



Description	Located down a brick paved alley in Chicago's West Loop neighborhood, the nationally acclaimed Green Street Smoked Meats beckons guests with rock music and house smoked Texas-inspired BBQ served at the counter in a warehouse-style restaurant.
Location	112 N. Green Street, Chicago, IL 60607
Website	www.greenstreetmeats.com
Phone	(312) 754-0431
Opening Date	February 4, 2014
Hours	Monday: 11 a.m. - 11 p.m. Tuesday & Wednesday: 11 a.m. - 12 a.m. Thursday - Saturday: 11 a.m. - 1 a.m. Sunday: 11:00 a.m. - 11:00 p.m.
Cuisine	The curated menu focuses on staples of backyard BBQ, including brisket, beef short ribs and chicken legs, along with rich pork belly and smoked salmon. An array of vegetable-centric side dishes includes a savory potato salad, sweet and nutty broccoli salad, and the immensely popular Frito pie.
Beverage	A strong craft beer program featuring Local Option and cocktails designed to pair with BBQ.
Design	A reclaimed warehouse filled with rustic picnic benches and strings of twinkling overhead lights.
Capacity	Indoor = 167, Indoor + Patio = 267
Music	The gritty, smoky character of Green Street's menu and interior are fittingly unified by the crackle and hiss of a wholly vinyl format. Culled from both an extensive in-house library as well as our staff's very own home collections, barbecue lovers can forecast a weighty dose of all things rock with dashes of country and hip-hop pounding through a beefy speaker design.
Social Media	Facebook: Green Street Smoked Meats Instagram: @GreenStreetSmokedMeats
Press Contact	press@hogsalt.com