



# YOUR GUIDE TO OWENSBORO BURGER WEEK

#owensboroburgerweek



# Tips & Tricks for Conquering Burger Week

- Share, Share, Share
- Divide the nine days up - Use the full 10 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.

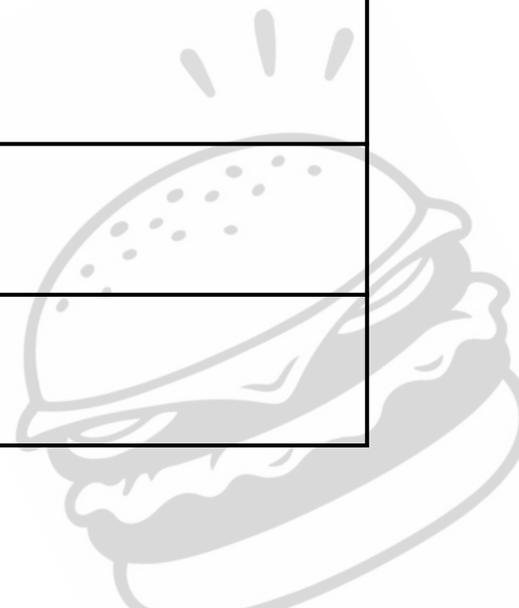


# How many did you eat?

|    |    |    |    |    |    |    |    |    |    |
|----|----|----|----|----|----|----|----|----|----|
| 1  | 2  | 3  | 4  | 5  | 6  | 7  | 8  | 9  | 10 |
| 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 |
| 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 |
| 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 | 50 |
| 51 | 52 | 53 | 54 | 55 | 56 | 57 |    |    |    |

## Top 5

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# BURGER WEEK

## Wellness Bingo

March 5-14, 2026



|  |   |   |                                      |   |
|--|---|---|--------------------------------------|---|
| Start your day with a glass of water   | Eat a vegetable or salad as a side dish with a burger | Consider adding vegetables to your burger   | Plan your menu for the week          | Eat fruit for a snack                             |
| Walk in a local park                   | Sleep 7-8 hours of sleep                              | Support a local food pantry   | Grab a burger with a friend          | Try a burger at a restaurant you've never visited |
| Try a new burger recipe at home        | Choose lowfat or fat free dairy choice with burger    | <br><b>FREE SPOT</b> | Eat your burger on a whole grain bun | Exercise for 30 minutes for 3 consecutive days    |
| Attend an exercise class with a friend | Stretch each morning for week                         | Drink water instead of soda   | Don't skip a meal -eat 3 meals a day | Take a breathing break                            |
| Limit caffeine intake                  | Practice mindful eating (no phone and no distraction) | Practice kindness to your servers and others  | Get 10,000 steps a day               | Stretch for 5 minutes                             |

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.

# Location, Location, Location

| EAST END<br>BURGERS   | WEST END<br>BURGERS   | DOWNTOWN<br>BURGERS   |
|---|---|---|
| <p>54 Pizza East<br/>Beef O’Brady’s<br/>Dees Diner<br/>Donatos<br/>El Bracero<br/>Five Guys Burger and Fries<br/>Mil’s Dairy Drive In<br/>Ole South Bar-B-Q<br/>Opportunity Center<br/>Owensboro Racing and Gaming<br/>Pizza By the Guy<br/>Real Hacienda<br/>Ritzy’s<br/>Wonder Whip</p> | <p>1885 Cocktail Bar<br/>54 Pizza West<br/>Big Dipper<br/>The Cottage<br/>Donatos<br/>Lic’s Deli and Ice Cream<br/>Moonlite Bar-B-Q Inn<br/>O’Bryans Bar &amp; Grill<br/>Pezzo’s Pizza<br/>Preservation Station<br/>Thai Food Owensboro</p> | <p>Big Whiskey<br/>Burger Theory<br/>Don Mario<br/>Goodwood<br/>Kentucky Legend Cafe<br/>Lure Seafood and Grille<br/>Mellow Mushroom<br/>The Miller House</p>   |
| SOUTH<br>BURGERS  | CENTRAL<br>BURGERS  | FOOD<br>TRUCKS  |
| <p>Denny’s<br/>Diamond Lanes South<br/>O’Charleys<br/>Real Hacienda<br/>Ritzy’s</p>   | <p>Gary’s Drive In<br/>Gene’s Health Food<br/>Kims Diner<br/>Libertalia<br/>Niko’s<br/>Old Hickory<br/>Rock N Roll Sushi<br/>Shiloh’s Lounge<br/>Southern Lanes<br/>Windy Hollow Biscuit House<br/>Wonder Whip</p>                          | <p>Breakfast Express LLC<br/>BenSki’s Italian<br/>FireHouse 29<br/>Flavor Me Crazy<br/>Frogtown Foods<br/>Hillbilly’s BBQ<br/>Jay’s Good Grub<br/>Lure Smoke Shack<br/>Montagos Tasty Tings<br/>Taqueria la Bendicion<br/>de Dios</p> |

