

# Hocus Smokus

The Gazette staff is on the hunt for the nicest rack of ribs in town

## Dickey's BBQ

BY KATE PETTERSON

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Dickey's Barbeque Pit is a peaceful restaurant on Pleasant Grove Boulevard in Roseville.

The food was tasty and modestly priced, the service was fairly fast and friendly, and the ambience was cozy.

There was soft music in the background and sports on the overhead TV, giving the eatery a diner-esque feel. The decorations on the wall imply a long history of the restaurant.

Among them was a large poster across one wall that described the origin of the restaurant. There was a collection of other 60's style posters.

The restaurant was voted the best BBQ restaurant in Roseville in 2011.

The smells and sounds from the kitchen wafted into the dining area of the space, making the atmosphere comfortable.

At Dickey's, customers order before sitting down

and the food is brought to their table, meaning that the restaurant is considered a fast-casual establishment.

The restaurant was full of customers.

At the cash register in front, the servers were pleasant and kind.

The food came quickly even though the restaurant was busy and there were no issues.

The meals were extremely well priced, costing about \$10 per person, plus a drink. The portions weren't particularly overwhelming, either.

The ribs and pulled pork were delicious and juicy, especially when combined with the Dickey's original BBQ sauce.

There were three options for sauce; Dickey's original, sweet, and spicy. The sweet and spicy sauces both tasted fruity, and the spicy wasn't really spicy at all, but the Dickey's original was some of the best BBQ sauce I have ever had.

On the other hand, the chicken was fairly dry and

some of the sides, including the mac and cheese, were less memorable. The potato salad had a unique taste because it was created with sour cream and dill.

One side that was outstanding was the onion strings, as they were crispy and were complemented well by the sauce.

There is a children's menu in addition to the larger, regular menu, so the restaurant has options for younger customers.

All in all, the experience was enjoyable and relaxing, so I will definitely consider dining there in the future.

♦Dickey's is located off of a road.



Gazette photo BY KATE PETTERSON

## Back-Forty BBQ

BY STEVIE NEILSEN

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Ya'll hungry for some ribs, mash potatoes, salad?

Back-Forty has some very interesting aspects that make their food good.

One of those things is how authentic the restaurant is, from the western wooden structure to having western memorabilia all over the walls and tables.

This makes the food feel so no matter how modern the food really is.

Some of the more memorable memorabilia from inside the restaurant are the saltshakers. They are suspended from a cowboy shaped horseshoe sculpture. There are framed photos of actors that once played as cowboys. There are old guns and hats from wall to wall.

This made the scene feel cozy and warm. The restaurant smelled of BBQ sauce and steak. It feels like an old saloon from the days of the Wild West.

Some things I noticed were an old pair of red flannel pajamas on the wall, the type with the flap over your butt. There were many different articles of "cowboy clothing" like boots and spurs.

The first thing that you are greeted to in the restaurant is in the restaurant is the front table that was made out of finished wood like everything else in Back-Forty.

I have a true love for this combo of ribs and mash potato so I think that any potatoes and ribs taste superior if done right.

I have a love for ribs as big as Texas its self. And these ribs hit the spot. No gooey fat just perfectly seasoned and sauced ribs that make your mouth water

with taste.

I am not much of a salad guy or a blue cheese guy either but when it comes to their blue cheese salad I have to make an exception. It is hands down the best salad I've had.

As for the bread it is missing a little bit of flavor. For example the banana bread tastes like plain bread that someone dropped some banana shavings into.

It may seem that the location is out of place but it is not an unknown restaurant to this area. It is a place where you only go because you've heard about it when it could be a place where people want to go just because the building looks so cool and western when you drive by.

There were many details that went into the exterior and the interior, from the tables to the fake old lady on a rocking chair on the balcony outside.

The waiters are not much for country besides their hospitality. They didn't come off like a country soul, more like a deep city soul that is getting paid to try to act country.

In the end you are welcomed with a warm damp napkin to get the grub of ribs off of your hands before being asked to come again.

♦Back-Forty is off of Orlando Ave in Roseville



Gazette photo BY STEVIE NEILSEN

## Lucille's

BY JONHAH POCZOBUUTT

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Lucille's is just about the closest thing to authentic barbecue you can get in this area without taking a day off for a road trip. This restaurant has a nice, southern culture inspired vibe that carries over to its food.

The enticing smell of barbecue hit me as soon as I walked in the door on a Tuesday night with my family, looking forward to some great barbecue. The first thing surprises many people about Lucille's upon walking in the door is that this restaurant is huge, so you definitely should not be expecting a cozy or intimate experience.

Because it was a Tuesday, the restaurant seemed a little empty, but I can tell you from personal experience that this place is packed on the weekends, complete with live music, to give the restaurant a very fun and lively atmosphere.

We were promptly seated because of the small crowd at the restaurant, and served ice water with lemon in mason jars instead of cups, which added to the southern feel of the restaurant. The wait staff was friendly and never neglected to check up on our table, which was a definite plus.

We decided to order a full rack of baby back ribs and to try all the sides offered on the menu for sampling purposes, which turned out to be a great decision.

Lucille's offers biscuits and apple butter as an appetizer, which sets the

bar impossibly high for the rest of the meal. The biscuits are fluffily and sweet, with a light dusting of sugar on the outside. The apple butter adds to the sweetness of the biscuit itself while also bringing the creaminess of butter to the table.

Our ribs arrived shortly after we finished our first round of biscuits. They were pretty good, but not stellar. The outside was a little dry, and the ribs were not as flavorful as I was expecting. I have had really good ribs from this restaurant in the past though, so I wouldn't be too worried about not enjoying the ribs from this restaurant.

