

# ZAGAT

## Hot Burger: The C.T. Burger at Common Theory Public House

By Darlene Horn | March 11, 2016



*Welcome to Hot Burger, a feature in which we'll explore some of the best burgers — new and classic, undiscovered or celebrated, beefy or vegan — around San Diego. This week, we take a bite of the C.T. Burger at Common Theory in the Convoy District.*

**The Burger:** When Common Theory Public House opened up two years ago on Convoy Street, it was a much-needed spot for local beer nerds to hang their hats and grab some grub. The signature C.T. Burger has been on the menu since the beginning, and it recently went through

an upgrade under the guidance of chef Robert Villicano. The squishy Sadie Rose brioche bun, aged white cheddar, arugula, caramelized onions and sliced tomatoes have remained intact, but it's the housemade almond pesto aioli and upgraded beef patty that are an improvement over its predecessor. Creamy and slightly nutty, the aioli adds the fresh taste of basil to every bite. Request a small side of the sauce for the fries and to slather more on the burger.

**Price:** \$10.50

**Drink Pairing:** There's a lot to choose from with 60 specialty bottled beers, 32 taps and a variety of red-, white- and soju-based cocktails. Villicano recommends one of Common Theory's IPAs. "Malty, sweet, plus spicy hops, earthy, citrusy, or even tropical, and the bitterness is strong enough to cut through the fat and clean your palate and gets you ready for your next bite," says Villicano. "Our well-balanced tap list has a little bit of something for everyone, but we do love our IPAs at Common, which is why we designate six to seven beer lines in the IPA category that will pair with the C.T. Burger."

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