

# Gus's

BARBECUE  
EST. 1946



With a smoker turning out Hickory and Apple Wood smoked Traditional BBQ, a grill marking juicy dry aged gourmet burgers and a rotisserie crisping delicious herb chicken, Gus's BBQ owners Chris and John Bicos have come up with a winning concept. Originally established in 1946, Gus's has been a longtime landmark that over the years, started to lose it's luster. But Chris and John Bicos, who also own and run The Original Tops restaurant in Pasadena, saw a diamond in the rough. In 2007, they purchased the restaurant and spent five months completely remodeling the space, rendering it with a hip, retro feel complete with dark wood floors, pewter colored tin ceilings, comfortable booths, counter seating, wall art showcasing old South Pasadena, an artist commissioned mural of blues great Robert Johnson and a smashing new bar made of corrugated metal and dark wood. The 3800 square foot restaurant now seats 120 plus a private dining room for 15-20. The Bicos' also completely revamped the menu, creating new interpretations of BBQ classics that serve as Gus's Signature items such as Beer Braised Texas Brisket, St. Louis Spare Ribs and Memphis Style Baby Back Ribs. The hard work and attention to detail has paid off. Both customers and the media (Los Angeles Times, Pasadena Star News Westways and Pasadena Magazine to name just a few) all seem to approve.



Voted one of the Top 7  
BBQ Joints in Southern California



*"..... the kitchen is a model of consistency. The food comes out in a timely manner and it's all so good that we found ourselves eating more than we'd ever imagined." S. Irene Virbila - LA TIMES*

## Established in 1946...

The year was 1946. Gus, Jack and Mike traveled along Route 66 from Cleveland, OH to South Pasadena, CA sampling the flavors of the Mid-West and the South along their way. It was about that same time that a little burger joint called Hamburger Mac's came up for sale. The trio jumped on the opportunity and soon thereafter, Gus's BBQ was born! It quickly became THE destination for families riding the trolley along Fair Oaks Blvd. to grab a plate of juicy ribs or savor the delicious rotisserie chicken that famously rotated in the front window. More than half a century later, Gus's BBQ is still cranking out the best Ribs, Chicken and Burgers this side of the Mississippi!



## Gus's BBQ as seen in Westways Magazine

October 2008

A couple of young restaurateurs have taken a South Pasadena institution, Gus's Barbecue, and transformed it from a tired family-style restaurant into a great spot to chow down on some terrific barbecue. Brothers Chris and John Bicos, who also own the popular Tops in Pasadena, bought Gus's a year ago from the family that had operated it since 1946. After extensive remodeling and a complete menu revamp, Gus's reopened in April. Many in South Pasadena may have been concerned about changes to an icon of the local dining scene, but they needn't have worried. Those Bicos boys know how to run a restaurant, and they know their barbecue.

The new Gus's is furnished with comfy booths and retro country touches, such as vintage-style pendant lights and sheets of rustic corrugated metal lining the back bar. Still, the overall feel is crisp and modern, notwithstanding the blowups of midcentury black-and-white photos of the restaurant and its original owners.

Gus's new menu is extensive, with plenty of nonbarbecue options. After perusing the cocktail menu and beer and wine list, try the trio of cute-as-a-button miniburger sliders or the generous pile of onion shreds coated in crunchy cornmeal and deep-fried to crisp perfection. There are many lighter, leafier options, including a main-dish Cobb salad, a tangy Asian chicken salad, and a hearty seared-steak salad.

But the main attraction here is the array of barbecued meats and traditional American specialties, such as Southern fried chicken and elaborately constructed burgers. The Memphis-style baby back ribs are meaty, tender, and glazed with a sweet sauce that packs a nice vinegary kick. The pulled pork sandwich, topped with creamy coleslaw, is terrific, and the barbecue-smoked chicken—half a bird—is smoky and succulent. The bright-orange sweet potato fries are great, too.



Dinner for two, food only	\$30-\$50
Setting	A modern take on a vintage barbecue joint
Service	Attentive, cheerful, and efficient servers
Best Dishes	Shredded onion strings; sweet potato fries; Memphis-style baby back ribs; Carolina-style pulled pork sandwich

*"..... the destination of choice for those hungry for Memphis, Carolina and St. Louis barbecue"*

Merrill Shindler - PASADENA STAR NEWS



★ TRADITIONAL BBQ ★

California Style



For a detailed list of Gus's latest Press, or to view Entire Menu visit: [www.gussbbq.com](http://www.gussbbq.com)  
For a complete Gus's Press Kit, please email Chris Bicos at: [chris@bicosgroup.com](mailto:chris@bicosgroup.com) or call Chris at: (626) 390-3383