



Living out
LUNCH

SPOTLIGHT

Baldy's BBQ

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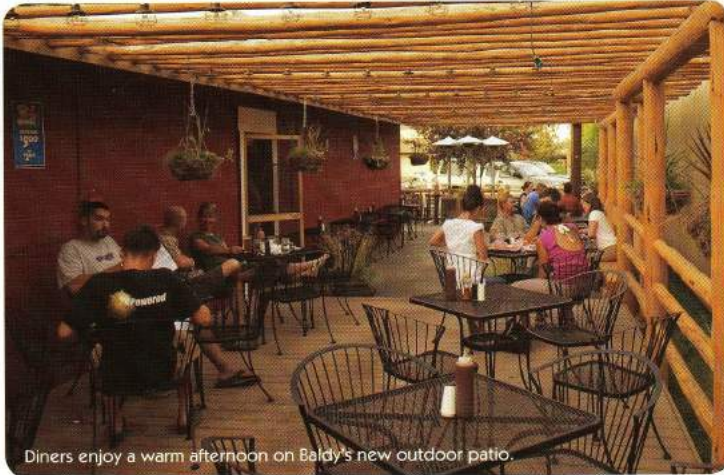
Barbecue ribs and chicken smothered in Baldy's signature sauce.

Smokin' Barbecue

BALDY'S BARBEQUE IS A DOWN HOME JOINT which has been serving up some seriously smokin' barbecue since 2005. Baldy's is "the spot" in Bend for slow cooked smoked meat prepared with special spice rubs and barbecue sauce. Owner Brian Dioguardi, aka "Baldy"—for obvious reasons, began his quest for great barbecue in his hometown of Chicago. He later toured the country cooking side by side with the best barbecue cooks around in competitive barbecue cook-offs. The legacy of Baldy's great barbecue still reigns supreme across the country, especially in Tennessee and Texas. Brian was nicknamed "The Indiana Jones of Barbecue" because of his quest for outstanding barbecue—the ultimate treasure. Baldy's serves up a unique recipe that cannot be labeled as

Memphis-style barbecue, Texan or any other—it is uniquely Baldy's.

Baldy's menu of barbecue fare includes lean and tender grilled Angus steak rubbed with rosemary and spices, Baldy's burger—ground steak with crumbled bacon, shredded cheddar and special seasonings, and a number of messy sandwiches guaranteed to satisfy hearty appetites. The house specialties are the smoked dishes: pulled pork, baby back and beef ribs that fall off the bone, and tender chicken grilled to perfection. Everything is slowly smoked up to 12 hours, using the finest seasoned hickory wood, giving it a pink tint. The meat is prepared with Baldy's own delicious barbecue sauce and spice rub that adds flavor and tenderness. Meals come with your choice



Diners enjoy a warm afternoon on Baldy's new outdoor patio.



Owner Brian "Baldy" Dioguardi enjoys some tender ribs.

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Chocolate lovers will revel in Baldy's brownie sundae.



of sides, including spiced hand dipped onion rings, homemade cole slaw, baked beans or honey-jalapeño cornbread just to name a few.

During lunch and dinner you can always find happy and satisfied customers enjoying each other's company and, of course, the great food amidst nostalgic Americana memorabilia and trinkets reminiscent of country living. The "Bald Spot," a lively outdoor patio and bar, is the newest addition to the eatery with local brews of beer or, for the younger crowd, a sweet strawberry lemonade or root beer float. Leave a little room for dessert since nothing follows a great meal like a homemade southern bread pudding, cherry crisp, brownie sundae or cheesecake.

Lunch entrees run on the lighter side than dinner by offering salads, instead of sides. The friendly and fast service makes this a great lunch spot with prices ranging from \$6.00 to \$18.00. You can even buy Baldy's Spice Rubs and Barbeque Sauce to take home with you. Take-out, delivery and catering service are also available. With catering comes "Baldy" himself, in person, to grill up his smokin' barbecue for all your guests.

Baldy's Barbeque is open daily from 11 a.m. to 9 p.m. and is located at 235 SW Century Drive in North Bend. For more information, visit baldysbbq.com or call (541) 385-RIBS. 3

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