

■ Rib City: Ribs that stick on yours

By [Gregory E. Zschomler](#) for The VanCougar | Posted April 09, 2008, 11:36:02 AM
Mmm, mmm! That's what you will say after a meal at the great Rib City. Its great because the food is tasty and the price is right.

I first got acquainted with the eatery chain when I lived in Florida. I was excited when a franchise opened here in Vancouver. I tried it and it was every bit as toothsome as the one down south. You can only get Rib City in Florida, Michigan, Ohio, Colorado, Utah and right here.

The southern-style fare features moist and flavorful baby back ribs (yummy!), barbecued beef and pork, and smoked turkey.

There's jumbo onion rings, fried okra (yuk), buffalo chicken tenders, three-cheese fries, buffalo shrimp and a variety of delicious sandwiches.

Sandwiches include a black angus steakburger a grilled chicken, the Hot Diggity Dog, the Sloppy City, the Kickin' Chickin' and the Big Fish. (Who eats fish at a BBQ joint?)

Plus there's some good French fries, cole slaw, baked potatoes, corn on the cob, baked beans (decent), salads and more.

Dessert offerings include: Chocolate-Chocolate Mania, Raspberry Swirl Cheesecake, coconut cream pie and my favs: Key Lime pie and pecan pie. I got hooked on both when I was down south and these come in mighty close to the genuine article.

I've tried most everything (except the okra) and its all good. Meals start at about eight bucks for lunch and the entrée comes with your choice of two sides.

I often order the Feast for Two which includes a mouthwatering combination of smoked pork and beef, half a chicken, a full rack of baby backs, two baked potatoes, two orders of baked beans, cole slaw and garlic toast. Yes, I share it with my wife! Sometimes I substitute the beans or slaw for a corn on the cob.

I should mention the sauce, because, aside from the smoking/cooking process, nothing is more important to barbecue. There are three kinds: a smoky sweet style, a mustardy tangy style and a hot and spicy style. I've tried them all.

I don't much care for the mustardy one, but the other two are scrumptious. I like to mix them. Yeah, the hot could be hotter, but most yanks are whimps when it comes to heat on the palette.

Rib City also offers several kids meals and picnic packs to go, and they cater (hint, hint to the ASWSUV).

The place has some charm, too. Wild sayings decorate the walls painted onto a variety of knick-knacks. The service is freindly and attentive, though meals seem to come a little slow. But, its worth the wait and it does come hot.

Take it from someone who's consumed barbeue in around in Texas, St. Louis, Atlanta, about Florida and in Oklahoma City (the best): This is the best BBQ in Vancouver, maybe even east of the Rocky Mountains.