



**YOUR GUIDE**

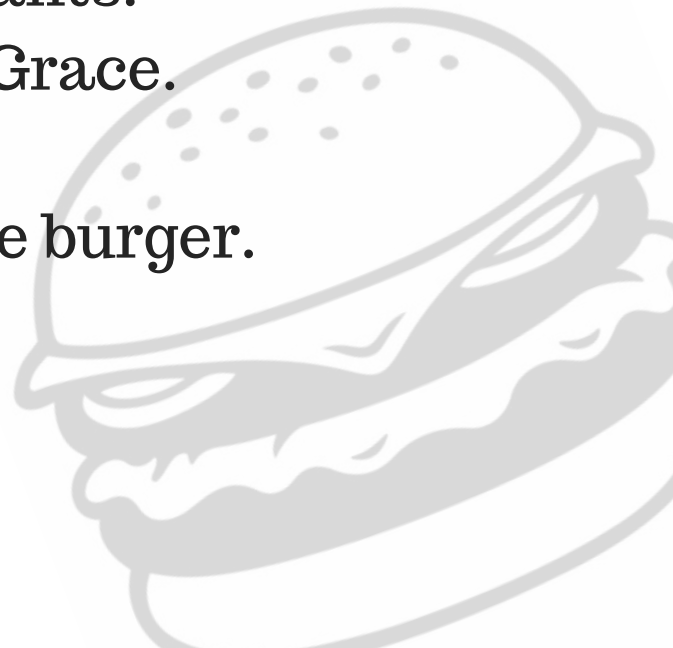
TO OWENSBORO

BURGER WEEK

#owensboroburgerweek

# Tips & Tricks for Conquering Burger Week

- Share, Share, Share
- Divide the nine days up - Use the full nine days if you plan on eating all 39 burgers.
- Pick a top 10, or a top 20.
- Meet your friends at a local bar, get burgers togo. Eat, Drink, & Be Merry!
- Get as many as you can TOGO (it's cheaper)
- Check restaurant times. Many of the local restaurants are only open for breakfast and lunch or dinner ONLY.
- Chain restaurants are keeping their normal business hours so use those as filler for local restaurants.
- Be PATIENT! & Give Grace.
- Scan the QR Code to VOTE for your favorite burger.



# FOOD TRUCKS

	Basi's Food Truck	Curbside Kitchenette	Lure Smoke Shack The Lot by Welborns	Jay's Good Grub
March 1	5-7 Smothers Park	Owensboro Grain 11 - 1	11:00 - 2:30 4:30 - 10:00	SportsCenter 11 - 3  The Locker Room 5 - 9
March 2	11-1 Smothers Park	Closed	11:00 - 2:30 4:30 - 10:00	
March 3	12-2 Smothers Park	Closed	11:00 - 2:30 4:30 - 9:00	
March 4	5-7 Integrated Therapy	Owensboro Medical Practice 11 - 1	11:00 - 2:30 4:30 - 10:00	TTMA 11 - 1 PM 10:30 - 12:00 AM
March 5	Closed	Glenmore Distillery 11 - 1	11:00 - 2:30 4:30 - 10:00	SportsCenter 11 - 3  The Locker Room 5 - 9
March 6	Closed	Boardwalk Pipeline 11 - 1	11:00 - 2:30 4:30 - 10:00	
March 7	5-7 Cromwell Radio	Wendell Foster 11 - 1	11:00 - 2:30 4:30 - 10:00	Domtar 11 - 1
March 8	5-7 Smothers Park	Independence Bank Frederica 11 - 1	11:00 - 2:30 4:30 - 10:00	The Locker Room 5 - 9 PM
March 9	11-1 Smothers Park	11 - 1 TBD	11:00 - 2:30 4:30 - 10:00	SportsCenter The Locker Room 5 - 9 PM

# EAST END BURGERS

BEEF O'BRADY'S

DRAKE'S

NORMAN MCDONALD'S

(closed Sunday and Monday)

