

SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS/PO BOX 675362, RANCHO SANTA FE, CA 92067

Celebrate National Burger Day

by [MARIA DESIDERATA MONTANA](#) posted on [MAY 22, 2016](#)



National Burger Day is coming up on Saturday, May 28th and some of California's hottest dining destinations are serving up some mouthwatering celebrations. Grab your napkins and discover the very tastiest burgers in all of San Diego.

Tidal at Paradise Point | San Diego, CA

What better way to celebrate National Burger Day on May 28 than by feasting bayside on Tidal restaurant's ground lamb burger. Located on the sparkling waters of San Diego's Mission Bay, Tidal offers guests unique California cuisine, and gorgeous waterfront views. Enjoy this tender lamb burger topped with cucumber raita, harissa aioli, house pickle, a sunny side egg, and Havarti for a delicious and distinctive burger rendition.

Holsteins Shakes and Buns | Orange County, CA

Combining elements from a classic outdoor barbecue, Holsteins' Backyard Burger features an 8-ounce beef patty, grilled hot dog and barbecued pulled pork topped with all-American coleslaw, barbecue sauce, pickle and mayo, served on a crunchy rustique roll with tater tots and a slice of fresh watermelon. The Backyard Burger is regularly priced at \$15, but in honor of National Burger Day, guests can enjoy a 20% discount on all Backyard Burgers when purchased with one of Holsteins' signature Bam-Boozled shakes.

[Rancho Valencia Resort & Spa](#) | San Diego, CA

The Rancho Burger, the signature burger at the resort's equestrian-themed bar, The Pony Room, is made with Brandt Beef, Crispy Pancetta, Shaved Lettuce, Tomato, "The Sauce", House Made Pickle House Kennebec Fries and topped with Black Truffle Aioli. The Rancho Burger is priced at \$19.

[The LOT](#) | San Diego, CA and La Jolla, CA

This luxury dining and movie theater experience has locations at Liberty Station in San Diego and La Jolla, Calif., and will feature two mouthwatering burgers on National Burger Day. The Liberty Station location boasts The LOT Cheese Burger, a triple blend of ground short rib, chuck and brisket layered with jack cheese, chipotle aioli, lettuce, tomato and pickled red onion. The La Jolla location features The LOT Au Jus Burger, prepared with horseradish-garlic aioli, white cheddar and caramelized onion, served atop a brioche bun and served with French fries. Each of these selections are available to order in-theater, where guests can turn National Burger Day into a full dining and movie experience.

[Rustic Root](#) | San Diego, CA

Bigger is better on National Burger Day at Rustic Root, located in the heart of the Gaslamp Quarter. In honor of the meaty holiday, guests can double the signature RR Burger, topped with bacon jam, fried egg, caramelized onion, aged cheddar, lettuce, tomato and mustard aioli, served on a brioche bun with French fries. Diners must mention National Burger Day to order the special double burger.

[True Food Kitchen](#) | 12 Locations Nationwide

A favorite among True Food Kitchen regulars and a healthy option for National Burger Day, the **Grass-Fed Bison Burger** is made with umami, mushroom, onion, mayo, watercress, parmesan and a flax seed bun. The Bison Burger provides optimal nutrition without skipping out on taste. In fact, True Food Kitchen's grass-fed bison has 30 percent less fat than skinless chicken breast and is made without the use of any manufactured or processed ingredients. The bison used is also antibiotic and hormone free, sourced from ranchers who are raising herds responsibly.

True Food Kitchen is a nutrition-forward, innovative eatery by Fox Restaurant Concepts, which serves globally-inspired, seasonal menus following the principles of Dr. Weil's anti-inflammatory pyramid. The restaurant currently has locations in Phoenix and Scottsdale, Ariz.; El Segundo, Newport Beach, Santa Monica and San Diego, Calif.; Atlanta, GA; Denver, Colo.; Austin, Dallas, Houston, TX; and Fairfax, VA.

[Burger Lounge](#) at Flower Hill Promenade | Del Mar, Calif.

Celebrate National Burger Day by biting into a classic, juicy burger at Burger Lounge, located in Del Mar's [Flower Hill Promenade](#) (afterward, let shopping be your cardio!). **The Classic**, made with 100% fresh, single source and American grass-fed beef topped with organic American cheese, pickles, chopped onion, orange ketchup and mustard will hit the spot for all burger lovers.

CUCINA enoteca | Del Mar, Calif.

Taking an American favorite and adding Old World flavors, CUCINA enoteca's burger is the epitome of their California-inspired Italian kitchen. Combining a creamy brie cheese, balsamic onion, calabrian chili aioli, and served alongside parmesan fries, the CUCINA burger offers the best of both worlds in every bite.

VERGE Restaurant + Lounge | Los Gatos, CA

Inspired by its location on the verge of town, VERGE brings a new energy to the highly regarded Toll House Hotel and community of Los Gatos. Recently opened last spring, VERGE is a lively social and culinary destination that offers an elevated, artisanal dining experience featuring California-fusion cuisine and a progressive cocktail program. In celebration of National Burger Day, locals and travelers alike can enjoy the Pork and Duck Burger, a delicious mac and cheese bun is topped with a fried egg, lettuce, tomato, chipotle aioli and served with fresh jalapeño fries.

Quad AleHouse will offer the White BBQ Burger, made with hickory smoked pulled pork, a beef patty, fresh tomato, lettuce, crispy fried onion, house-made white BBQ sauce served on a brioche bun. The burger can be paired with any of the 28 beers on tap, beer-inspired cocktails or original cocktails!

BANKERS HILL BAR + Restaurant prepares an incredible burger in their BH Burger, an upgraded version of the classic. The key ingredient is the half-pound patty, which is made with ground chuck. It is then topped with aged white cheddar cheese, fresh heirloom tomato, house-pickled red onion and served on a buttery brioche bun. The burger is served with BANKERS' famous parmesan topped truffle fries, and both are frequently named "best of" in the city. Celebrate National Hamburger Day with a BH Burger and bourbon pairing, priced at \$25. The specialty cocktail, created just for the holiday, is the Big Kahuna Sour. It's made with McKenna bourbon, pineapple gum syrup, fresh lime juice, Meletti amaro, bourbon barrel-aged bitters with smoked sea salt.

Bleu Bohème's Croque de Garçon is served as an open-faced hamburger; made with a house-ground Angus beef patty that is topped with brie cheese, crispy parma ham, caramelized onions and a fried egg, and then served on a brioche bun. Executive chef/owner Ken Irvine recommends topping it with foie gras.

Prepkitchen/Whisknladle

WNL Burger with Caramelized Onions, Bacon, Remoulade, Gruyere, Cheddar, Farm Egg, Fries. \$24 at Whisknladle/\$19.75 at Prepkitchen.

Hello Betty Fish House

Loco Moco Burger with Spam, Brown Gravy, Fried Egg, Huli Huli Onions. \$14

Mister A's

House Ground Kobe Burger/Chef's Daily Creation/Market Price.

Juniper & Ivy

In-N-Haute Burger: Secret Blend from Marin Sun Farms, using dry aged fat. Topped with mustard, grilled onions, burger sauce and bread and butter pickles. \$17

Carnitas' Snack Shack

Snack Shack Burger with Lettuce, Tomato, Bacon Jam, White Cheddar, Shack Aioli. \$9.25

Burnside

Den Burger with Seasoned Chuck Patty, Choice of Cheese, Tomato, Lettuce, BBQ Sauce (Option to Add Avocado and Bacon). \$8