



## Finding Burgers for National Burger Month



*The Whiskey House Burger*

Loaded with cheese? Double patty? Maybe even bacon? No matter how you prefer your burger, we can all agree there is nothing like that first bite of a juicy, mouthwatering burger. May is National Burger Month and what better way to celebrate than indulging in the tastiest burgers throughout San Diego!

[The Whiskey House](#), located in the Gaslamp District, specializes in fresh ground burgers, as well as over 2,500 whiskeys, craft cocktails, draft beers and wine. Venture in from 4:00 p.m. to 7:00 p.m. to take advantage of happy hour pricing on various dishes and drinks, like the Whiskey Sour with bourbon, lemon and simple syrup. And what better way to celebrate National Burger Month than with The Whiskey House Burger. The combination of fresh ground beef, cheddar cheese, 1000 island dressing, grilled onions, bacon, lettuce and tomato can't be beat.



*Wind and Sea Burger at Nautilus Tavern (courtesy photo)*

Check out La Jolla's best new neighborhood bar and grill, [Nautilus Tavern](#). Locals and visitors are invited to kick back and enjoy delicious food and drink at this modern-coastal destination. The Windansea Burger, with seasoned angus beef, cheese, tavern sauce, lettuce, tomato and onion all served on brioche bun is a must-try. Pair with a cold brew or one of Nautilus Tavern's cocktails, like the Apple Pucker, a concoction of Malahat spiced rum, housemade honeycrisp apple shrub, soda water and a splash of Sprite.



*Volcano Burger at barleymash (courtesy photo)*

[barleymash](#) is the Gaslamp District's high-energy, go-to spot for appetizing and progressive bar fare. For National Burger Month, it only makes sense to order from the *Between the Buns* section of the menu, which lists seven different types of burgers. If you love a little bit of heat, The Volcano is right up your alley. A grilled beef patty smothered in cream cheese, roasted serranos, salsa fresca, crispy tobacco onions and tequila-cilantro aioli, this burger comes on a homemade barley-beer bun with your choice of house fries or green papaya-jicama slaw. Yum!



*Barrel Burger at Barrel Republic (courtesy photo)*

Although [Barrel Republic](#) is known as the mecca for craft beer lovers, the Oceanside and Carlsbad locations also serve tasty bites to nosh on while sampling a variety of brews. Pour a glass of the *Burgeon Beer's* Foggy Vision or Good Arvo! IPAs and dine on the Barrel Burger. This burger is made of 100% chuck, black wax cheddar cheese, lettuce, tomato, pickle and onion, all served on brioche bun with your choice of side. Sides include house fries, simple green salad or a cup of soup. Enjoy the ultimate beer and burger pairing at Barrel Republic.



*Cheeseburger Sliders at The Smoking Gun (courtesy photo)*

The comfort food served at [The Smoking Gun](#), on Market and Sixth Ave, is no joke! Southern-inspired meat platters, side dishes like the Homemade Stuffing or Fried Brussels, or the burger sliders will all soothe soul with just one bite. During the month of May, give the Cheeseburger Sliders a try as they're served on homemade sweet roll with smoked gouda, garlic aioli, lettuce, tomato, house pickles and red onion. Monday through Saturday, from 4:00 p.m. to 7:00 p.m. the sliders are on happy hour special for only \$8! Pair with one of The Smoking Gun's iconic cocktails, like the Top Gin made with Beefeater Gin, Aperol, house grenadine, lemon and rosemary for the ultimate comfort meal.

[You've most likely had the tots at Bub's at the Beach](#), but have you ever tried their flavorful and delicious burgers? If not, head down Garnet and stop in to experience the beach bar's double secret burger blend this month. It's actually no secret that Bub's uses fresh brisket, sirloin and short rib to create tender and juicy burgers, like The Black & Blue with a house blend of blackening spices, tons of blue cheese, lettuce, tomato and onion. Bub's at the Beach also has Bobby's Sliders including the Schm'animal Sliders – a tribute to a California classic with cheese, caramelized onions, bacon and thousand island dressing.