OLE SOUTH BBQ

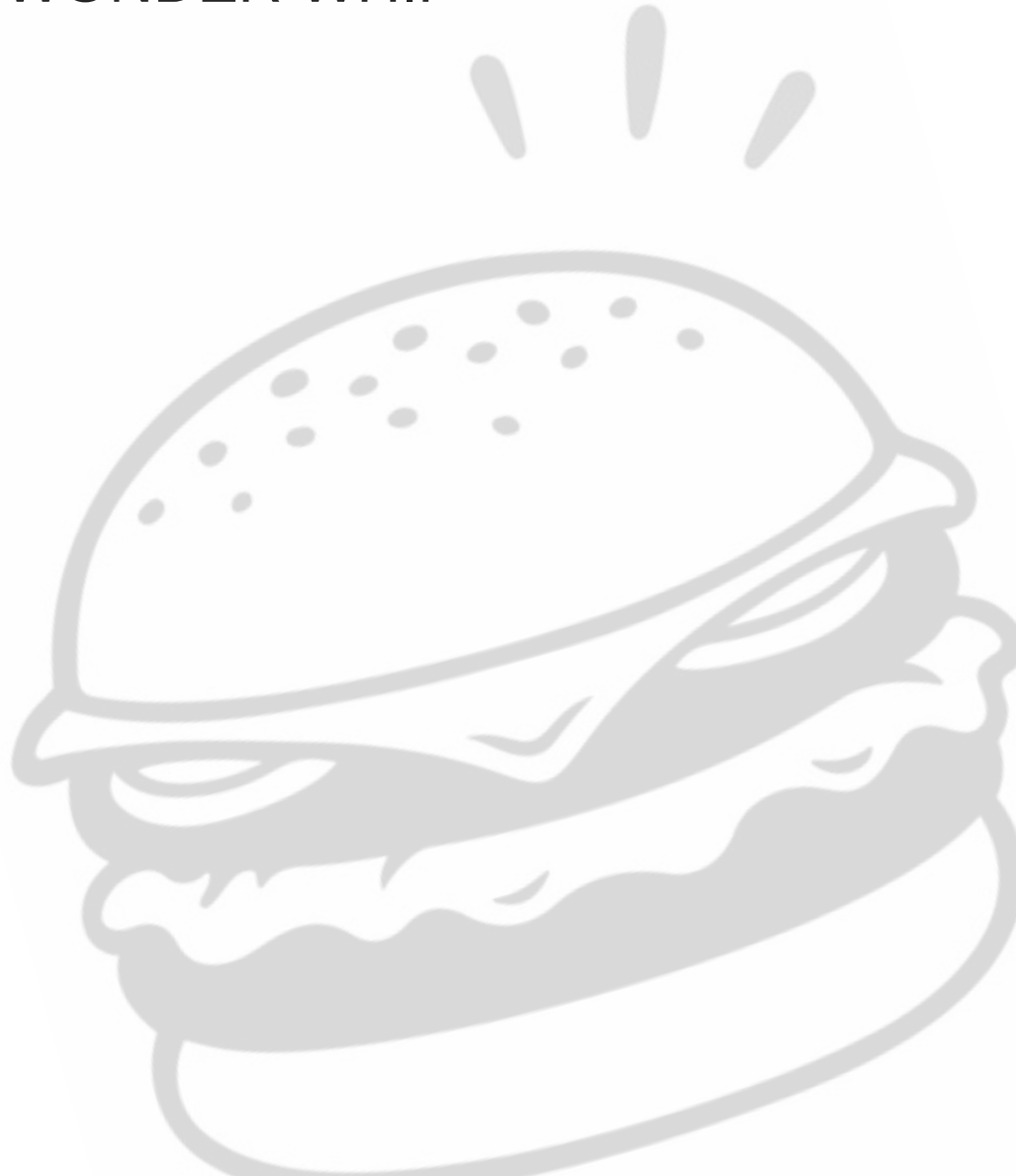
OPPORTUNITY CENTER

(closed weekends)

