

RESTAURANT REVIEW 54 July 27, 2017

RESTAURANT (SORT OF) REVIEW 3-Bays BBQ. July 27, 2017

40 years ago you could possibly take a really good limited menu, put it in a non-traditional place with limited seating and maybe with some luck you could have wait lists and reservations weeks in advance from people wanting an adventure in dining. The place we went to twice meets part of that recipe, but not the most important part.

Let's start in Bartlesville, Oklahoma where the Phillips 66 company decided that mechanical repairs could only be done at Phillips 66 stations not owned by the oil company. The Phillips 66 stations leased out could only sell gasoline and operate convenience stores. No more replacing burned out headlights, oil changes, front end alignments, new water pumps or tune ups.

The long time operators of the Phillips 66 station at the corner of Clayton Road and Woods Mill Road had mechanics, three bays for them to work in and loyal customers including the Postal Service. The place is owned by Phillips 66 and is now a gas station, convenience store and car wash.



So what to do with the three empty auto repair bays? In this case they made it into an exclusive BBQ restaurant, only open three days a week (Wed-Fri) and only open 3 ½ hours a day (10:30 am to 2 pm).

The first time I went there for lunch I arrived at 2:15 only to find it closed. My wife was with me and after she eyeballed the place she said she was not coming back. That meant I would have to come back twice.

I arrived for my first visit on a Thursday at 1:10 and learned they were sold out of ribs, so I ordered a brisket sandwich (\$8.99) that came with one side. I asked what the most popular side was and was told "homemade chips" but I was never told whose home they had been made at.



There were so many chips I could barely see my sandwich, which might have been the plan.

The meat was tough and chewy. The BBQ sauce was KC Masterpiece which you had to put on yourself. It didn't help. If my cardiologist is reading this, I did not finish all of the sandwich and only ate half of the chips.



This is where you got your water, BBQ sauce bottle and plastic knives and forks.

When I first arrived I asked what their most popular sandwich was. I was told the "pulled pork." I was given a forkful as a sample. That was when I ordered the brisket.

I could have gotten the refillable gas station soft drinks that went from a 16 oz for 79-cents to a 44oz for \$1.09. A bottle of water was 69-cents. I elected for a free glass of water, which I served myself into the smallest glass (actually paper cup) that I have ever seen in association with a restaurant. It was smaller than the salt shaker.



Note the generous size of the free water cup.



This is the spacious dining area with three picnic tables that seat 18.

I returned eight days later early enough before they ran out of ribs. The full rack of baby back ribs was \$22.99. There was no half-rack of ribs instead there was a 4-bone rib sandwich with the bones removed. I have mentioned this before, my of my favorite places for ribs was outside of Baltimore. The baby backed ribs were so tender it was hard to ever order anything else. So of course even though I was not in Cockeysville, Maryland, I order the Baby Back Rib sandwich (\$8.99). Instead of chips I talked them into a half order of slaw and a half order of potato salad.



On the positive side, you got a lot of meat and the potato salad was pretty good.

However, the meat was very difficult to eat and just wasn't that tasty. It was thick and tough to the point where they should have offered a complimentary 1-foot long string of dental floss with each serving and the staff should have been trained in performing the Heimlich maneuver. I could only do one bite of slaw.

Here is our advice. If you want a brisket sandwich and you are on Clayton Road, go to Charlotte's Rib at Clayton and Kehrs Mill Road or stop by Smitty's at Clayton and Baxter Roads where brisket sandwiches as a special are served several times a week. The same is true for sides. Both places have very good side orders. If you want ribs go to Sugarfire on Olive Blvd at Price Road. If you want gas or a quick car wash go to the Phillips 66 station at Clayton and Woods Mill.

