



**OFFICIAL
BEER
SPONSOR**



COMMANDMENTS

1. THEY COULD RUN OUT

We expect that the restaurants will be extremely busy. So, if a place runs out toward the end of a shift, handle it like an adult, go back the next day, earlier, order your burger and thank them for working hard. Please be nice to our restaurants.

2. THERE'LL LIKELY BE WAITS

People have been talking about Burger Week 2018 for months. Don't be surprised if restaurants have waits. In fact, be surprised if they don't.

3. TIP LIKE A PRO

\$6 brings out the cheap in all of us, but really, you're likely getting a \$10+ burger, so please tip at least 20%. The people who are serving you are working harder during Burger Week than an average week. A kind word will also be welcome - these people are our friends and neighbors.

4. YOU SHOULD BUY A DRINK AND/OR OTHER FOOD

Purchase of sides and extras are not a requirement, but we think it says a lot to those working hard to bring you extraordinary experience. Crab some fries, a Bud Select, a cocktail and say thanks!

5. CHECK SOCIAL MEDIA

Restaurants will be encouraged to post their waits and remaining burgers for the day on their social platforms. Also don't forget to share and tag your photos with #STLBurgerWeek.

6. DINE-IN

Just a final note that many restaurants are dine-in only. Make sure to double check the Official Burger Week Passport to confirm which locations offer carry-out and which locations are dine-in only.

BURGERWEEKSTLOUIS.COM
#STLBurgerWeek

OFFICIAL PASSPORT

JULY 30-AUGUST 5



BEEF SPONSOR

MISSOURI BEEF

INDUSTRY COUNCIL



BE A BURGER AMBASSADOR! POST PHOTOS...WIN PRIZES

- Become eligible to win gift cards from participating restaurants!
- Follow @StLouisBurgerWeek on Instagram and Facebook
- Post photos of you and your favorite burgers with the hashtag #STLBurgerWeek
- Post photos of you and your Bud Select with the hashtag #BudSelectAndBurgers



#STLBurgerWeek

EAT TO WIN

Have your passport stamped at 4 or more restaurants during St. Louis Burger Week and you'll be entered to win the Ultimate Grill Out for you and 25 friends compliments of the Missouri Beef Industry Council. Mail your passport to Riverfront Times, 308 N. 21st Street, Suite 300, St. Louis, MO 63103 or take a picture of the entire front and back of the passport and email those pictures to burgerweekstl@riverfronttimes.com.

Full Name _____

Email _____

Phone _____

Age _____ 21-34 _____ 35-54 _____ 55+

No cash value. Must be 21 to be eligible and a resident of the Greater St. Louis area. Winner will be chosen at random drawing on Friday, August 17 and will be notified by email.

OFFICIAL BURGER WEEK LOCATIONS



ATOMIC COWBOY
<https://www.atomiccowboystl.com>
Atomic Burger Black Angus beef patty topped with pepper jack, cowboy sauce, lettuce, tomato and onion.

BAR LOUIE 4 locations
<http://www.barlouie.com>
Spiked Bulleit® Bourbon Burger
 Covered in our spiked house-made sauce with Bulleit® Bourbon, topped with cheddar, cream cheese, applewood smoked bacon, crispy onion strings. (must be 21, sorry kiddos!)

BIG DADDY'S 2 locations
<http://bigdaddystl.com>
2 Choices The Big Mamajama: Juicy Half Pound Burger Smothered In BBQ Sauce topped with Cheddar Cheese and Bacon. Big Daddy's Frisco Melt: American & Swiss Cheeses Melted on top of our Juicy Half Pound Burger Smothered in 1000 Island Dressing on Toasted Sourdough Bread

BLUEBERRY HILL
<http://blueberryhill.com> **G**
2 Choices Grass-Fed Western Burger: 8 oz. Midwestern grass-fed patty topped with an onion ring, bacon and soft-spread cheddar cheese. Served with Buffalo fries and BBQ sauce. Grass-Fed Breakfast Burger: 8 oz. Midwestern grass-fed beef patty topped with Canadian bacon, American cheese and a fried egg with tater tots.

THE BLUE DUCK
<http://blueduckstl.com> **T**
Criddle Burger White cheddar cheese, bacon, fried bread and butter onions, and burger sauce on potato bun.

BOMBER O'BRIENS
<https://bomberobriens.com>
Half Pound All Beef Burger Choice of cheese, lettuce, tomato, onion, and mushrooms.

BOOTLEGGIN BBQ
<http://www.bootlegginbbq.com>
Jammin' Burger This smoked burger is ground in house using whole brisket. It's topped with cheddar cheese, a house-made tomato bacon jam and lettuce. Served between a Fazio bun.