REAL HACIENDA

RITZY'S

WONDER WHIP



# WEST END BURGERS

**BIG DIPPER**

**THE COTTAGE**

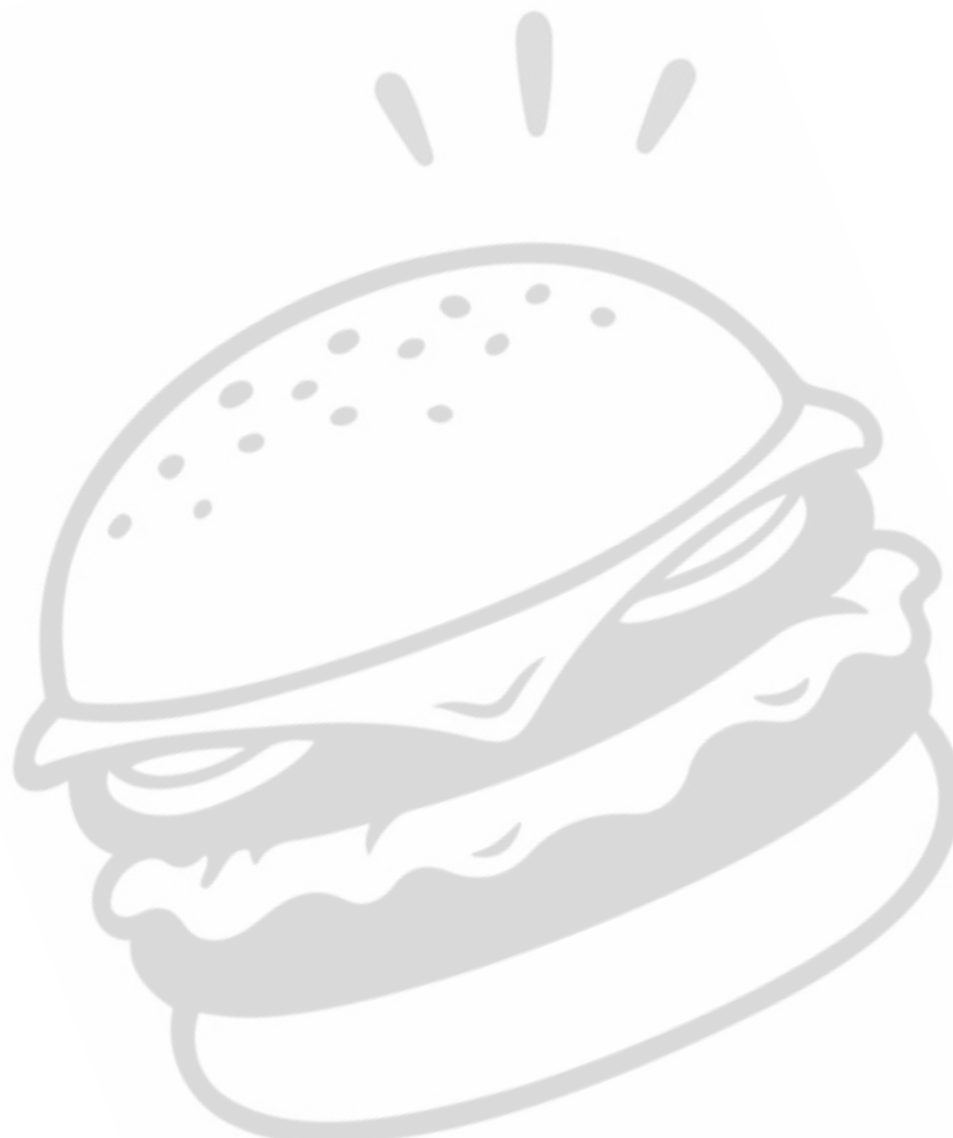
**MOONLITE BAR B Q**

**O'BRYAN BAR & GRILLE**

(closed Sunday and Monday)

**PRESERVATION STATION**

(Closed Monday - Wednesday)



# DOWNTOWN BURGERS

AM VET'S

BREW BRIDGE

BURGER THEORY

DEE'S DINER

(closes at 2pm)

