

## Alberta Burger Fest 2016 Restaurants Competing in the \$15 Category

### **4th Spot Kitchen & Bar - 2620 4 St NW**

Potato Chip Stuffed Bacon Cheese Burger - Handcrafted patty STUFFED with cheese curds, mozza, cheddar & parmesan, house made maple bacon potato chips, Maple peppered bacon, sliced cheddar & bacon aioli served on a brioche bun.

### **Atlantic Trap and Gill - 510 Heritage Dr SW**

Barnyard burger - 6oz of Alberta AAA ground beef combined with 3oz of our slow roasted pulled pork. Served on a grilled brioche bun with our house aioli, lettuce, Roma tomato, mixed greens, topped with a sunny side up egg.

### **Austin's Bar & Grill - 11-11625 Elbow Dr SW**

The Longganisa Burger - A beef and pork patty topped with banana ketchup, mango and papaya atchara (pickled mango and papaya), garlic aioli, cheddar, lettuce and tomato and served on our house baked potato bun. Our longganisa burger will be served with sweet potato wedges and garlic aioli for dipping.

The Longganisa Burger is the creation of our award winning Executive Chef, Federico Causapin, Jr, and was inspired by the cuisine of his native country, the Philippines.

### **Bank and Baron Pub - 125 8 Ave SW**

Gorgonzola Stuffed Lamb Burger – 6oz lamb burger with red onion marmalade, gorgonzola cheese, lemon aioli, avocado and green leaf lettuce, served on a brioche bun with fries.

### **Barcelona Tavern - 501 8 Ave SW**

Big Boy Burger - A Brant Lake Wagyu and veal cheek char-grilled patty topped with, white gold Provolone cheese, house smoked bacon confit, ripe hothouse tomato, Lyalta Gardens butter leaf lettuce, piquillo pepper relish, basil aioli, fresh baked sliced sourdough.

### **Black Cat Lounge & Grill - 635 6 Ave SW**

Burger and Caprese Salad combined into one - Delicious AAA Beef burger served with fresh tomato and bocconcini cheese faced burger. Comes with select French fries.

### **Blanco - 723 17 Ave SW**

Deep Fried Guacamole Burger – Guacamole stuffed patty breaded in spicy corn chips, house made ketchup, BBQ sauce, crispy onions, salsa fresca, served with choice of two sides.

### **Bookers BBQ & Crabshack - 316 3 St SE**

Smoked Alberta lamb burger with caramelized onion, roasted red pepper aioli, feta cheese and fresh arugula on a brioche bun.

### **Burger 320 Kensington - 130 10 St NW**

Duck That! – Spicy Alberta pork & wild shrimp burger with brie, fired duck egg in truffle butter, nestled between our waffle bread. This burger is finished with shaved truffle and La Rosa stuffed feta jalapeno.

### **Catch Oyster Bar - 100 8 Ave SE**

Grilled Ginger-Glazed Albacore Tuna Burger with Apple-Jalapeno Chutney, Yuzu Mayo and Peppery Greens

### **Cleaver - 524 17 Ave SW**

Floury baps burger - Three blend of ground Alberta beef, bone marrow croquette, candied bacon, worchestshire mayo, sweet pepper sauce, Parmesan, on a floury bap

### **Craft Beer Market - 345 10 Ave SW**

Backyard Burger – A Beef and bacon patty served on a wild rose velvet fog brioche bun, with tomato & chili relish, lettuce, onion, tomato and pickles, topped with an apple Dijon aioli, smoked cheddar and house-made hickory sticks.

### **Cravings Market Restaurant - 7207 Fairmount Dr SE**

The "Triple B" Burger - prime Beef, Beetroot and Brioche, topped with caramelized whiskey shallots, handmade pickles, smoked gruyere cheese, avocado mousse, spiced tomato jam, served with herbed parmesan fries and garlic aioli.

## Alberta Burger Fest 2016 Restaurants Competing in the \$15 Category

### **Diner Deluxe - 804 Edmonton Trail NE**

Cheese Curd Stuffed Tempura Battered Portobello Mushroom Cap Burger.

