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YOUR GUIDE

TO OWENSBORO

BURGER WEEK

#owensboroburgerweek

2025

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 the 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.
- 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.





BURGER WEEK

Wellness Bingo

March 7-15, 2025



Drink water instead of soda	Get 10,000 steps a day	Try a new physical activity	Stretch for 5 minutes	Try a healthy side dish instead of fries
Sit down and enjoy your meal together with your family	Don't skip a meal – eat 3 meals a day	Eat breakfast daily	Take a breathing break	Take a 30-minute walk outside
Eat 5 or more fruits and veggies	Limit caffeine intake	 FREE SPOT	Donate to a food pantry	Try a new cuisine (different culture)
Get 7-8 hours of sleep	Grab lunch with an old friend	Drink 8 glasses of water per day	Prepare a meal with your family	Take your family to a local park
Try a new fruit or vegetables	Practice mindful eating (no phone and no distraction)	Practice kindness to your servers and others	Try a healthy burger recipe at home	Support a new local business

Name _____ Phone _____

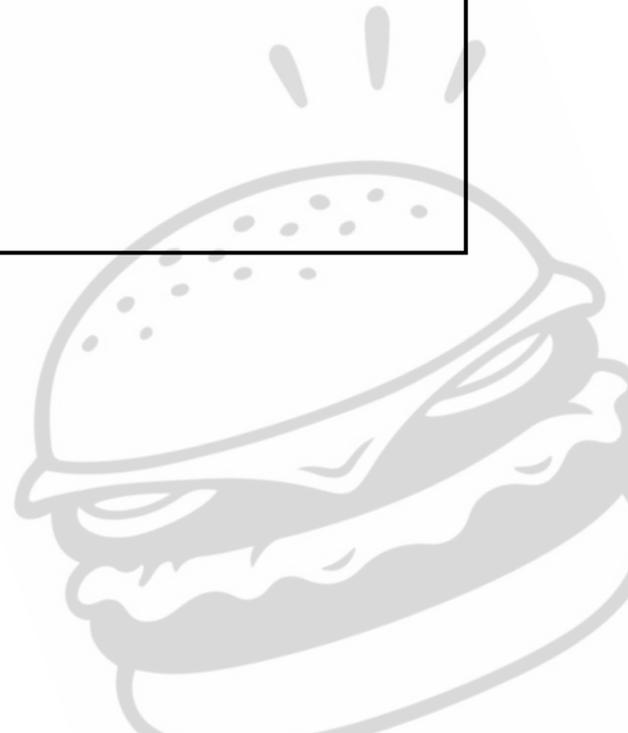
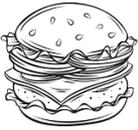
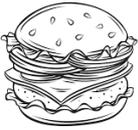
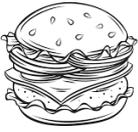
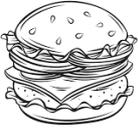


Owensboro Health
Healthpark

Complete 5 activities in a row and turn in your card at the Healthpark for a gift and be entered into a prize drawing.



