

Hi Infatuation reader. As you know, cities around the world have limited all restaurants and bars to takeout and delivery. We're continuing to update our site with guides to getting something great to eat at home, as well as community resources to help support the restaurant industry. [Click here to learn more.](#) Stay tuned, and stay well.



10 Excellent LA Butcher Shops For Pick-Up Or Delivery

10 LA butchers with the best steaks, roasts, shanks, sausages, and whole birds in town.



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10 SPOTS LAUNCH MAP

All you want to do is fire up the grill, but your grocery store still has a line that wraps through the parking lot, down the alley, and into the Pacific Ocean. And there's not even a guarantee that

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they'll have what you want once you make it inside. Fortunately, there are a ton of LA-area butchers carrying tremendous cuts of meat - and not just beef, pork, and poultry, either. Here are a few of our favorites for delivery or pick-up.



THE SPOTS

A Cut Above

\$\$\$\$ 📍 2453 Santa Monica Blvs.

This whole-animal butchery in Santa Monica sources their meat from independent farms, including American wagyu from Snake River Farms in Idaho, veal from Pennsylvania's Marcho Farms, and beef from Novy Ranches in Simi Valley. They also dry-age in-house, if you're looking for an extra tender and flavorful cut. To order, call (310) 998-8500.



Belcampo Meat Co.

American, Burgers, Steaks in Downtown LA

\$\$\$\$ 📍 317 S Broadway

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You probably know Belcampo for their burgers - because they're excellent, and because they've got locations in DTLA, Santa Monica, and West 3rd St., so you're never very far away from one. But you're making a mistake if you've never gotten fresh meat here. Their beef cuts, in particular, are beautiful, but they've got a good selection of pork and poultry, too. Pick up some burger blend while you're there, so you can try to replicate their patties at home. Order through their [website](#).

Chops Meat & Fish

\$\$\$\$ 📍 5715 N Figueroa St

Chops is an Eagle Rock butcher shop with a wide selection that includes 18 kinds of beef cuts and six kinds of pork cuts, and harder-to-find game, like wild boar, bison, ostrich, and elk. Their [website](#) is really handy, too, because it's got recipes and tips for whatever you're cooking - think whole-roasted duck, or how to perfectly grill your porterhouse. Call (323) 474-6675 to order.



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Gwen Butcher Shop

\$\$\$\$ 📍 6600 Sunset Blvd.

When it comes to high-end cuts and charcuterie, Gwen probably has the best selection in the city. This butcher shop and restaurant in Hollywood has all the dry-aged ribeyes and Jidori chicken you'll need, plus tons of hard-to-find, seasonal game options, like saddle of rabbit, venison, and pheasant. You'll also find one of the best house-made charcuterie selections in the city here. It includes 'nduja, duck rilette, porcini salami, duck speck, and much more. Order via their [website](#).



Huntington Meats and Sausages

\$\$\$\$ 📍 6333 W 3rd

Huntington Meats in the Original Farmers Market is an old-school butcher known for their excellent selection of roasts and beef cuts. They carry beef from California's Harris Ranch, including some beautiful tomahawk steaks. Be sure to call them - (323) 938-5383 - and see if they

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have their drunken wagyu, an incredible beef that is raised on a speciality diet that includes sake mash, and is ideal for a really special occasion.



Marconda's Meats

\$\$\$\$ 📍 6333 W 3rd St. #514

Marconda's is as old-school as it gets - they've been around since 1941, at The Grove way before anyone called it The Grove. In addition to beautifully marbled beef, Niman Ranch pork, and

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Colorado lamb, they've got pretty much any cut you can think of (plus some stuff you probably can't), like liverwurst and tongue loaf. Local delivery available - for more information, or to order, check out their [website](#).



McCall's Meat & Fish Company

\$\$\$\$ 📍 2117 Hillhurst Ave

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McCall's in Los Feliz carries enough varieties of meat, fish, and cheese to make you forget that you even miss eating out. They source from local, sustainable farms, and have a constantly rotating selection that usually includes ribs, prime sirloin cuts, salmon, and much more. Do not leave without getting a pound or two of their burger blend ground beef. Available for pick-up Thursday-Sunday. For more information, or to place an order, check out their [website](#).

Peads And Barnetts

\$\$\$\$ 📍 1305 2nd Street

If there's a better place to get pork than Peads & Barnetts, we're not sure we know about it. They've got every pig part imaginable, from shoulder roasts and belly to pork toro and multiple kinds of bacon and porchetta. They're at the Santa Monica Farmers Market on Wednesdays, or you can order for delivery (\$75 minimum with a \$12 fee, free delivery on orders over \$150) through their [website](#).

Rabbi's Daughter

\$\$\$\$ 📍 2322 Westwood Blvd.

A kosher butcher in Westwood, Rabbi's Daughter has a great selection of choice and prime beef, along with grass-fed lamb and veal, and free-range chicken and turkey. They've got super-friendly butchers who will answer all your questions about how to cook a filet versus a New York strip, and they've got some great prepared meats, too. We recommend the pastrami and the seasoned lamb patties. For more info, visit their [website](#), or call (310) 234-2600 to order.



Standing's Butchery

\$\$\$\$ 📍 7016 Melrose Ave

Standing's is a great butcher on Melrose in Weho with everything you'd expect - free-range chicken and duck, Heritage pork, tremendous amounts of beef - and a lot of stuff you wouldn't, namely 10-12 different kinds of house-made sausages, including merguez, chorizo, hot Italian, fennel, and chicken, all around \$15/lb. Order for pick-up or delivery via their [website](#).

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