DON MARIO

GOODWOOD OWENSBORO

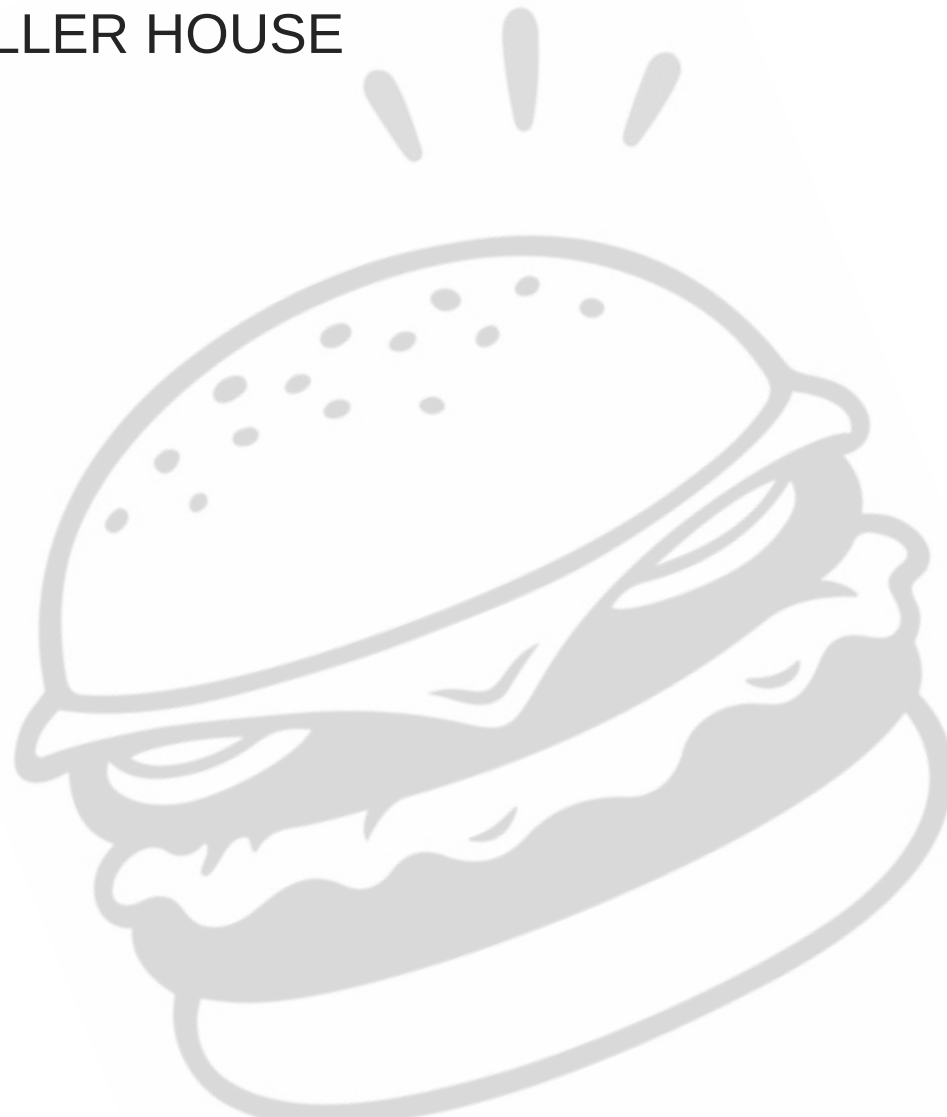
KENTUCKY LEGEND CAFE

(Mon. - Fri. 10-2, Saturday)

LURE SEAFOOD & GRILLE

MELLOW MUSHROOM

MILLER HOUSE



# CENTRAL BURGERS

**CARNIVAL CAFE**

(Closed Monday)

**GARY'S DRIVE IN**

(Closed Sunday)

**GENE'S HEALTH FOOD**

(Closed Sunday)

**NIKO'S Bakery**

(Closed Sunday)

**JORDY'S**

**KIM'S DINER**

(Breakfast and Lunch, Closes at 1:30)

