



The BBQ for two at Amarillo Restaurant & Tavern in Monroe comes with your choice of 3 meats and 2 sides. (Sara Bruestle / Herald file)

A storied Nebraska barbecue tradition continues in Monroe

Named for a city in Texas, the [Amarillo Restaurant](#) serves Texas-style barbecue, but it's not in the Lone Star State. It's right here.

Owners Connie and Brian Adams opened the Amarillo Restaurant and Tavern on E. Main Street in the former tavern known as Paradise. The building is 115 years old and the original bar in back is still there.

Connie and Brian hired a chef, who they sent to Texas to learn from the pit masters, and remodeled the tavern. Inside, with its light-finished wood and metal signs, it feels very much like you've stepped into Amarillo, Texas.

On the menu is Texas-style barbecue, steaks and burgers. If you go, be ready to eat some meat. (There are salads, sandwiches, vegetarian burgers and lots of sides.) The kitchen continues to offer Campbell's recipes, which are 30 years old and were designed to complement the flavor of hickory wood.

I took The Daily Herald's Mark Carlson with me to lunch. We split the BBQ for Two (\$36), which comes with your choice of three meats — four ribs, a half-pound of pulled pork, brisket, corned beef, a sausage link and/or a half chicken — plus two sides and two cornbread muffins. We went for the ribs, brisket and chicken and asked for three sides: coleslaw (\$3), a baked sweet potato (\$3) and mac and cheese (\$5).

The Amarillo Restaurant & Tavern: 116 E. Main St., Monroe; 360-217-8484; www.facebook.com/TheAmarillo.