

Pat's BBQ and Pizza

By JEFF KORBELIK / GZO

Friday, Oct 24, 2008 - 12:49:00 am CDT

You know you have good barbecue when people from Kansas City, Mo., compliment your food.

That happened recently to Pat Lund, who opened Pat's BBQ and Pizza two months ago at 14th and Superior streets.

A local business picked up 12 of his pulled pork sandwiches for visitors from K.C., who used the word "outstanding" to describe them.



Julie Sorenson and Pat Lund hold some samplings from Pat's BBQ and Neros Pizza at 1401 Superior Street. Pulled pork sandwich (left), chicken wings and beef brisket sandwich.(William Lauer)

Lund couldn't have been happier, especially because Kansas City is considered the country's barbecue meccas.

"That was huge," he said.

Pat's does have tasty pulled pork as well as ribs, brisket and chicken, which feature Lund's homemade rub.

Lund began smoking meat 10 years ago, getting his first smoker from a friend's mother who was going to throw it in the trash.

"Then I bought a bigger one and then another bigger one and began catering and working parties," he said.

When he learned Nero's Pizza was on the market, he gave up 16 years in the automotive business to work full time in food service.

He took over Nero's three months ago and spent the next month remodeling and tinkering with the menu.

The dining room, which seats 20, has new tables, chairs and carpeting. A small high-def TV hangs in the corner.

Lund decided to keep Nero's pizza — a good choice because Nero's offered some of the best pies in town. He complemented it with his barbecue entrees, which include dinners and sandwiches.

Barbecue prices range from \$7 to \$18, while pizza costs between \$10 and \$17, depending on the number of toppings.

Also on the menu are half-pound burgers, smoked chicken wings and cheesesteaks, which also are a holdover from Nero's. Lund said he's tweaked the cheesesteak recipe a bit.

So far, Pat's has been a hit, especially at lunch when lines run out the door. The restaurant gives Lincoln its second BBQ/pizza place, with Ramos Pizza/Buster's BBQ on the south side of town.

My co-worker and I stopped in last Friday and learned why Pat's has become so popular.

We ordered the two-meat combo, which offers the choice of pulled pork, brisket, chicken and a one-third rack of baby back ribs for \$10. (A half rack is \$12.)

Dinners come with a choice of two sides; sandwiches come with a choice of one. They include coleslaw, potato salad, fries, chips and homemade baked beans, which we highly recommend.

The barbecue is as good as any in Lincoln. Try

Pat's homemade sweet sauce, which I thought featured honey, but Lund said no. He uses ketchup, apple cider, vinegar and more of his famous rub.

Nero's already had a good rep in town. Adding barbecue, burgers and more to the menu just makes the northwest restaurant even more attractive.

Reach Jeff Korbek at 473-7213 or jkorbek@journalstar.com.

Pat's BBQ and Pizza

1401 Superior St.

Atmosphere: Casual

Specialty: Barbecue, pizza

Payment: Cash, major credit cards; no checks

Cost: BBQ entrees, \$7 to \$18; pizza, \$10 to \$17

Hours: 11 a.m. to 10 p.m. Tuesday through Thursday and Sunday; 11 a.m. to midnight Friday and Saturday; closed Monday

Phone: (402) 476-0000

Web: <http://www.patsbbq-nerospizza.com/>

Notes: Parking, takeout, delivery, catering, daily specials, children's menu, no alcohol

* * *

Food: 3 stars

Service: 3 stars

Atmosphere: 2 stars

Vegetarian friendly: 2 stars

The Last Bite: Lincoln has its second BBQ/pizza place, with owner Pat Lund taking over Nero's Pizza and adding some tasty ribs, brisket and pulled pork to the menu.

Rating system: Excellent 4 stars; Good 3 stars; Fair to uneven 2 stars; Poor 1 star