# Burger Guide

| RESTAURANT                                      | DESCRIPTION  | PICTURE   |
|---|--|---|
| 1885 Cocktail Bar<br><br>The Prohibition Burger | Two hard-seared smash patties layered with melted Gruyère, house garlic aioli, and slow-cooked bourbon onion jam on a garlic-buttered toasted bun. No gimmicks — just a seriously good burger. |  |
| Notes:  |  | ☆☆☆☆☆   |

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| 54 Pizza East<br><br>Jalapeno Stromboli Burger | 54's House Stromboli Bread, Pizza Sauce, Chopped Burger Patty, Melted Mozzarella & Provolone Cheese, Topped with Onion, Green Pepper, and Jalapenos. |  |
| Notes:   |  | ☆☆☆☆☆  |

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|------------------------------------|---|---|
| 54 Pizza West<br><br>Andy's Burger | 54's House Stromboli Bread, House Sauce, Seasoned Burger Patty, Melted Cheddar Cheese, Topped with Lettuce & Red Onion. |  |
| Notes:                             |   | ☆☆☆☆☆   |

|                                     |  |   |
|-------------------------------------|--|---|
| Beef O'Brady's<br><br>The Boomerang | Our fresh, premium blend, seasoned angus burger, melted provolone cheese & crispy fried onions generously drizzled with our Boom Boom sauce & garnished with two mini corn dogs. |  |
| Notes:                              |  | ☆☆☆☆☆   |

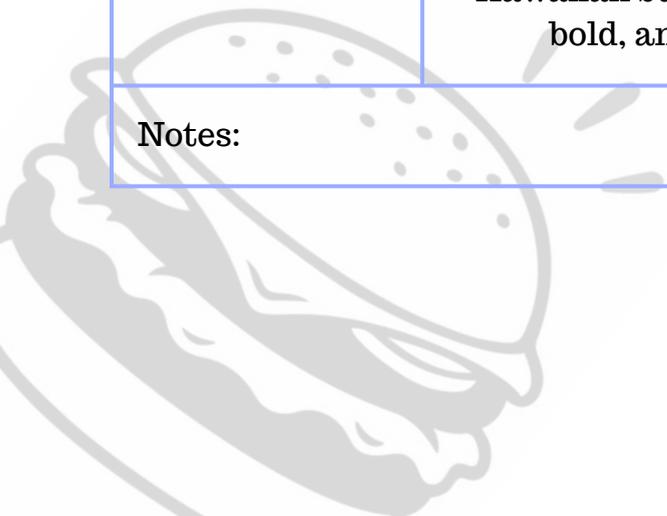
# Burger Guide

| RESTAURANT                                       | DESCRIPTION  | PICTURE   |
|--|--|---|
| Benski's Food Truck<br><br>Bianco Burger         | ¼ lb black angus burger  |    |
| Notes:   |  |    |
| Big Dipper<br><br>The Ghostly Thai Burger        | Our burger has ghost pepper cheese with sweet chili peppers, onions, jalapeño, and mushrooms with two onion rings on top, with a side of potato gems.  |   |
| Notes:   |  |  |
| Big Whiskey<br><br>The Land, Sea, and Air Burger | Pure beef patty topped with pepper jack cheese, crispy battered shrimp smothered in our signature Big Whiskey's BBQ sauce and fried jalapeno bottlecaps on a lightly fried coated brioche bun & onion straws. Topped with a BBQ boneless wing. |  |
| Notes:   |  |  |



