

# BEST BARBECUE IN SALINAS



RICHARD GREEN/THE SALINAS CALIFORNIAN

The barbecue beef sandwich at Smalley's Roundup in Salinas, where founder S.O. Smalley perfected his secret sauce.

## Smalley's smokes the rest



### SMALLEY'S ROUNDUP

- **WHERE:** 700 W. Market St.
- **HOURS:** Lunch, 11:30a.m. to 1:30p.m. Tuesday through Friday; dinner, 4 to 8 p.m. Tuesday through Thursday and Sunday, 4 to 8:30 p.m. Friday and Saturday.
- **PHONE:** 758-0511

*30-year-old restaurant still serves the best barbecue in town*

By **RICARDO DIAZ**  
For The Salinas Californian

It's no surprise that this year the annual Salinas Californian reader's poll has chosen Smalley's Roundup as the best barbecue in Salinas.

The plumes of sweet smoke wafting through the crisp fall air are sufficient to draw a passerby into the restaurant. For more than 30 years, Smalley's Roundup has been serving the best steaks, ribs, chicken and pork chops to Salinas, from a secret family recipe

that was concocted the hard way, "addin' and subtractin'."

Founder S.O. Smalley was originally from Alabama, and upon retirement from a career in construction, he opened the Roundup on Halloween Day 1975. Five years of the aforementioned tinkering and the recipe for Smalley's secret sauce had been perfected. So much so that you can actually buy that sauce already pre-packaged and ready to fly off of shelves.

On the corner of West Market and Clark streets, the tiny red structure that houses the restaurant will welcome you with a bench made of actual wagon wheels outside, and inside with warm welcome makes you feel like you've come to a friend's home for a barbecue.

You can choose from a vari-

ety of entrees: How about some succulent pork chops, maybe a little tri-tip, or, for the less carnivorous, the salmon dinner?

But meat is the main attraction here. Ribs fall right off of the bone, and the rib dinner will hit the spot. But why order only half a rack when you can get the whole side? The "super rib" dinner is the true test.

The combinations at Smalley's Roundup will satisfy the largest appetites. "Dave's Platter," with a half a rack of ribs and a 10-ounce rib eye looks like a formidable task, but you could also try "Chris' Platter" with a chicken breast and four shrimp. Steaks are by far the main attraction, however, whether it is the 8-ounce New York, 14-ounce rib eye, or the 24-ounce Porterhouse.