**LIZZIE'S DINER**

(Breakfast & Lunch, Closed Sunday)

**O'CHARLEY'S**

**OLD HICKORY BBQ**

**PAMIR AFGHAN CUISINE**

(Friday, Saturday, Sunday 5-9)

**REAL HACIENDA**

**RITZY'S**

**SHILOH'S LOUNGE & GRILLE**

(Closed Sunday & Monday)

**WINDY HOLLOW BISCUIT HOUSE**

(Closed Monday, 7-2 Daily)

**JAY'S GOOD GRUB**

(1st - 4th & 9th Dinner Only; 5th - 8th Lunch and Dinner)



# Burger Guide





RESTAURANT	DESCRIPTION	RATING	PICTURE
<p><b>AmVets</b></p> <p>Old Smoky</p>	<p>A SMOKED 1/4 pound all beef burger patty</p> <p>topped with smoked cheddar cheese, bacon crumbles, sweet BBQ sauce, pickles and an onion ring.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Basil's Food Truck</b></p> <p>The KY Dip Burger</p>	<p>Hill View farms beef patty</p> <p>shallot and bell peppers confit, comeback sauce, muenster cheese, crispy prosciutto, finished with an Ale-8 gastrique and Grippo's dust,</p> <p>served with a Green River Bourbon au jus dipping sauce.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Beef 'O'Brady's</b></p> <p>The Secret Weapon Burger</p>	<p>Our fresh premium blend angus burger</p> <p>covered with melted swiss cheese, smoky bacon, crispy fried onion, &amp; a generous drizzle of our secret weapon sauce.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Big Dipper</b></p> <p>Double Dipper Burger</p>	<p>A double cheeseburger</p> <p>american and ghost pepper cheese and bacon, sautéed peppers and onions.</p> <p>you can have it spicy with ghost pepper cheese or for less heat have it with american cheese</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	





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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p>BrewBridge</p> <p>The Spicy BBQ Burger</p>	<p>Burger Patty, Smoked sausage cheddar, spicy bbq sauce, pickle</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Burger Theory</p> <p>The Bacon Jam Burger</p>	<p>A Certified Angus Beef patty with melted gouda cheese, smothered in bourbon bacon jam (made in house with Green River Bourbon), topped with lettuce and grilled jalapenos sits in between a toasted brioche bun.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Carnival Cafe</p> <p>Funnel Cake Burger</p>	<p>100% juicy beef patty cooked to perfection, bacon slice, tangy pickle, crispy lettuce, juicy tomatoes, red/yellow onion, premium mustard &amp; ketchup served on handmade mini funnel cakes, sprinkled with powder sugar (option to add American cheese).</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>The Cottage</p> <p>The Barnyard Burger</p>	<p>Hillview Farms all beef hamburger topped with mild Cottage made buffalo Chicken Dip, Caramelized Onions, Crispy Bacon, Dill Pickles, and Lettuce on a freshly baked Niko's Bakery Potato Bun. (Gluten Free buns will be available.) This burger will make your tastebuds go "Cock-a-doodle-Moo!"</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	

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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p>Curbside Kitchenette</p> <p>Philly Cheesesteak</p>	<p>100% Black Angus Beef topped with sautéed tri-colored bell peppers, grilled onions, smoked Provolone cheese, shredded Lettuce, and Roasted garlic Aioli sauce.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Dee's Diner</p> <p>The Flapjack Melt</p>	<p>Bacon stuffed Black Angus ground beef patty, fried egg cooked to your preference, and gooey cheddar cheese stacked between two fluffy golden pancakes dusted with powdered sugar. Complimented with maple syrup for your dipping pleasure.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Don Mario</p> <p>Chipotle BBQ Burger</p>	<p>Toasted brioche bun filled with a juicy beef patty topped with pepper jack cheese, bacon, pickled jalapeños, crispy onions rings and a honey chipotle bbq sauce.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Drake's</p> <p>Drake's Sloppy Joe Burger</p>	<p>A fresh, never frozen patty with ground beef sloppy joe mix, pepper jack, sautéed peppers &amp; onions on a warm butter-toasted bun.</p> <p>Served a la carte. Dine-in only.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	