# Burger Guide

| RESTAURANT  | DESCRIPTION   | PICTURE   |
|---|---|---|
| <p>Breakfast Express LLC</p> <p>The Brunch Burger</p> | <p>1/4 lb patty, grilled to perfection. Melted melted american cheese, two strips of bacon, perfectly fried egg with a runny yolk, between two pieces of texas toast in French toast batter, drizzled with maple syrup and fine confectioner's sugar.</p>   |    |
| Notes:  |   |    |
| <p>Burger Theory</p> <p>French Dip Burger</p>         | <p>Juicy beef patty with Swiss cheese, onion, and horseradish aioli served with a side of au jus.</p>   |   |
| Notes:  |   |  |
| <p>The Cottage</p> <p>The Daviess County Double</p>   | <p>Featuring 1/3 lb. of Hillview Farms beef smashed into two crispy patties, it's topped with house-made Cottage burger sauce, pickles, caramelized onions, maple bacon, and a hand-made fried cheese patty crafted from mozzarella, cheddar, and jack cheeses. Finished with ranch dressing on a toasted Hawaiian bun, this burger is rich, bold, and unforgettable.</p> |  |
| Notes:  |   |  |



# Burger Guide

| RESTAURANT                                | DESCRIPTION   | PICTURE  |
|---|---|--|
| Dee's Diner<br><br>Mom's Spaghetti Burger | Lose yourself in two Italian-seasoned burger patties layered with angel hair pasta tossed in Dee's slow-simmered red sauce, our matriarch's original recipe made with Italian sausage and ground beef. Melted mozzarella and buttery garlic Texas toast holds it all together, dusted with Parmesan and crowned with a crispy fried mozzarella stick. |   |
| Notes:                                    |   |  |

|                                   |   |   |
|-----------------------------------|---|---|
| Denny's<br><br>Nacho Basic Burger | Indulge in our seasoned beef patty, topped with liquid queso cheese, Denny's signature nacho meat, jalapeños and crispy tortilla chips. |  |
| Notes:                            |   |  |

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|--|---|---|
| Diamond Lanes South<br><br>The Big Pin | A ¼-lb beef patty with Swiss cheese, onions and mushrooms sautéed with locally made Green River Bourbon, garlic parmesan aioli, and a baby spinach salad tossed in raspberry vinaigrette. |  |
| Notes:                                 |   |  |

# Burger Guide

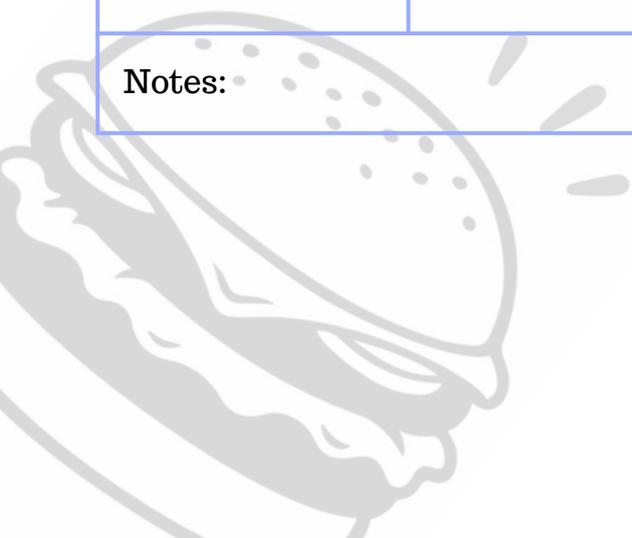
| RESTAURANT  | DESCRIPTION  | PICTURE   |
|---|--|---|
| <p>Donatos</p> <p>Mirachi Melt</p>                      | <p>Crispy calzone shell, with seasoned beef, sausage, banana peppers, and a four-cheese blend of mozzarella, provolone, cheddar, and Romano. Finished with our zesty Mariachi seasoning.</p>                 |    |
| Notes:  |  |    |
| <p>Don Mario</p> <p>Smoked Carnitas Burger</p>          | <p>Smoked Carnitas Burger will include all beef patty with white american cheese, topped with some charred carnitas pulled pork and drizzled with a sweet and savory barbecue sauce.</p>                     |   |
| Notes:  |  |  |
| <p>Drakes</p> <p>Mini Southern Comfort Burger</p>       | <p>Two Old Bay-seasoned Drake's butcher blend patties with pimento cheese, potato chips, mayo &amp; pickles on warm butter-toasted buns; served with chips.</p>  |  |
| Notes:  |  |  |
| <p>East Coast Eats</p> <p>Teriyaki Pineapple Burger</p> | <p>A smash burger like no other with smoked Gouda and Monterey Jack cheese melted all over a teriyaki glazed smash burger and topped with grilled pineapple and laid on a bed of fresh shredded lettuce.</p> |  |
| Notes:  |  |  |

