family that treats every guest like one of their own, Hog Pit's interior reflects their passion for the community in which they serve. Looking for a night off in the kitchen? Hog Pit is always happy to cater or host parties and fundraisers. Feeling like a side of sports bar with your perfect burger? Catch the game on one of the 14 HD TVs or shoot some pool while waiting for your order to hit the table. Patio dining next to the fire pit is perfect for those beautiful Tucson nights. There's something for everyone down at the pit. So grab a few friends or the whole family and stop in for one smokin' meal.

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www.hogpitsmokehouse.com