MY TOP 5

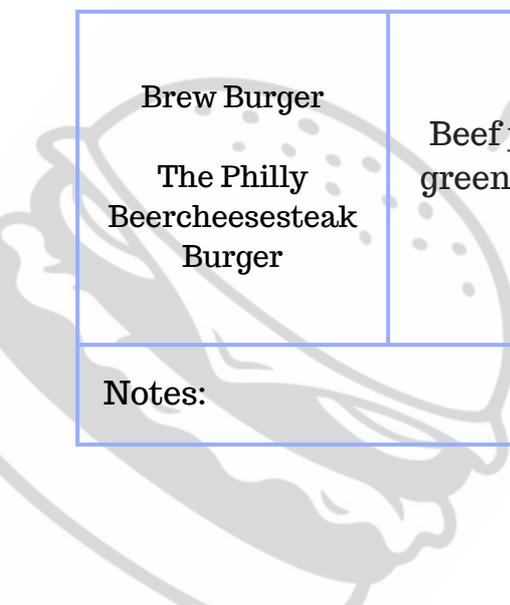


Location, Location, Location

EAST END BURGERS	WEST END BURGERS	DOWNTOWN BURGERS
<p>Beef O’Brady’s Dees Diner Donatos Drakes IHop Jay’s Good Grub (Windridge) Mil’s Dairy Drive In Ole South Opportunity Center Owensboro Racing and Gambling Pizza By the Guy Real Hacienda Ritzy’s Wonder Whip Norma McDonald’s</p>	<p>Big Dipper The Cottage Donatos Moonlite BBQ PeezO’s Pizza Preservation Station Pizza by the Guy</p>	<p>Brew Bridge Burger Theory Don Mario Goodwood Brewery Lure Seafood Lure Smokeshack Mellow Mushroom Miller House Owensboro Convention Center</p>
	<p>CENTRAL BURGERS</p>	<p>FOOD TRUCKS</p>
	<p>Fire Bowl Gary’s Drive In Genes Health Food Jordy’s Kim’s Diner Libertalia Nikos O’Charleys Old Hickory Real Hacienda Ritzy’s Shiloh’s Lounge Windy Hallow</p>	<p>Between the Buns Crowes Nest Curbside Kitchenette East Coast Eats Firehouse 29 Frogtown Food Jay’s Food Truck</p>

Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
<p>Beef O'Brady's</p> <p>The Godfather</p>	<p>Angus Burger Topped with Italian seasonings, melted provolone cheese, pepperoni, marinara sauce and drizzled with hot honey. Served on a toasted brioche bun and garnished with pepperoncini pepper.</p>	
Notes:		
<p>Between the Buns</p> <p>The Jewell</p>	<p>Saute candy onions American cheese Lettuce Special sauce</p>	
Notes:		
<p>Big Dipper</p> <p>Crunchy Jalapeno Chili Cheeseburger</p>	<p>Chili cheeseburger with jalapenos slices and crispy jalapeños with extra chili sauce to dip a small order of cheese bites in.</p>	
Notes:		
<p>Brew Burger</p> <p>The Philly Beercheesesteak Burger</p>	<p>Beef patty with Philly meat on top, green peppers, and onions optional.</p>	
Notes:		



Burger Guide

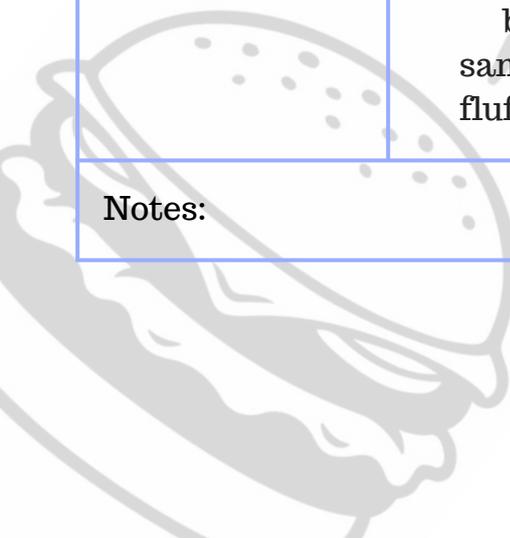
RESTAURANT	DESCRIPTION	PICTURE
<p>Burger Theory</p> <p>Sweet Chili Shrimp Burger</p>	<p>Juicy Certified Angus Beef burger on a toasted potato bun, topped with Swiss cheese, roasted red peppers, lettuce, tomato, and sweet chili sauce. Garnished with a lightly fried firecracker shrimp. Served with seasoned fries."</p>	
Notes:		

<p>The Cottage</p> <p>The Kurdtucky Burger</p>	<p>Hillview Farms third of a pound, hand-pattied beef stuffed with Cheddar Cheese Curds and Hickory Smoked Bacon, then chargrilled for melty goodness. Dill Pickle slices, Cottage Homemade Burger Sauce, Cheddar Pub Cheese and freshly made Sweet & Savory Onion Straws all on a toasted Pretzel Bun.</p>	
Notes:		



Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Crowes Nest Food Truck The Asian Persuasion	Beef patty topped with American Cheese, Coleslaw, Tomato, Onion, mayo, and Crowes Sweet Chili sauce on a brioche bun.	
Notes:		
Curbside Kitchenette The Black & Blue Burger	1/4lb. of 100% Black Angus Creekstone Farms Beef with grilled Red Onions, Blue cheese and Hickory smoked Bacon crumbles, paired with our house seasoning as well as Blackened rub, fresh Spring mix, Vine ripened Tomatoes, and topped with Blackened Truffle Aioli sauce.	
Notes:		
Dee's Diner The Glazed & Confused	A savory and sweet, indulgent collaboration between two of Owensboro's best-loved morning staples. Two perfectly seasoned smashburger patties, oozing with melted cheddar cheese, crispy bacon, and a fried egg, all sandwiched between a famous, fluffy Rolling Pin glazed donut.	
Notes:		

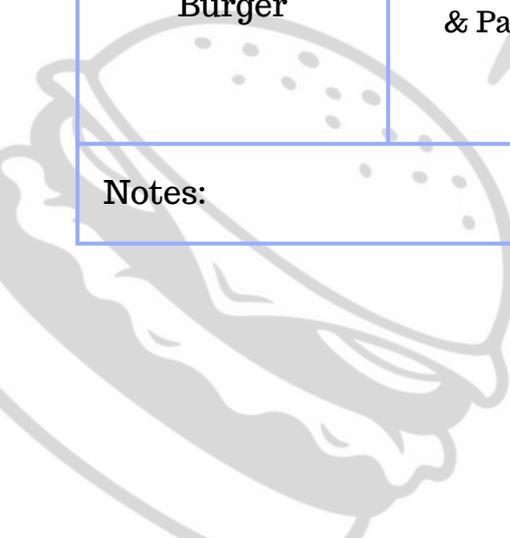


Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Don Mario Philly Fiesta Burger	Brioche bun toasted with mayo spread with all beef burger, topped with melted cheese, grilled onions, bell peppers, and mushrooms with some pickled jalapeños for a kicker.	
Notes:		

Donatos COWzone	This one-of-a-kind creation blends the best of a burger and a calzone, packed with savory beef, crispy bacon, and zesty sausage, all seasoned with smoky chipotle and BBQ sauce. Inside, you'll find a melty mix of provolone and fresh mozzarella, complemented by roasted garlic and olive oil for the perfect balance of flavor. We top it off with Romano cheese and fresh tomatoes, then serve it up with a side of fresh, crunchy pickles and extra BBQ sauce for dipping.	
Notes:		

Drakes The Steakhouse Burger	A fresh, never frozen patty w/ melted Swiss cheese, sautéed onions & mushrooms, bourbon BBQ steak sauce & Parmesan-garlic mayo on a warm butter-toasted bun.	
Notes:		



Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
<p>East Coast Eats Food Truck</p> <p>The Chico Burger</p>	<p>A mouthwatering smashed chorizo burger smothered with avocado salsa, melty blanco cheese, topped with mexican street corn, served up on a sweet brioche bun!</p>	
Notes:		

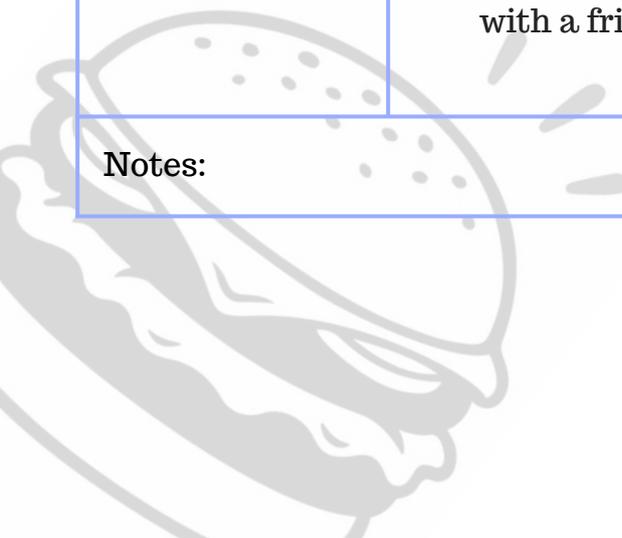
<p>Fire Bowl</p> <p>The Loco Moco</p>	<p>A teriyaki glazed beef patty topped with caramelized onions, an egg and gravy served on toasted brioche bun with a side of our homemade macaroni salad.</p>	
Notes:		