# Burger Guide

| RESTAURANT                        | DESCRIPTION   | PICTURE   |
|-----------------------------------|---|---|
| El Bracero<br><br>The Birria Bomb | The Birria Bomb is a burger made with a all beef patty, topped with our amazing homemade Birria, grilled onion, cilantro and melted melted mozzarella cheese served on a toasted bun with a side of our delicious Birria broth to dip in! |  |
| Notes:                            |   |  |

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| FireHouse 29<br><br>The 29 Stack Burger | The 29 Stack Burger, Cheeseburger with special sauce, Brisket, Pulled Pork, Slaw and Hot or Mild Peppers |   |
| Notes:                                  |  |  |

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|---|---|---|
| Five Guys<br>Burger and<br>Fries<br><br>Hot Chocolate<br>Burger | The Hot Chocolate Burger is a quarter pound cheese patty with bacon grilled jalapenos and a spicy chocolate sauce. It is unbelievably good. You will crave it after you have had one. |  |
| Notes:  |   |  |



# Burger Guide

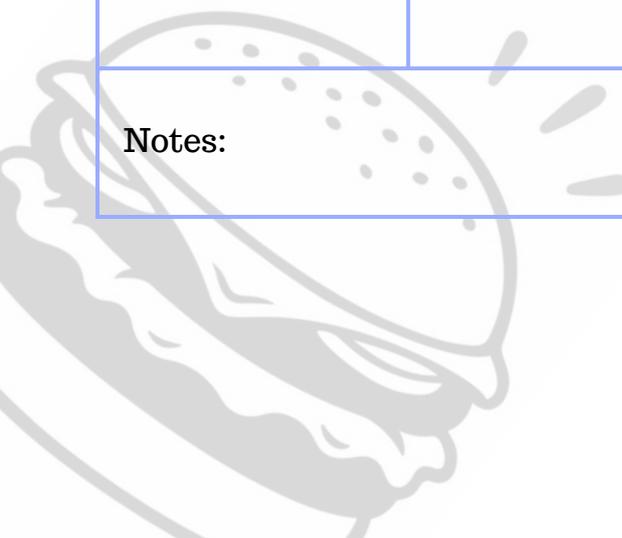
| RESTAURANT  | DESCRIPTION  | PICTURE   |
|---|--|---|
| <p>Flavor Me<br/>Crazy</p> <p>Mama's Blazin<br/>Burger</p>                    | <p>Featuring a 1/3 pound patty seasoned just right, A layer of grippos, Two juicy cheese sticks Smothered in chipotle sauce! On a fluffy toasted bun!</p>  |    |
| Notes:  |  |    |
| <p>Frogtown Foods</p> <p>Sweet Orchard<br/>Smash</p>                          | <p>It features a smash beef patty with sharp cheddar, crispy bacon, and fresh thinly sliced apple, topped with a house-made maple sauce on a toasted potato roll.</p>  |   |
| Notes:  |  |  |
| <p>Gary's Drive In</p> <p>The Roxie</p>                                       | <p>4oz beef patty, layered with thick cut, crispy bacon, ooey-gooley extra sharp cheddar, a honey-stung sauce, and our hush-hush blend of flavorful secret spices and spread. Hawaiian bun and making a crave-worthy comeback is Memaw Pickrell's Heavenly Slaw.</p> |  |
| Notes:  |  |  |
| <p>Geen's Health<br/>Food</p> <p>Chiptole Ranch<br/>Black Bean<br/>Burger</p> | <p>House-made patty with smoked sweet potatoes and black beans, seasoned with smoky chipotle spices and melty Monterey Jack cheese. Topped with a creamy Southwestern-style ranch, garden greens and ripe tomatoes, all stacked on a hearty sprouted grain bun.</p>  |  |
| Notes:  |  |  |

# Burger Guide

| RESTAURANT                           | DESCRIPTION  | PICTURE   |
|--------------------------------------|--|---|
| Goodwood<br>The Blueberry BBQ Burger | Quarter pound patty with feta cheese, bacon, blueberry bbq sauce, lettuce, pickele, topped with an onion ring. |  |
| Notes:                               |  | ☆☆☆☆☆   |

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|-----------------------------------|--|--|
| Hillbilly's BBQ<br>The Double Tap | House-made garlic aioli, fresh ground all beef brisket patty, white american cheese melts, followed by a decadent crown of house-smokes pulle dpork drizzles in our signature barbecue sauce. Bright red pickled onions, and a golden deep fried onion ring. |  |
| Notes:                            |  | ☆☆☆☆☆  |

