

RESTAURANT UPDATE

Thelma's Bar-B-Que

1020 Live Oak • Houston, TX 77003 • 713.228.2262

Located in the Warehouse (now urban gentrification) District just east of the George R. Brown Convention Center, Thelma's is a Houston classic. Diners can be seen picking up their step as they walk up to the shanty-like home of some of the best barbecue in town, especially if they get a whiff of the smoke from the pit, which is usually hanging around the front door of Thelma's in an appetizing cloud. It is hard to wax eloquent about an extended menu at Thelma's because there is not one: it is very short. Beef (chopped and sliced), sausage, and ribs, and the regular sides. That is it-very short, but...very very good, whether ordered to go or to be consumed on the spot. Surrounded by loft conversions, new town home construction, and now a rails-to-trails brand new bike path that follows a former railroad line deep into east Houston, Thelma's is benefiting from an increasing and affluent population in the neighborhood, which will supplement the traditional downtown office worker's lunch trade, which has been established over the decades.

Beaver's Ice House

2310 Decatur (just south of the Pig Stand on Washington) • Houston, TX • 713.864.2328

Also barbecue, but what an evolution from the basics of Thelma's! So far escaping the avalanche of puns which has accompanied a liquor store of the same name near Vail, Beaver's has 'beefed up' its menu with lots more than barbecue...but let's start with it: From the Smoker comes Harris Ranch all natural beef brisket; Shredded pork shoulder, Jolie Vue Farms Duroc pork sausage; and Berkshire country-style pork ribs-Memphis style (dry and dusted with spices). Also available is the Beaver nut burger, served with Texas brown rice, cashews, walnuts, herbs, cheddar cheeses and spices; Texas cross quail stuffed with jalapeno-cream cheese and wrapped in bacon; and The Herd meatloaf, bison and beef, lean & mean, with "hunter" mushroom sauce. Sides include Braised greens with chicken stock and bacon; Old school potato salad; NOLA baked beans with bourbon and molasses, baked with kale; and Spicy smoky fried potato chips. Appetizers include Beaver "log", cold smoked aged hoja santa goat cheese with fruit chutney; Spicy lamb wrap, with almonds and dried fruit and bibb lettuce; Texas cheddar and brown ale dip; and Stuffed pepperoncini "angels," with cream cheese and pork, breaded and fried. The bar at Beaver's features many unique and special cocktail concoctions, all made from fresh juices and unusual liqueurs and other ingredients... such as Pop My Cherry, Matusalem classico rum, Peychaud's bitters; Opal Smash, Makers Mark, lemon, opal basil; Retro, Old Overholt Rye whiskey with vanilla simple syrup and Angostura bitters; Hardly Lucid, Wild Turkey Rye, Lucid absinthe, Peychaud's bitters, and lemon; and Stout Pecker, Guinness Stout with Woodpecker cider. Beaver's has just opened and you will be the first of your friends to go!

For more information on Hankamer & Associates or any of our current listings, please visit our website at www.hankamer.com, or call Ray Hankamer at 713.789.7060, ext.1205. Your comments are welcome: rhankamer@hankamer.com.

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 travelled 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. The opinions expressed in Hankamer Commercial RESTAURANT UPDATE are the opinions of Hankamer only and these opinions may not be shared by RED News or any other advertising medium in which UPDATE appears.

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