<p>Firehouse 29</p> <p>The Dozer</p>	<p>Quarter Pound all beef hamburger patty, beef brisket, lettuce, rotel, american cheese, banana peppers and a spicy sauce on a toasted bun.</p>	
Notes:		

<p>Frogtown Foods</p> <p>The Bourbon Bullfrog</p>	<p>A juicy all-beef patty, smashed over caramelized grilled onions and topped with melted smoked Gouda cheese. Slathered with our house-made smash burger sauce and sweet onion sauce, then layered with bourbon bacon jam, tangy pickled onions, and crisp dill pickle chips. All served on a soft, buttery potato roll for the perfect bite.</p>	
		

Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
<p>Gary's Drive In The Iracane</p> <p>In honor of Adele Iracane</p>	<p>4 ounce burger patty with Adele Foglietta Iracane's homemade, authentic, Italian marinara sauce, a creamy meat and cheese spread, zesty pepperoni, and a mix of cheeses for the perfect "cheese pull" with every bite on a garlic buttery brioche bun sprinkled with parmesan and served with a veggie cup on the side.</p>	
Notes:		
<p>Gene's Health Foods</p> <p>Focaccia Garden Party</p>	<p>Savor our veggie burger, beautifully nestled between our house-made focaccia bread. This delightful creation features a perfectly seasoned veggie patty topped with a kick of zesty harissa sauce,. Crisp pickled onions and refreshing cucumber slices offer a tangy crunch, while a bed of baby field greens brings a burst of freshness.</p>	
Notes:		
<p>Goodwood</p> <p>The Kickin' Pimento Burger</p>	<p>A combination of sweet and spicy on our Certified Angus Beef burger. We take our bacon marmalade and a made in house Kickin Pimento Cheese and serve it with lettuce and pickles on a Brioche Bun. Garnished with a fried jalapeno popper.</p>	
Notes:		



Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
<p>IHop</p> <p>Jalapeño Kick</p>	<p>Spicy Blend of sauteed jalapeno, serrano peppers and onions, hickory smoked bacon, four-cheese blend, lettuce, tomato and mayo.</p>	
Notes:		
<p>Jay's Good Grub Food Truck</p> <p>The Reinvented Patty Melt</p>	<p>A mouthwatering blend of three cheeses: creamy White American, rich Gouda, and zesty Yellow American, all grilled to perfection with sweet, caramelized onions, our signature Russian dressing infused with a hint of bourbon, between two slices of perfectly toasted Texas Toast.</p>	
Notes:		
<p>Jay's Good Grub Windridge</p>	<p>This delectable creation features a juicy, grilled beef patty, chopped to perfection and melted with creamy American cheese, all served on a fresh hero roll. Topped with crisp lettuce, ripe tomatoes, tangy pickles, and a generous drizzle of our signature Bodega sauce.</p>	
Notes:		
<p>Jordy's</p> <p>The Poblano Burger</p>	<p>Angus patty, lettuce, tomato, cheese, grilled onions.</p>	
Notes:		

Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Kim's Diner Sweet and Spicy Bacon Jammy Burger	A double bacon cheeseburger made from fresh Yoders Ground beef with pepper jack cheese topped with a delicious sweet and spicy bacon jam.	
Notes:		
Libertalia The Grippo BBQ Burger	This sweet-heat sensation is slathered with Grippo whipped cream cheese, covered with sautéed Memphis sweet BBQ onions, Grippo chips, and locally sourced lettuce on sweet brioche bun!	
Notes:		
Lure Calabrian Burger	Harralson Farms 1/4lb. Wagyu Burger in spicy Arrabiata Sauce with Mozzarella and Parmesan nested atop a Bruschetta salad with Arugula on a Garlic Butter basted Bun dressed with Nduja and Balsamic Mayo	
Notes:		
Lure Smoke Shack Kostas Burger	Smoked Harralson Farms 1/4 lb Burger with Souvlaki Spices and warm Feta Cheese served on a salad of Baby Spinach, Tomato, Cucumber, Red Onion, Greek hot peppers, and Vinaigrette. Served on a Split Top Bun with Tzatziki	
Notes:		

Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Mellow Mushroom The Truffle Shuffle	Our garlic butter toasted brioche bun with a 4oz all angus beef patty. Featuring our made from scratch truffle aioli, caramelized onions, Hungarian goat horn peppers, garlic butter roasted button, shiitake, and portobello mushrooms, aged white cheddar, and chives.	

Notes:



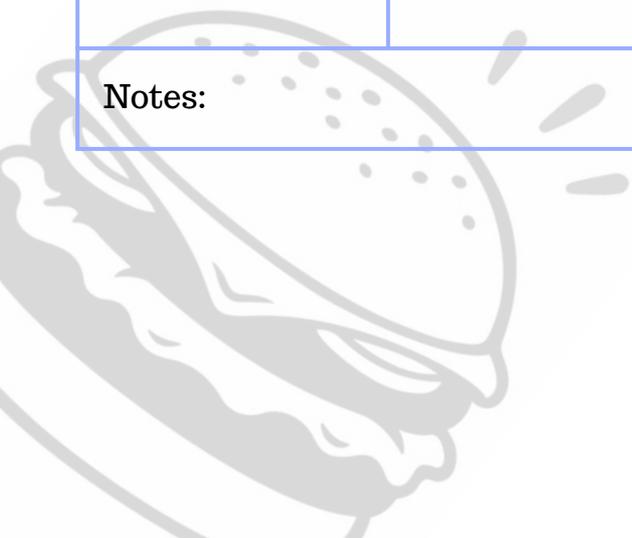
Miller House The Sweet & Smoky	All beef burger, provolone cheese, candied bacon, chipotle mayonnaise and pickle	
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Notes:



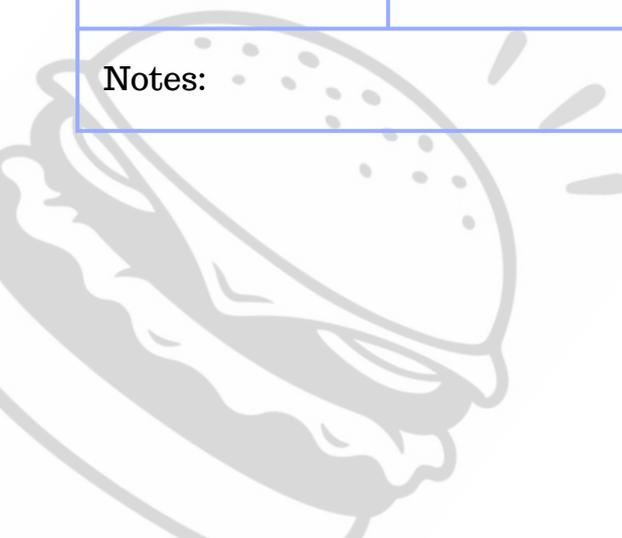
Mil's Dairy Drive In It'll Get You Burger	A Certified Angus beef and brisket with short rib patty cooked to perfection on a Brioche bun with American cheese, mayonnaise, lettuce, grilled onions deep fried green tomato and a few deep fried jalapeño slices topped with pepper bacon jam.	
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Notes:



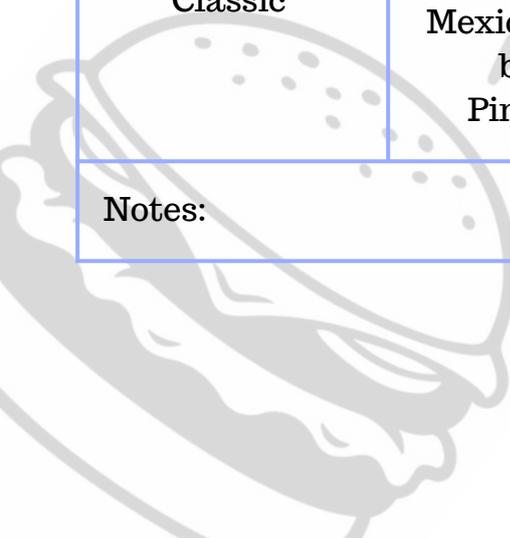
Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
<p>Moonlite BBQ</p> <p>Logan's Jalapeno Burger</p>	<p>A 1/4 pound beef patty smothered in melted pepper jack cheese, topped with crispy smoky candied bacon, lightly pickled red onions and Logan Bosley's own spicy-sweet candied jalapeños, then Drizzled with Moonlite's New Bourbon BBQ Sauce, sweet with brown sugar, spiced with Moonlite's hot sauce and a hint of bourbon (made with Owensboro's famous Green River Bourbon)</p>	
Notes:		
<p>Nikos Bakery</p> <p>Smoked Pimento Cretzel Burger</p>	<p>Hill View Farm's beef on house-made cretzel (croissant/pretzel) with our smoked pimento cheese, sweet pickled peppers, and Seymour Farm's fresh lettuce.</p>	
Notes:		
<p>O'Charleys</p> <p>The L'O'ue Burger</p>	<p>Two smashed patties on a toasted bun, seasoned with our signature Louisiana Seasoning. Topped with pepper jack cheese, Cajun buttered julienned onions and peppers sautéed to perfection, and one of our famous pepper jack cheese wedges to top it off!!!</p>	
Notes:		



Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Old Hickory "Big John"	A 1/4 lb Angus hamburger with American cheese, 1 jalapeno popper, 1 loaded tater keg, our homemade chili, and topped with John's sweet heat bbq sauce.	
Notes:		
Ole South Bomb Burger	1/3 lb pure beef patty full of flavor on flipped, grilled, & buttered bun. Cheddar & pepper jack cheeses with chopped jalapeno formed into a cheese patty that is deep fried in a crispy breading. Topped with 2 strips of crispy thick bacon then drizzled with our own Hot N Smokey BBQ sauce.	
Notes:		
Opportunity Center Geppetto's Spicy Chili Classic	Geppetto's Spicy Chili Classic all-beef patty, infused with a kick of red pepper flakes, then topped with a melty slice of colby jack cheese. A thick-cut, crispy onion ring adds the perfect crunch before being smothered in house-made red hot chili and a generous sprinkle of Mexican blend cheese. On an onion bun, with our house-made Pinocchio's "Awesome Sauce"	
Notes:		



Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
<p>Owensboro Convention Center</p> <p>The Big Ang</p>	<p>¼ lb. Black Angus Burger topped with Smoked Gouda Cheese, Fried Onion Rings, Kentucky Legend® Bacon and Apple Butter.</p>	
Notes:		
<p>Owensboro Racing and Gambling</p> <p>The Triple Crown Burger</p>	<p>¼ Pound Chuck Steak Patty, Lettuce, Pepsi Ketchup, Topped with Homemade Pimento Cheese, and Smoky Pickled Onion Tomato Salad</p>	
Notes:		
<p>PeezO's Pizza</p> <p>Philly Burger: The Lombardi</p>	<p>All beef patty Philly steak onions green peppers crispy onions and our own recipe sauce blend.</p>	
Notes:		