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| Jay's Good Grub<br>The Motownphilly Burger | 1/4 lb. burger, thin-sliced ribeye, and the iconic duo of Cooper Sharp White American plus Cooper Sharp cheese sauce. Topped with sautéed peppers and onions on a toasted Amorosa Kaiser roll. |  |
| Notes:                                     |  | ☆☆☆☆☆   |



# Burger Guide

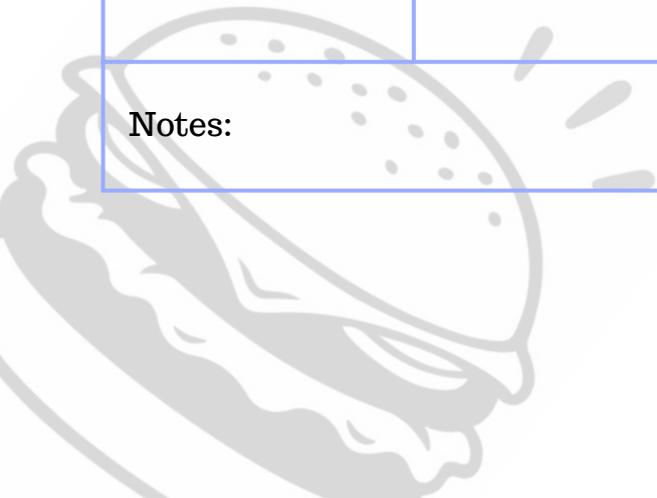
| RESTAURANT  | DESCRIPTION   | PICTURE   |
|---|---|---|
| <p>Kentucky Legends Cafe</p> <p>The Gold Standard</p> | <p>6oz Blackhawk Black Angus Burger cooked to perfection sitting on crispy fried green tomatoes, topped with sweet onion jam and house made pimento cheese, all served on a toasted potato rosette bun.</p>   |    |
| Notes:  |   |    |
| <p>Kims Diner</p> <p>The Mamacita</p>                 | <p>Locally raised beef, pepper jack cheese, fried tortilla shell smothered with slow cooked birria meat made fresh by Jordy's, a local favorite Mexican restaurant, seasoned sautéed peppers and onions topped with queso cheese on a toasted brioche bun with a side of consomé for dipping.</p>   |   |
| Notes:  |   |  |
| <p>Libertalia</p> <p>Buc-ee Brisket Jam</p>           | <p>First, we coat our cream cheese with Buc-ee's bbq seasoning, and slow roast it for 3 hours. Then we whip in some more seasoning and honey and spread it across a sweet brioche bun. Topped with lettuce, French's crispy onions to make a bed for our hand smashed all beef burger patty, which is crowned with our house made Buc-ee's bbq bacon jam.</p> |  |
| Notes:  |   |  |

# Burger Guide

| RESTAURANT  | DESCRIPTION   | PICTURE   |
|---|---|---|
| Lic's Deli and Ice Cream<br><br>The De-Lics-ious Burger | 1/3 lb Pub Burger, Melted Havarti Cheese, Bacon Onion Marmalade, Pickled red cabbage and apples, Lettuce a bit of crispy bacon for added crunch a fresh baked hamburger bun with a light layer of Garlic Aioli sauce. |  |
| Notes:  |   |  |

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| Lure Seafood and Grille<br><br>Wellington Burger | ¼ lb black angus patty with our house made espresso rub, dijon mustard, mushroom duxelles, prosciutto, Port Wine Demi Glace, American Cheese wrapped in Puffed Pastry. Served with truffle chips and truffle aioli. |   |
| Notes:   |   |  |

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| Lure Smoke Shack<br><br>Burnt End Bomb | Char-grilled 1/4lb Black Angus, with house rub, topped with cheddar cheese, pork belly burnt end jam, and cowboy candy. |  |
| Notes:                                 |   |  |



# Burger Guide

| RESTAURANT  | DESCRIPTION  | PICTURE   |
|---|--|---|
| <p>Mellow Mushroom</p> <p>The Goat Horn Gladiator</p>   | <p>A 4oz angus beef patty on a toasted brioche bun topped with Hungarian goat horn peppers, Mellow red sauce, seasoned ricotta cheese, grilled pepperoni glazed in Mike's Hot Honey, and garnished with our house made creamy pesto.</p> |    |
| Notes:  |  |    |
| <p>The Miller House</p> <p>Hot Honey Pimento Burger</p> | <p>1/3 pound burger, house made pimento cheese, crisp bacon, fried jalapeños and hot honey drizzle on a toasted brioche bun.</p>   |   |
| Notes:  |  |  |
| <p>Mil's Dairy Drive In</p> <p>It Will Get You</p>      | <p>It's a ground chuck, short rib and brisket patty on a Brioche bun with mayo lettuce grilled onions deep fried tomatoe and jalapeno chips with bacon jam drizzle.</p>  |  |
| Notes:  |  |  |