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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p><b>Gary's Drive In</b></p> <p>High Octane Burger</p>	<p>4 oz, fresh hamburger patty coated with a sharp, savory Big Turkey Foot coffee rub.</p> <p>Topped with provolone cheese, crunchy, thin slice of granny smith apple. Memaw Pickrell's slaw</p> <p>Sweet, creamy whipped cream cheese will cover the top and bottom of a brioche bun.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Gene's Health Food</b></p> <p>Good Shallots</p>	<p>Our vegetarian garden burger. Paired with tomato, cheese, and spring mix topped with our house made shallot aioli and chipotle bbq sauce on a sprouted grain bun. All Organic.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Goodwood Owensboro</b></p> <p>Little Piggy's PB&amp;J Burger</p>	<p>Smoky house made peanut butter barbecue sauce, pulled pork, burger patty with Swiss cheese, pickled red onion, and house made jalapeño jelly. Vegetarian option also available.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Jordy's</b></p> <p>The Hawaiian Burger</p>	<p>Beef patty, American cheese, hotdog slices, ham, red onions, pineapple &amp; a little touch of our homemade sauce to give it that Hawaiian taste.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	





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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p><b>J's Good Grub</b></p> <p>Dirty Diana</p>	<p>1/4 lb burger with melted cheddar over bacon, our signature Bourbon Sauce mixed with our famous Cajun Ranch Sauce</p> <p>topped with the famous Cajun Ranch Fries on a toasted Brioche bun with lettuce, tomato, and Bourbon Pickles.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Kentucky Legend Cafe at the Owensboro Convention Center</p> <p>Bourbon Bacon Jam Burger</p>	<p>1/4 lb Creekstone Burger, Topped with Cheddar Cheese, Bourbon Bacon Jam, Lettuce, Tomato and Pickles served on a Toasted Brioche Bun.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Kim's Diner</p> <p>Big Daddy's BBQ Burger</p>	<p>Fresh ground beef patty with two pieces of cheese, bacon, bbq pulled pork, grilled onions, and pickles on bun.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Lizzie's Diner</p> <p>Cheddar Garlic Biscuit Sliders</p>	<p>Two 3oz. ground beef sliders topped with our special recipe tomato sauce and mozzarella cheese on our made from scratch Cheddar Garlic Biscuits. Served with a side of creamy Italian cole slaw.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	

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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p><b>Lure Seafood &amp; Grille</b></p> <p>French Onion Soup Burger</p>	<p>A Quarter Pound Burger with fresh local Beef from Harralson Farms topped with Guyer Cheese, a duo of Caramelized Onions and Crispy Fried Onions, Arugula, Roasted Garlic and Herb Dijonaise on a Toasted Bun with a side of French Onion Jus for dipping.</p>	<p>1 2 3 4 5</p>	
<p><b>Lure Smoke Shake</b></p> <p>Banh Mi Burger</p>	<p>Smoked Quarter Pound Burger with fresh local Beef from Harralson Farms,</p> <p>Korean Barbecue Sauce, Lemongrass and Chili Mayo, Pickled Carrots and Onions, Sliced Chilis, Cilantro, and Basil on a Toasted Bun. (Gluten Free Buns Available)</p>	<p>1 2 3 4 5</p>	
<p><b>Mellow Mushroom</b></p> <p>The Hula Burger</p>	<p>Bun, patty, cheddar, grilled pineapple ring, &amp; BBQ sauce</p>	<p>1 2 3 4 5</p>	
<p><b>Moonlite BBQ</b></p> <p>Pappy's Burger</p>	<p>1/4 Fresh Hamburger grilled and topped with Moonlite's homemade pimiento cheese, drizzled with Pappy's very hot sauce and crowned with fried onion rings and sweet pickle.</p>	<p>1 2 3 4 5</p>	