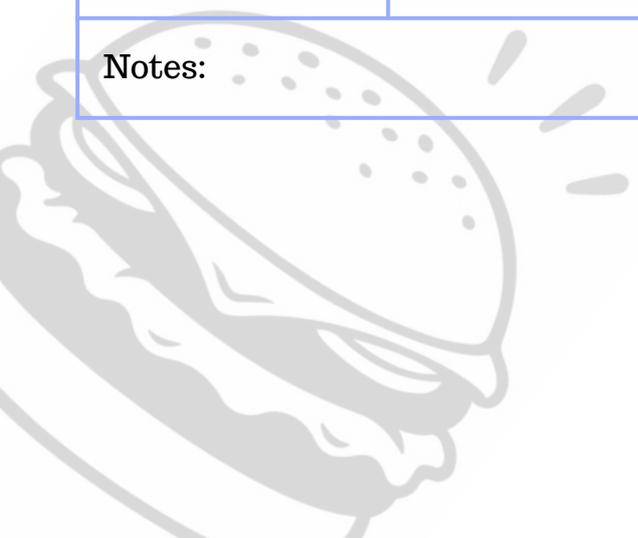


Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Pizza By the Guy Mozzarella Melted Madness Burger	Slathered in a special blend of Pizza Guy's Pizza Sauce and a Garlic Parmesan blend, Whole Milk Mozzarella, topped with crispy Pepperoni then brushed with creamy Garlic Butter and topped with our Dirty Seasoning, all on a delicious Potato Bun.	
Notes:		

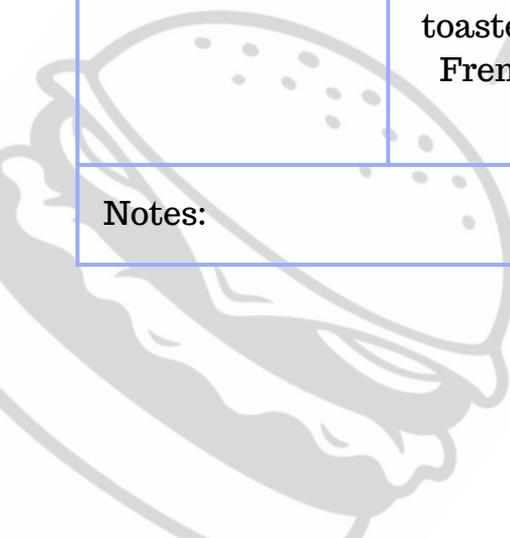
Preservation Station The Holy COW Burger	3 grilled in butter pieces of bread. Each piece of bread with a different kind of cheese-american, cheddar, and provolone. 2 4oz burgers, 2 strips of bacon, caramelized onions, bourbon sauce, and a fried green tomato.	
Notes:		

Real Hacienda Chile Relleno Burger	Toasted brioche bun spread with Chipotle mayo sauce topped with an all beef patty, cheese chile relleno, grilled onions, and savory guacamole.	
Notes:		



Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Ritzzy's The Velvet Elvis	A single Ritz topped with pepper jack cheese, thick cut bacon, and our custom peanut butter spread made with creamy peanut butter, syrup, fresh bananas, and chopped peanuts.	
Notes:		
Shiloh's Lounge Ring of Fire	Sesame seed bun, battered deep fried Jalapenos. Shilohs Remoulade sauce, american and swiss cheese. Cajun fries inserted into the bun topped with shilohs cajun ranch sauce.	
Notes:		
Windy Hollow The Sarah'nator	Named for our beloved hostess, Sarah Elliott, the Sarah'nator, is also known as the French Onion Soup Burger. Our burger is a ¼-pound beef patty smothered with melty provolone and slow-cooked onions straight from fresh house-made French onion soup, on a toasted brioche bun. Served up with French onion soup for dippin' and soppin'.	
Notes:		



Burger Guide

RESTAURANT	DESCRIPTION	PICTURE
Wonder Whip The Pepper Upper Burger	100% beef Wonderburger patty topped with lettuce, onions, bread & butter pickles, pepper jack cheese, bacon and scratch made Dr. Pepper barbecue sauce. Includes a complimentary can of ice-cold Dr. Pepper.	
Notes:		

Norman McDonalds Slam Jam Burger	Quarter Pound all-beef patty with cheese, lettuce, tomato, and a homemade onion jam	
Notes:		

Tips, Tricks, Advice, Suggestions:

As a burger week community we love your suggestions and how we can improve things. We can't do much about wait times or pricing but if there is a way to make something bigger and better feel free to reach out to any of us and let us know.