# Burger Guide

| RESTAURANT  | DESCRIPTION  | PICTURE   |
|---|--|---|
| <p>Montagos<br/>Tasty Tings</p> <p>The Bluegrass<br/>Banger</p> | <p>A double smashburger cooked with a savory dip, layered with white American and truffle Gouda cheeses, brown sugar caramelized onions, our own Bomb sauce, our signature Ting seasoning, and finished with our homemade chips on an inside out butter toasted bun.</p> |  |

Notes:



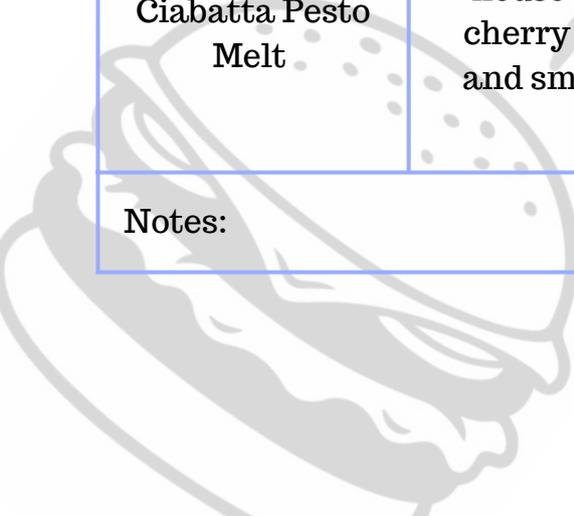
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| <p>Moonlite<br/>Bar-B-Q<br/>Inn</p> <p>Kick'n Pappy<br/>Burger</p> | <p>A juicy 1/4-lb beef patty stacked high with Moonlite's homemade pimento cheese and melty Cheddar Gruyère, crowned with candied jalapeños and crispy golden onion rings. Finished with a drizzle of Moonlite's very hot sauce and a rich Bourbon BBQ sauce crafted with Owensboro's own Green River Distillery Bourbon.</p> |  |
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Notes:



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| <p>Niko's</p> <p>Ciabatta Pesto<br/>Melt</p> | <p>1/4 lb Hill View Farms beef on freshly baked Ciabatta loaded with house-made pesto aioli, charred cherry tomatoes, balsamic glaze, and smothered in aged provolone cheese.</p> |  |
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Notes:



# Burger Guide

| RESTAURANT                                    | DESCRIPTION   | PICTURE   |
|---|---|---|
| O'Bryan's Bar & Grill<br><br>Jalappy McSlappy | A juicy quarter-pound beef patty topped with melted pepper jack, our house-made jalapeño popper spread, crispy bacon, fresh onion, and a drizzle of Kentucky Honey Farms Hot Honey—all served on a toasted bun. |  |

Notes:



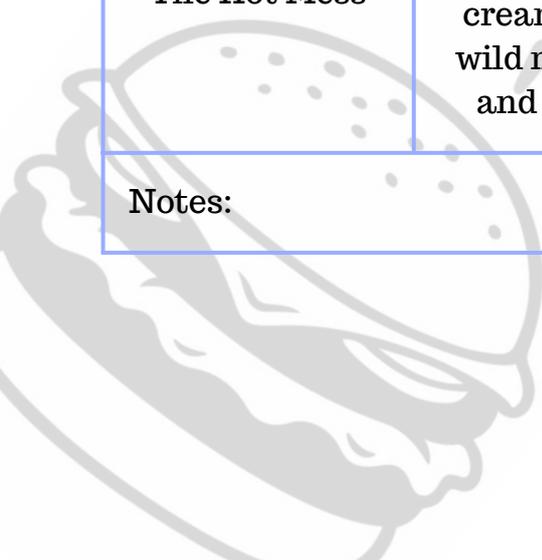
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| O'Charley's<br><br>Chuck's Beef n Cheddar Burger | A toasted golden bun layered with a seasoned steak burger patty, tender slices of roast beef, and warm melted cheese sauce dripping over every bite. Finished with crispy onion tangles. |  |
|--|--|--|

