

# 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 40 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 | $\begin{gathered} 5-7 \\ \text { Smothers Park } \end{gathered}$ | Owensboro Grain <br> 11-1 | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ | SportsCenter <br> 11-3 <br> The Locker Room 5-9 |
| March 2 | 11-1 <br> Smothers Park | Closed | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ |  |
| March 3 | 12-2 <br> Smothers <br> Park | Closed | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-9: 00 \end{aligned}$ |  |
| March 4 | 5-7 <br> Integrated Therapy | Owensboro Medical Practice 11-1 | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ | $\begin{gathered} \text { TTMA } \\ 11-1 \text { PM } \\ 10: 30-12: 00 \\ \text { AM } \end{gathered}$ |
| March 5 | Closed | Glenmore Distillery 11-1 | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ | SportsCenter <br> 11-3 |
| March 6 | Closed | Boardwalk Pipeline 11-1 | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ | Room $5-9$ |
| March 7 | 5-7 <br> Cromwell Radio | Wendell Foster 11-1 | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ | $\begin{gathered} \text { Domtar } \\ 11-1 \end{gathered}$ |
| March 8 | 5-7 <br> Smothers <br> Park | Independence <br> Bank <br> Frederica <br> 11-1 | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ | The Locker Room 5-9 PM |
| March 9 | 11-1 Smothers Park | $\begin{aligned} & 11-1 \\ & \text { TBD } \end{aligned}$ | $\begin{aligned} & 11: 00-2: 30 \\ & 4: 30-10: 00 \end{aligned}$ | SportsCenter <br> The Locker <br> Room <br> 5-9 PM |

## EAST END BURGERS

BEEF O'BRADY'S DRAKE'S NORMAN MCDONALD'S<br>(closed Sunday and Monday)<br>OLE SOUTH BBQ OPPORTUNITY CENTER<br>(closed weekends)<br>REAL HACIENDA<br>RITZY'S<br>WONDER WHIP

## WEST END BURGERS

BIG DIPPER<br>THE COTTAGE<br>MOONLITE BAR B Q<br>O'BRYAN BAR \& GRILLE<br>(closed Sunday and Monday)<br>PRESERVATION STATION<br>(Closed Monday - Wednesday)

AM VET'S<br>BREW BRIDGE<br>BURGER THEORY<br>DEE'S DINER<br>(closes at 2pm)<br>DON MARIO<br>GOODWOOD OWENSBORO KENTUCKY LEGEND CAFE<br>(Mon. - Fri. 10-2, Saturday)<br>LURE SEAFOOD \& GRILLE MELLOW MUSHROOM MILLER HOUSE

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

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| :---: | :---: | :---: | :---: |
| BrewBridge <br> The Spicy BBQ Burger | Burger Patty, Smoked sausage cheddar, spicy bbq sauce, pickle | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Burger <br> Theory <br> The KY Dip Burger | 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Carnival Cafe <br> Funnel Cake Burger | $100 \%$ juicy beef patty cooked to perfection, bacon slice, tangy pickle, crispy lettuce, juicy tomatoes, red/yellow onion, premium mustard \& ketchup served on handmade mini funnel cakes, sprinkled with powder sugar (option to add American cheese). | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| The Cottage <br> The Barnyard Burger | 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!" | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |

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| Gary's Drive In <br> High Octane Burger | 4 oz , fresh hamburger patty coated with a sharp, savory Big Turkey Foot coffee rub. <br> Topped with provolone cheese, crunchy, thin slice of granny smith apple. Memaw Pickrell's slaw <br> Sweet, creamy whipped cream cheese will cover the top and bottom of a brioche bun. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Gene's Health Food Good Shallots | 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. | 1 <br> 2 <br> 3 <br> 4 <br> 5 |  |
| Goodwood Owensboro <br> Little Piggy's PB\&J Burger | Smoky house made peanut butter barbecue sauce, pulled pork, burger patty with Swiss cheese, pickled red onion, and house made jalapeño jelly. <br> Vegetarian option also available. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Jordy's <br> The Hawaiian Burger | Beef patty, American cheese, hotdog slices, ham, red onions, pineapple \& a little touch of our homemade sauce to give it that Hawaiian taste. | 1 <br> 2 <br> 3 <br> 4 <br> 5 |  |

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| :---: | :---: | :---: | :---: |
| Lure Seafood \& Grille <br> French Onion Soup Burger | A Quarter Pound Burger with fresh local Beef from Harralson <br> 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Lure <br> Smoke <br> Shake <br> Banh Mi Burger | Smoked Quarter Pound Burger with fresh local Beef from Harralson Farms, <br> Korean Barbecue Sauce, Lemongrass and Chili Mayo, Pickled Carrots and Onions, Sliced Chilis, Cilantro, and Basil on a Toasted Bun. (Gluten Free Buns Available) | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Mellow Mushroom <br> The Hula Burger | Bun, patty, cheddar, grilled pineapple ring, \& BBQ sauce | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Moonlite BBQ <br> Pappy's Burger | 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |

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| Niko’s Bakery \& Cafe | Scratch-made Gochujang Black Sesame Bun, Hill View Farm's beef, Seymour Farm's bibb lettuce, bulgogi sauce, miso aioli, pickled onions and pears. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Norman McDonalds <br> The Spicy Texan | "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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| O'Bryan's Bar \& Grill <br> O'Besto Burger | 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| O'Charley's CHUX's Burn Me Up Burger | 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |

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| Old <br> Hickory Bar-B-Que <br> Emily Burger | 1/4 lb Angus hamburger topped with pimento cheese, spicy bread and butter pickles, onion straws, and our famous Old Hickory BourbonQue sauce. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Ole South BBQ <br> Bomb Burger | $1 / 3$ 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Opportunity Center of Owensboro <br> The OC Cinnaburger | 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Pamir Afghan Cuisine <br> The Pamir Burger | 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |

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| Preservation Station Family Restaurant <br> Sassy Southern Bourbon Burger | Brioche bun, burger, homemade pimento cheese, homemade bourbon bacon jam, and a fried Green tomato. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Real Hacienda <br> Cho-Shrimp Burger | Toasted brioche bun smothered with siracha mayo sauce filled with a juicy beef patty, chorizo, melted queso and jumbo shrimp. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Ritzy's of Owensboro <br> BBQ Jack Burger | Onion ring, pepper jack cheese, bacon, barbecue sauce! | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Shiloh's Lounge \& Grill | Sauteed onions \& peppers, fried egg, American \& 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |

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| :---: | :---: | :---: | :---: |
| Windy Hollow Biscuit House <br> Crab Rangoon Burger | Our ${ }^{1 / 14}$ 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |
| Wonder <br> Whip <br> Pangea Kitchen Pizza Burger | $100 \%$ 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. | $\begin{aligned} & 1 \\ & 2 \\ & 3 \\ & 4 \\ & 5 \end{aligned}$ |  |