### **Eleven Kitchen and Bar - 11 Freeport Cres NE**

ELEVEN eleven burger - Sourdough bun, 2 ground Alberta brisket patties, ELEVEN bacon, mustard, ketchup, bbq sauce, caramelized onions, roasted garlic aioli, pastrami, Bologna, bacon onion jam, cheddar, lettuce and tomato. Yes, there is gf available as well for \$1 more.

### **Fine Diner - 1420 9 Ave SE**

Our burger will be a house ground Alberta beef brisket burger, cooked to temperature, kimchi mayo, with a sunny side duck egg, duck confit, kimchi, arugula and tomato, served on a house baked bun.

### **Full Circle Pizza & Oyster Bar - 100-933 17 St SW**

Big Mac DD Oyster Burger – House smoked brisket, breaded sawmill ‘DD’ oyster and oyster aioli on a wood fired brioche bun.

### **Garage Sports Bar – 195-200 Barclay Parade SW**

It's called THE BLD (Breakfast Lunch Dinner) Burger - Pretzel Bun (Gluten-Free option available), ketchup, our 5oz Homemade Beef Patty (Local Alberta beef), bacon, cheddar cheese, local Alberta egg, lettuce, tomato (Local Alberta) , onions (Local Alberta), Pork Side Rib topping, include a side

### **Grumans - 203 11 Ave SE**

Grumans Smoked Meat Deli Burger - Chargrilled Montreal smoked meat and chuck patty, Grumans' house made hot mustard, deli coleslaw, crispy onion ring.

Our Smoked Meat Deli Burger is available gluten-free upon request.  
We will substitute the bun for a gluten-free bun, and remove onion ring.  
Gluten-free buns are subject to \$1 upcharge.

### **Heaven's Artisan - 119-1013 17 Ave SW**

The bun: is an arepa are traditional bread, which happens to be 100% GF and actually is vegan as well; made from scratch every time it is ordered, it is also grilled.

The patty: is 100% Alberta beef

The condiments: fried plantains, black beans, sliced avocados, cilantro sauce, with 2 yucca fries.

### **Holy Grill, Beltline - 827 10 Ave SW**

Description not available

### **Holy Grill, Core – 200-444 5 Ave SW**

Description not available

### **Home & Away - 1331 17 Ave SW**

Bobby Bologna – Fior di latte stuffed angus ribeye patty, fried spaghetti & pancetta croquette, garlic aioli, homemade pomodoro sauce & Alberta basil on a butter toasted milk bun.

### **Hose & Hound Neighbourhood Pub - 1030 9 Ave SE**

The Fire Chief's Burger - Picture an 8oz patty of fresh ground Alberta beef, hand pressed, and seasoned with our own special blend of seasonings to give it some kick! Grilled just right and glazed with a honey mustard BBQ sauce, to give it that hint of sweetness. It is then topped with a slice of cheddar cheese melted to perfection. We've partnered with Calgary's own Italian Bakery for an awesome brioche bun to make it even better!! We load it with tomato, romaine, red onions and our own homemade Caesar dressing. Yes, we said Caesar dressing and Cajun fried potato chips too, to give it a crunch!!! And of course you can't forget the pickle spear!!! You will be amazed at this combination. The Fire Chief's Burger will be served with fries.

### **Jane Bond BBQ - 4024 26 St SE**

Pulled pork poutine burger with our house made grilled beef patty skewered with coconut corn bread, jerk chicken, corn on the cob and a deep fried pickle.

**Alberta Burger Fest 2016**  
**Restaurants Competing in the \$15 Category**

**Joyce on 4<sup>th</sup> - 506 24 Ave SW**  
PB&J Burger

**Klein/Harris - 110 8 Ave SW**  
Description not available

**Last Best Brewing - 607 11 Ave SW**  
8oz Burger - bacon jam, cheddar, smoked bone marrow aioli, Broxburn tomatoes, lettuce, onion

**Limericks - 7304 Macleod Trail S**  
PB&J Burger

**Matador Pizza and Steakhouse - 101-4625 Varsity Dr NW**  
Description not available

**Murdoch's Bar – 60-1935 37 St SW**  
Alberta Crude Burger – 1 6oz house made patty (Alberta ground beef, stuffed with Alberta aged cheddar), covered with a rich dark Alberta rye whisky glaze then smother with Last Best Porter cheese sauce. Finished with house made crispy onions, served on a toasted brioche bun (Engels Bakery).

