



The Papillon Club of America, Inc.'s 2019 National Specialty

Dining Attractions – Tulsa BBQ

(updated as of 2018OCT02)

[Albert Gs \(smokin' to please Bar-B-Q\) \(9 miles\)](#)

TRUE TULSA BBQ

In July 1992, Albert G's started slow smoking meats and hasn't stopped since. We proudly make every item we sell from scratch in store daily. The entire Albert G's team looks forward to your next visit for lunch, dinner, or carryout!

[Burn Co. Barbeque \(12 miles\)](#)

Real Food - We use only the freshest products and the highest quality cuts of meat. All of our sausage and cured meats are made in house. Visit our butcher shops and take home some of our award winning meats!

Real Fire - There's no other kitchen in the world quite like ours. Made in Oklahoma, we exclusively use Hasty Bake Charcoal Ovens, we cook everything over charcoal fire with hickory wood added for flavor.

Real Good - Cooking over fire comes naturally to our pitmasters. With several award winning pitmasters on staff, pride drives food quality to standards usually only seen at KCBS Contests.

[Oklahoma Joe's Bar-B-Que \(4 miles\)](#)

Joe's journey to being one of the greatest barbeque chefs of all time began over 25 years ago, when he saved up \$2000 and built 18 smokers that he took to the State Fair. After the smoke had cleared, he had sold all the smokers he made, and had orders for 200 more. Thus Oklahoma Joe's was born.

With his passion for smokers naturally came a love of barbecue that led him to become a Master of Que, and compete in national competitions. From his first entry in the T-



Town BBQ Cook-off in Tulsa to winning the coveted Grand Champion Overall Title at the Jack Daniel's World Championship.

Joe continued to build smokers. In fact, he built over one million of them in the following years. But Joe wanted to be more than a smoker manufacturer. He set his sights on opening a restaurant. After much persuading, he finally convinced his good friend and cook off rival, Jeff Stehney, to go into the business with him. The first restaurant was opened in Stillwater, Oklahoma in 1994. The Kansas City restaurant opened the following year.

From building and selling smokers to creating award-winning barbecue, Joe Davidson is proud to bring his style of barbecue creations to the world and share his approach and passion to great food. Come visit us and find out why 'Joe Knows BBQ!'

[Knotty Pig BBQ Burger & Chili House \(8 Miles\)](#)

Home of the Hogfather.