Notes:



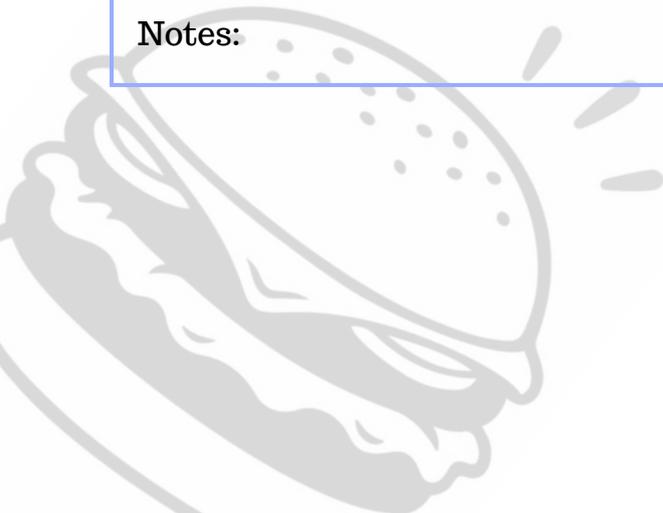
|                                 |   |   |
|---------------------------------|---|---|
| Old Hickory<br><br>The Hot Mess | A sizzling 1/3 pound hamburger stacked with flaming hot cheetos, drenched in smooth, molten nacho cheese, and topped with 2 golden jalapeno poppers. Bursting with creamy heat, all of this creating a wild mix of spicy, cheesy, crunchy, and savory in every single bite. |  |
|---------------------------------|---|---|

Notes:



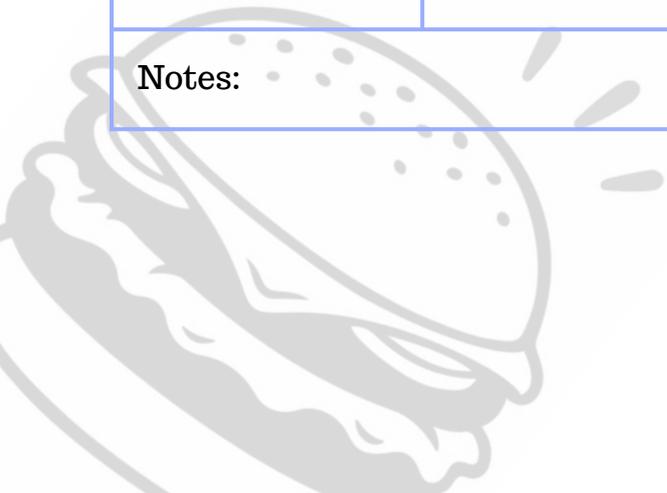
# Burger Guide

| RESTAURANT  | DESCRIPTION   | PICTURE   |
|---|---|---|
| <p>Ole South Bar-B-Q</p> <p>The Sloppy "G"</p>                              | <p>Fresh ground beef chopped and blended with our famous Hot N Smoky BBQ Sauce, onions and jalapeno pieces. Draped with a slice of American cheese on a toasted bun. Simple but so delicious!</p>   |    |
| Notes:  |   |    |
| <p>Opportunity Center</p> <p>Pinocchio's Bayou Burger</p>                   | <p>Locally sourced Hill View Farms beef, marinated in Tony Chachere's and hand-pressed with pepper jack and a secret Mam Papaul's Cajun spice blend. Topped with melted Colby Jack, caramelized onions and bell peppers, crisp pickles and our house-made Cajun sauce on a toasted brioche bun.</p> |   |
| Notes:  |   |  |
| <p>Owensboro Racing &amp; Gaming</p> <p>Hot Trot Jalapeno Popper Burger</p> | <p>Seasoned Third Pound Chuck Patty, Candy Bacon Onion Jam, Jalapeno Cream Cheese, Topped with Cheese Curds, Served on a Toasted Brioche Bun.</p>   |  |
| Notes:  |   |  |