**Naina's Kitchen – 8-2808 Ogden Rd SE**  
The Alberta Badass Berry Burger - A ½ lb of Alberta beef stuffed with local Saskatoon berries, candied cayenne bacon and creamy Havarti. Topped with lemon zest mint mayo and crisp lettuce.

**Next Door Wine Bar - 1A-8330 Macleod Trail SE**  
Rosemary lamb Burger topped with caramelized onion, mushroom and roasted garlic, banana pepper, homemade mint cucumber raita spread, melted gouda cheese and arugula on brioche bun.

**Peanut's Public House - 9030 Macleod Trail S**  
MOJO Burger - Get your "Mojo" on with this burger from Peanuts Public House. A flavorful burger made with chuck and brisket; combined with roasted porchetta and capicola ham. Paired with pickles, banana peppers, melted havarti cheese and topped with lemon aioli and yellow mustard on a house-made roll.  
Served with shoe string fries

**Pie Cloud Diner & Bakery - 314 10 St NW**  
PieBurger - It starts with a crisp, savory pie crust base. Inside rests a melange of everything one expects in a great burger – premium Alberta beef, Alberta bacon, house made barbecue sauce, cheese (smoked gouda and cheddar), fresh tomato and greens. Mixed amid those ingredients is one of our fave burger toppings, a perfectly cooked egg, as well as a dollop of onion jam we crafted with a bottle from Calgary's own Dandy Brewing Company. A fresh-baked bun crowns the creation.

**Pig & Duke, Beltline - 1312 12 Ave SW**  
The Beast – Garlic & onion seasoned Alberta beef, pork, and lamb with lettuce, tomato, onion and sriracha aioli.

**Pig & Duke, Downtown - 503 4 Ave SW**  
The Beast – Garlic & onion seasoned Alberta beef, pork, and lamb with lettuce, tomato, onion and sriracha aioli.

**Pure Contemporary Vietnamese Kitchen – 100-815 8 Ave SW**  
The Lob - Steer Burger - lobster tempura - tobiko mayo - grill lemongrass sate marinated short rib - sriracha aioli - green apple nori salad - steam milky mantou

**Ranchman's Cookhouse - 9615 Macleod Trail SW**  
Marshall Burger - IN-HOUSE made patty topped with cheddar cheese, bacon, spicy crisp onion petals, lettuce, tomato, jalapenos, and fried pickle spear all on a kaiser bun!

**Alberta Burger Fest 2016**  
**Restaurants Competing in the \$15 Category**

**Red's - 1415 4 St SW**

The Breakfast Benny Burger – The double B burger is 1/3 pound of lean ground Alberta Sirloin with a farm fresh egg cooked to perfection in the middle of the patty. We've topped the "Benny" with Canadian bacon and our house made hollandaise sauce. It's served with crisp lettuce, juicy tomatoes and comes on a fresh brioche bun.

**Red's in Ramsey - 1101 8 St SE**

The St. Laurent Burger – The Saint is a ½ pound of lean ground sirloin topped with crispy prosciutto and creamy camembert. We then add an apple maple aioli and finish it with a balsamic drizzle. It's served with crisp lettuce, juicy tomatoes and comes on a brioche bun.

**Redwater Rustic Grille, Aspen – 114-326 Aspen Glen Landing SW**

Description not available

**REGRUB Burger Bar - 625 11 Ave SW**

Description not available

**Rodney's - 355 10 Ave SW**

Wild BC Sockeye Salmon Mac

**Scopa - 2220 Centre St NE**

Two beef patties, seared on a flat top, topped with wild hog, double-smoked bacon and house-made processed cheese. This burger has all the classics, including sautéed onions and Scott's homemade pickles, all served on a fresh brioche bun from Lina's Italian Bakery next door.