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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p><b>Niko's Bakery &amp; Cafe</b></p> <p>Bulgogi Burger</p>	<p>Scratch-made Gochujang Black Sesame Bun, Hill View Farm's beef, Seymour Farm's bibb lettuce, bulgogi sauce, miso aioli, pickled onions and pears.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Norman McDonalds</b></p> <p>The Spicy Texan</p>	<p>"The Spicy Texan" features our 1/4 pound beef patty with American cheese, our spicy secret sauce, Serrano peppers, lettuce, tomato and onion served on a toasted bun. We will be serving our burger with a side of our creamy, homemade coleslaw.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>O'Bryan's Bar &amp; Grill</b></p> <p>O'Besto Burger</p>	<p>A quarter-pound patty on a toasted bun smothered in gouda cheese and loaded with bacon, onion, lettuce and pesto genovese. It comes with your choice of fries, tots or seasoned fries.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>O'Charley's</b></p> <p>CHUX's Burn Me Up Burger</p>	<p>Two smashed patties topped with pepper jack cheese, two slices of apple wood smoked bacon, white queso, fresh pico de gallo and hand breaded fried jalapeños on a toasted bun.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	

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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p>Old Hickory Bar-B-Que</p> <p>Emily Burger</p>	<p>1/4 lb Angus hamburger topped with pimento cheese, spicy bread and butter pickles, onion straws, and our famous Old Hickory BourbonQue sauce.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Ole South BBQ</p> <p>Bomb Burger</p>	<p>1/3 pound pure beef patty full of flavor on flipped grilled and buttered bun. We have taken cheddar, pepper jack with chopped jalapeno and formed into a cheese patty that we are deep frying in a crispy breading. Topped with 2 strips of crispy thick bacon then drizzled with our own Hot N Smokey BBQ sauce.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Opportunity Center of Owensboro</p> <p>The OC Cinnaburger</p>	<p>Our juicy patty is topped with provolone cheese, crispy bacon, and tangy apple butter, all nestled between two halves of a cinnamon roll with icing drizzled on top.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Pamir Afghan Cuisine</p> <p>The Pamir Burger</p>	<p>A fresh authentic wrap with fresh ground and seasoned beef with fresh cut French fries, lettuce, tomato and cucumber. Served with ketchup and yogurt sauce.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	

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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p>Preservation Station Family Restaurant</p> <p>Sassy Southern Bourbon Burger</p>	<p>Brioche bun, burger, homemade pimento cheese, homemade bourbon bacon jam, and a fried Green tomato.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Real Hacienda</p> <p>Cho-Shrimp Burger</p>	<p>Toasted brioche bun smothered with siracha mayo sauce filled with a juicy beef patty, chorizo, melted queso and jumbo shrimp.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Ritzzy's of Owensboro</p> <p>BBQ Jack Burger</p>	<p>Onion ring, pepper jack cheese, bacon, barbecue sauce!</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p>Shiloh's Lounge &amp; Grill</p> <p>Showstopper</p>	<p>Sauteed onions &amp; peppers, fried egg, American &amp; Swiss cheese, topped with one onion ring and nacho cheese, oh and don't forget our homemade chipotle sauce! Tomato, lettuce, etc. can be added.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	



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RESTAURANT	DESCRIPTION	RATING	PICTURE
<p><b>Windy Hollow Biscuit House</b></p> <p>Crab Rangoon Burger</p>	<p>Our ¼ pound beef patty is topped with our warm house-made Crab Rangoon and crispy fried wonton strips then drizzled with sweet chili sauce on a toasted bun.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>Wonder Whip</b></p> <p>Pangea Kitchen Pizza Burger</p>	<p>100% beef Wonderburger patty topped with hand sliced Boar's Head pepperoni and mozzarella cheese, banana peppers and scratch made meatball sauce from award winning Pangea Kitchen in Evansville.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	
<p><b>The Miller House</b></p> <p>Havarti and Herb Burger</p>	<p>Fresh ground beef patty topped with house made garlic aioli, grilled tomato &amp; Havarti cheese on a toasted brioche bun.</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	