

ALL AMERICAN BURGERS

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Burger at Common Theory Public House (courtesy photo)

Head to any of these San Diego restaurant locations to experience All American Burgers!

It's no surprise that the only all-American diner, <u>Brian's 24</u>, in the Gaslamp Quarter is flipping some of the best patties in downtown San Diego. With burgers ranging from a **Peanut Butter Burger** to the **Bleu Burger**, you know they mean business. The crowd favorite is the **Western Burger**, a juicy cheeseburger patty layered with thick-cut bacon strips and topped with crunchy onion rings. Accompanied with tangy BBQ sauce for dipping. A meal fit for a cowboy, yee-haw!

A little mix of Southern California cuisine and a Southern smokehouse come to life at Brazen BBQ. Boasting a menu full of Southern classics and decadent eats, Brazen BBQ has something for everyone. A stand out section on the menu are the burgers. The **Smokehouse Burger** is topped with cheddar cheese, roasted tomatoes, tobacco onions, smoked bacon and finished with B.R.A.G BBQ sauce. This burger also comes with your choice of one regular side; choose from collard greens to delicious cowboy beans.

With a fusion of Mexican, Chinese, Korean and American culinary influences, <u>Common Theory Public House</u> is sticking to its American roots when it comes to making some awesome burgers. The house staple, the **C.T. Burger** is an angus beef patty topped with aged white cheddar, caramelized onions and peppery arugula. This masterpiece is placed between a Sadie Rose brioche bun that has been buttered with almond pesto aioli. This is one hot burger!

Over at <u>barleymash</u> they are whipping up some magic between the buns. The **Surf N' Turf** burger combines the best of the land and sea all under one bun. A grilled beef patty with cream cheese accompanied by anejo tequila and butter-poached Maine lobster meat dressed with baby arugula, whiskey-caramelized onions and white truffle aioli. This masterpiece is nestled between a homemade barley-beer bun and served with your choice of house fries or papaya-jicama slaw. This burger is so good, you'll be coming back for more.

Known for her award-winning burgers, Chef Christina Pancheri at Miss B's Coconut Club is adding a little Caribbean flare to the lineup of best burgers! Order up the **Coconut Club Burger** when you walk into this Mission Beach joint to get a spinoff of the American classic. Made an all-natural angus beef patty, this burger is topped with lettuce, tomato, red onion, bread and butter pickles. What makes it special? The spiced mustard, roasted garlic and cilantro aioli spread on top of the kolache roll with your choice of cheese. Yes please!