**Selkirk Grille - 1900 Heritage Drive**

6oz Driview Farms Lamb Burger - Roasted tomato marmalade, Livingston Garden mustard pickles and arugula, house cured pancetta, Big Rock Brewery's Selkirk Mountain Tamer beer cheese sauce, Alberta Bakery pumpernickel bun. Served with Sea Salted French Fries or Petit Selkirk Salad

**Ship & Anchor - 534 17 Ave SW**

Grilled Cheese & Short rib Burger - 8oz homemade ground chuck and pork burger topped with braised short rib, mornay sauce, crispy double smoked bacon and caramelized onions with homemade ketchup, sandwiched between grilled artisan bread and American cheese, served with crispy fried onions and ship fries or green salad

**Silver Sage Burgers - Calgary Farmers Market, 77 Ave SE**

6oz patty with sautéed mushrooms , roasted leeks ,bacon jam , double cream brie ,coleslaw and our house made ketchup.

**South Forty2 - 4207 Macleod Trail S**

Honey Bourbon Sriracha Bacon Wrapped Chicken Burger - Using Alberta honey, heirloom tomatoes, spinach, breaded Avocado, Alberta cherry smoked bacon & Alberta raised chicken in a handcrafted bun.

**Spot On Kitchen & Bar - 2 Richard Way SW**

Sweet & Spicy Mac n Cheese Burger - Handcrafted patty, Mac n cheese wedges, cheddar, jalapeno Monterey jack cheese, fried crispy banana peppers, fried crispy jalapenos & tomato jam served on a brioche bun.

**Swine & Sow Wine & Ale House - 131 6 Ave SW**

THE HOLY HOG - It's two patties consisting of wild boar sausage, ground pork, and MacEwans haggis with melted brie cheese, Broxburn Farm tomatoes, baby arugula, spicy caramelized onions and honey mustard sauce on a butter grilled pretzel bun. Available on a Care Bakery gluten free bun for an additional \$2.50.

**Symons Roadhouse - 14555 Symons Valley Rd. NW**

Mesquite smoked Alberta Berkshire pork burger with Sylvan Star gouda, sweet apple bacon jam, creamy Roadhouse slaw, chimichurri aioli and Sidewalk Citizen bun.

**Alberta Burger Fest 2016**  
**Restaurants Competing in the \$15 Category**

**Thomsons - 700 Centre St S**

Lambtastic Farms lamb burger with tomato, chili & confit garlic sauce and melted provolone on toasted brioche.

**Tipperary's Pub - 2002 16 Ave NW**

KAB Burger - 8oz Alberta Beef patty topped with crispy kale, avocado, maple bacon, Bermuda onions, homemade relish and mayo on a brioche bun.

**Toscana Italian Grill - 1B-8330 Macleod Trail SE**

Chicken Caesar Burger - Fire-grilled Italian marinated chicken breast, crispy smoked bacon with romaine hearts, tomatoes, onions, grana padano and homemade creamy Caesar dressing.

**Wine Oh's - 811 1 St SW**

The Wine-Ohs Double - House made 6oz patty, crispy pork belly, caramelized onions, smoked cheddar, tarragon mayo, tomato relish, toasted brioche

**Winebar Kensington - 1131 Kensington Rd NW**

Seared steelhead trout with tomato jam, gribiche aioli, pickled cucumber, butter leaf lettuce on ciabatta.

**Wurst - 2437 4 St SW**

El Grande Corn Carne Burger – house made patty, the perfect combination of Alberta chuck steak & whole suckling pig, bbq pulled pork shoulder, chili con queso sauce, roasted wild mushrooms, grilled pablano, pineapple & corn salsa all on a toasted pretzel bun.

**Yellow Door Bistro - 119 12 Ave SW**

Smoked Duck Leg Stuffed Beef Burger - aged cheddar, pickled apricot mustard, toasted Highwood Crossing whole wheat bun.



ALBERTA  
BURGER  
FEST