BREW HUB TAPROOM
<http://brewhub.com>
Salmon Burger Seared salmon burger with ginger and green onion, citrus dressed arugula salad, red miso aioli on a whole-wheat bun.

BRICK RIVER CIDER
<http://brickrivercider.com>
 See restaurant for Burger Week Special.

CAFE PIAZZA
<https://www.cafepiazza.com>
Cheeseburger Pizza Hamburger meat, red sauce, cheese blend.

CAPITALIST PIG
<https://www.capitalistpigbbq.com>
 See restaurant for Burger Week Special.

CARNIVORE
<https://www.carnivore-stl.com>
The CARNIVORE Steakhouse Burger is a flame-grilled 1/3lb ground steak burger patty topped with 2 Crispy Strips of Prosciutto, Melted Provel Cheese, and Fresh Mushrooms in the Carnivore Modiga, a White Wine, Lemon Butter Sauce, on a toasted Vitale Bakery Bun.

CHAMPS ON JEFFERSON
Lamb Burger 7oz. Ground Lamb seasoned with 12 different herbs and spices on a herb encrusted bun with lettuce, onions, tomatoes, kosher pickles and cheese.

THE CONCORD GRILL
<https://www.concordgrill.com>
2 Choices Concord Burger: 6 oz. Our best seller with bacon, onion straws and cheddar cheese sauce. Served with seasoned fries. Jim White Burger: 6 oz. burger with sautéed mushroom, bacon and Swiss cheese. Served with seasoned fries.

THE CORNER STREET FOOD **T**
<https://www.facebook.com/weonthecorner/>
Beef Street Burger - Ground beef, corner sweet bun, American cheese, lettuce, tomato, pickles, candied bacon, caramelized onion, mayo, ketchup, mustard.

THE DAM **T**
<https://thedamstl.com>
BLT Burger Fresh ground beef, single patty, 4 slices of bacon, lettuce, tomato and house made garlic mayo on a Fazio bun

DUKE'S IN SOULARD
<https://www.facebook.com/dukesinsoulard>
Duke's Bacon Cheddar Smash Burger It's a classic. We start with 2 patties of premium blend of ground beef locally sourced from Kern Meat Co. and smash 'em on the grill with bit of seasoning and 2 slices of cheddar and top it with our applewood smoked bacon. Served with lettuce, tomato, sliced dill and red onion.

EVANGELINE'S
<http://www.evangelinesstl.com>
Black Strap Molasses Bacon Beignet Burger Black Angus Beef between two Clazed Beignets with Black Strap Molasses Bacon, Tomato, Lettuce.

FERMENTATION STATION AT THE SAINT LOUIS SCIENCE CENTER
<https://www.slsc.org>
Grilled Burger With crispy pancetta, sweet and savory peach jam and black mustard Gouda. Served on a Kaiser roll.

FLANNERY'S PUB
<http://flanneryspub.com>
Flannery's Melt 8oz burger served with homemade 1000 island, American and provel cheese on toasted sourdough bread.

FRIDA'S **V**
<http://www.eatatfridas.com>
2 Choices Signature Frida Burger: Award-winning burger with tahini-chipotle slaw & tomato on a local bun. Black Bean Burger: loaded with red pepper, organic spinach, jalapeños, red onion, cheddar cheese & avocado on a local bun.

GOOD TIMES GRILL **T**
Good Times Grill Cheeseburger
 1/4-pound patty with American cheese.

GOOD TIMES SALOON 2 locations
Hot & Spicy Burger Our thick premium ground beef burger, topped with a fried egg, our delicious hand-breaded and deep-fried fresh jalapenos, melted pepper jack cheese and our house-made chipotle aioli.

HALF BAKED COOKIE DOUGH COMPANY **T**
<https://www.cookie doughstl.com>
Cookie Burger Sugar cookie buns with chocolate cookie dough burger, icing tomato, icing mustard and dyed green shredded coconut then to top it off we lightly brush the top with caramel sauce and add sesame seeds for effect.

HAMBURGER MARY'S
<https://www.hamburgermarys.com/stlouis>
Princess Mary Burger Cheddar & Jack cheeses, caramelized onions, bacon, lettuce & Mary's sauce.

HI POINTE DRIVE IN **G T**
<http://hipointedrivein.com>
Nik Nak Patty Mac Give the Burg a Bun Single cheeseburger, Mac & Cheese, lettuce, tomato, onion, pickle, topped off with a Sugarfire Smokehouse Rib Bone. The most EPIC \$6 Burger for a week.