The side dishes were all tasty and filling, but some simply outshined the others. The coleslaw was cool and flavorful, while still maintaining a light and fresh flavor, which is something that is not very common in barbecue. The garlic mashed potatoes were everything that you would expect from well-cooked mashed potatoes. They were flavorful and filling.

If you can get past the mildly high prices and the 15 minute drive, Lucille's is a great place to go for some great barbecue. Just make sure that you visit on the weekend to get the full experience.



♦Lucille's is located off of Lonetree Blvd. past Pleasant Grove

Gazette photo JONAH POCZOBUUTT

## Buffalo Wild Wings

BY MARY FRANCES HANSEN  
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After hearing rave reviews from many students at Granite Bay High School about Buffalo Wild Wings, I decided to give it a try myself to find out what the hype was all about.

As I entered Buffalo Wild Wings for the first time, I was amazed by the ambiance to see nothing but flat screen TV's covering all the walls in the grill.

There are fifty-six flat screen TV's all of which range from thirty to one hundred inches broadcasting nothing but sports games.

Not only was I impressed by all the TV's, but the aroma of the grill was also a pleasant surprise.

I was greeted by one of their very friendly and hard-working staff members dressed in their yellow Buffalo sports jersey. Even the wide-range of customers in the restaurant were wearing their favorite sports teams' jerseys and were rooting on the teams while enjoying their meal.

Looking over the menu, I knew I had to try their hand-spun wings since the restaurant is known for their tasty chicken wings.

To my surprise, Buffalo Wild Wings offers their chicken wings in sixteen signature sauces and five different seasonings.

It was a little overwhelming trying to choose which sauce to try with the wings, but the employees helped by giving their input on what they thought I would like the best.

After pondering over the variety of sauces offered, I decided on the Honey BBQ. The sauce, as they put it, was 'sweet and sassy' and simply delicious.

As I took my first bite of the wings I was

pleasantly surprised on how flavorful the sauce was and how well it tasted.

When I hear someone talk about chicken wings, I usually think the wings are going to be spicy.

I am not a big fan of spicy food and the wings at Buffalo Wild Wings were far from being spicy.

However, I didn't just stop at the wings; the Honey BBQ chicken salad I ordered was just as tasty.

The salad was a mixture of fresh greens, carrots, cheddar and mozzarella cheese, grilled chicken, pico de gallo and BBQ ranch dressing with their signature honey BBQ sauce.

Buffalo Wild Wings isn't just your typical, unhealthy 'sports food.' The restaurant has various options of healthy but delicious food to choose from on the menu that is sure to please everyone.

Even though Buffalo Wild Wings is famous for their hand-spun chicken wings, they also have other menu items such as grilled chicken tenders, hickory smoked pulled pork sandwiches, and popcorn shrimp.

The menu prices are moderate and your stomach will be satisfied when you leave.

No doubt Buffalo Wild Wings is noisy, but with multiple TV's and a variety of messy but tasty finger foods, this place is a sports enthusiasts' dream and is very family friendly.



♦Buffalo Wild Wings is located in Folsom off of East Bidwell St.

Gazette photo MARY FRANCES HANSEN

## This Month's Picks

The Gazette Ranking Panel samples dishes from each of the five restaurants this month and ranks them accordingly.

**#5 Buffalo Wild Wings-** Exciting atmosphere good food reasonable prices and good for watching sports.

**#4 L&L's-** Somewhat bland food for prices that are not worth the quality of the food.

**#3 Back-Forty-** Western ambience and good food with friendly service.

**#2 Dickies BBQ-** Good food and and reasonable prices, with a lively atmosphere.

**#1 Lucille's-** Delicious food and the greatest bowl of mac n' cheese makes Lucille's number 1

## L&L's

BY TREASA HAYES  
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When I walked into the Roseville location of L&L's Hawaiian Barbecue on Fairway Drive, the vibe was dominantly tropical with drinks being accompanied by paper umbrellas and sweet rolls being served right as I sat down.

Originally founded on the Hawaiian Islands themselves, L&L's has since expanded to several other locations, including the United States, New Zealand and Japan.

I knew it was going to be delicious comfort food as I scanned the menu, although quite short, with items like Kailua pork, chicken katsu and beef short ribs.

I ended up choosing the Kailua pork, which to my dismay took a long time before it was served.

As it was set down before me, I was definitely ready to eat. However, the

Hawaiian flair that I was expecting in the pork was more or less a disappointment, and for its price was not the highest quality.

L&L's Barbecue is famous for its lunch plates, which include two servings of rice, a serving of macaroni salad, and your choice of a hot entree.

But, my Kailua pork was not as satisfactory as I had hoped it would be. I wasn't as content as when I had first stepped in and was greeted by a friendly hostess.

This restaurant chain specializes in combining both American and Hawaiian flavors in dishes that reflect Hawaii's unique culture and palette.

Although the name of what I ordered sounded appealing, the result was far from it. The extended wait time for my food was another factor I considered in the overall rating of the restaurant.

With no previous expectations or opinions I had heard from other people, the atmosphere of L&L's as I walked in the

door was pleasing.

When my food was delivered, though, my judgment of the restaurant without a doubt went down. However, the sweet rolls served in the beginning of my meal were probably the best part of my experience.

I finished up my pork and grabbed the menu once again to look for any dessert choices, which is always one of the first thoughts in my mind.

I was disappointed to see that there weren't any options whatsoever for Hawaiian desserts, which was something I was anticipating.

My best recommendation for anyone reading this is to choose another barbecue restaurant that gives you a delicious meal, a reasonable check, a longer menu to choose from, and fully satiates your hunger.

I probably won't go back to L&L's again anytime soon, but I will for sure be on the search for an ideal Hawaiian meal around Granite Bay.



♦L&L's is located in Roseville off of Fairway Drive.

Gazette photo TREASA HAYES