HOTSHOTS SPORTS BAR AND GRILL 10 locations
<https://www.hotshotsnet.com>
All American Burger A 1/3 lb. all natural burger topped with select toppings of your choice served with an order of Hotshots French fries or chips.

HWY 61 ROADHOUSE & KITCHEN
<http://hwy61roadhouse.com>
Cajun Gorgonzola Burger A half-pound blend of Black Angus beef & Andouille sausage rolled in Cajun seasoning, grilled & topped with Gorgonzola cheese, caramelized onions & Cajun mayo.

J.SMUG'S GASTROPIT
<https://www.jsmogsgastropit.com>
The PBB (Pork-Belly Burger) A thick slab of smoked pork belly garnished with pickled carrots and jalapeño jam on a toasted brioche bun.

LAYLA **G**
<http://laylastl.com>
The Corporate Clown Two house blend burger patties, melted Colby jack, chopped onions, house pickles, shredded lettuce and special sauce on a sesame seed bun.

MAGGIE O'BRIEN'S 2 locations
<https://maggieobriens.net>
Bo Burger Half-pound handmade choice chopped sirloin, charbroiled and served on a Kaiser Roll. Served with lettuce, tomato, pickle and onion on request. Options to add cheese, grilled onions, mushrooms or bacon!!

MAYA CAFE **V**
<http://www.mayacafestl.com>
Chorizo Burger Topped with smoked gouda cheese, guacamole, & grilled pineapple on a pretzel bun.

MILO'S TAVERN
<https://www.milosboccegarden.com>
Milo's 1/2 # Half Pound Burger with your choice of cheese, lettuce, pickle, onion, tomato.

O'CONNELL'S PUB
O'Connell's Famous Burger 1/2 Pound Burger.

OVER/UNDER BAR & GRILL **V**
<https://overunderstl.com>
The Parlay Burger 1/2 lb. certified angus beef, with your choice of cheese and an egg cooked to your liking on top.

PEACOCK LOOP DINER **G**
<http://peacockloopdiner.com>
Loop Trolley Burger Two fresh ground beef patties topped with our homemade BBQ sauce, cheddar cheese, bacon and an onion ring.

RIVER CIDER
Smashed Burger Patty with smoked pork, crispy cider onion straws and tangy bbq sauce

RIVER'S EDGE SOCIAL **G**
<https://www.riversedgesocial.com>
River's Edge Social Classic Fresh ground beef, toasted bun, feta, tomato, lettuce, red onion, cucumber, pepperoncini, Kalamata olives

SANDRINA'S **T**
<http://sandrinasstl.com>
2 Choices The Homer: 1/2-pound burger with an over easy egg, pulled pork, ham, bacon, Swiss and cheddar on an apple fritter. Gouda Bacon Burger: 1/2-pound burger with smoked gouda, over easy egg, and bacon smothered in BBQ Sauce

SEAMUS MCDANIEL'S **G T**
<https://www.seamusmcdaniels.com>
Seamus Blue Cheese Bacon Burger
 A 10 oz angus burger topped with blue cheese crumbles and mouthwatering bacon! All served on a toasted bakery bun! Slainte!

STACKHOUSE PUB & GRILL 2 locations
<http://www.stackhousestl.com>
The Big AL 8 oz. Steakburger Cooked to perfection, stacked high with our house smoked pulled pork, topped with pepper jack cheese, and covered in sweet and tangy BBQ sauce. Just like the Ol' Man would want it.

STELLAR HOG
<https://www.thestellarhog.com>
 See restaurant...

STONE TURTLE
<https://stoneturtlestl.com>
1/2 LB Burger Served with Beer Cheese and Bacon Onion Jam on a toasted Brioche Bun.

TRUEMAN'S IN SOULARD
<http://truemansinsoulard.com>
Big Kahuna Burger A big 12 ounce Angus burger starring our fresh house-made Mango Salsa (made from daily from fresh mango, jalapenos, cilantro and citrus, all from Soulard Market) and with a supporting cast of melted pepper jack cheese and applewood smoked bacon.

WEBER GRILL RESTAURANT **G T**
<https://www.webergrillrestaurant.com>
Stadium Burger Pork and Beef Blended Patty with Steak Seasoning, Caramelized Smoked Onions, Cheddar Cheese, Whole Grain Mustard, Pickles, Served on a Pretzel Bun



BURGERWEEKSTLOUIS.COM

#STLBURGERWEEK #BUDSELECTANDBURGERS



• PLEASE DRINK RESPONSIBLY •

MAP KEY

- V** = Veggie Substitute
- G** = Gluten Free Bun Substitute
- T** = Take Out Available