# Burger Guide

| RESTAURANT   | DESCRIPTION   | PICTURE   |
|--|---|---|
| <p>Pezzo's Pizza</p> <p>Goldilocks</p>                     | <p>A juicy beef patty stacked with bourbon-glazed smoked ham, crispy pepperoni, bacon crumble, grilled pineapple, provolone, crispy onions, and spicy mayo, finished with a drizzle of Carolina Gold BBQ sauce.</p>   |    |
| Notes:   |   |    |
| <p>Pizza by the Guy</p> <p>Grip It and Rip It</p>          | <p>A locally sourced 100% ground-beef hamburger cooked to perfection, served on Texas toast with a crispy, Rips Rub seasoned crust. Topped with zesty ranch, and chipotle drizzle, melted mozzarella and cheddar cheese, and finished with crispy bacon.</p>                        |   |
| Notes:   |   |  |
| <p>Preservation Station</p> <p>Hotter than Hugh Burger</p> | <p>A juicy, seasoned beef patty sitting on a layer of rich, house-made hot horseradish aioli, topped with melted cheddar and layered with crispy fried pickles for a tangy crunch. Fresh lettuce, tomato and topped with fried pickles then drizzled with Hugh's signature hot.</p> |  |
| Notes:   |   |  |

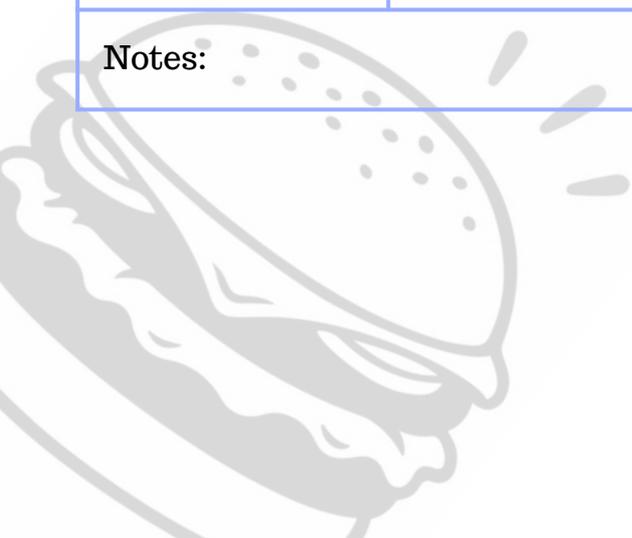


# Burger Guide

| RESTAURANT                             | DESCRIPTION  | PICTURE   |
|--|--|---|
| Real Hacienda<br><br>Triple Meat Smash | The Triple Meat Mash is a burger combination of your favorite cookout dishes, the bun will be topped with a sweet relish then an all beef patty topped with crispy bacon, american cheese, grilled hot dog strips and a slice of tomato. |  |
| Notes:                                 |  |  |

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|-------------------------------------|---|---|
| Ritzzy's<br><br>Puttin' on the Ritz | Topped with pepper jack cheese, a sampling of our NEW tater tots, a spoonful of our homemade chili, grilled bacon and covered with our signature sweet and smoky seasoning. |   |
| Notes:                              |   |  |

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| Rock N Roll Sushi<br><br>Spicy Tuna Bomb | Our signature burger features spicy tuna on a crispy rice bomb bun, topped with Japanese pickles and finished with a drizzle of spicy mayo and hot honey sauce. A sprinkle of green onions and sesame seeds brings it all together. |  |
| Notes:                                   |   |  |



# Burger Guide

| RESTAURANT   | DESCRIPTION   | PICTURE   |
|--|---|---|
| Shiloh's Lounge<br><br>The Smoking Joe                   | The smoking Joe is a smoke quarter a pound burger Smoke too perfection comes with Homemade barbecue sauce , Remoulade, pickled onion, and GOUDA cheese.   |    |
| Notes:   |   |    |
| Southern Lanes<br><br>The Big Lebowski Burger            | The Big Lebowski features a juicy 1/3 lb. beef patty served on a toasted kaiser bun, topped with crispy bacon, fried pickles, and our rich Caucasian beer cheese for the ultimate flavor combo. |   |
| Notes:   |   |  |
| Taqueria la Bendicion de Dios<br><br>Spicy Fiesta Burger | The burger comes with mayo, hotdogs, mozzarella cheese , fried onions , and ketchup topped with a jalapeño .  |  |
| Notes:   |   |  |



# Burger Guide

| RESTAURANT                                | DESCRIPTION  | PICTURE   |
|---|--|---|
| Thai Food Owensboro<br><br>Kraphow Burger | Meat seasoned with Thai basil, onion, chili paste and chili flakes.<br>Can dress with lettuce, onions, pickles, cheese, or hot sriracha.<br>Based on a popular Thai dish, Pad Kraphow. |  |
| Notes:                                    |  | ☆☆☆☆☆   |

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|---|--|--|
| Windy Hollow Biscuit House<br><br>The Loaded Baked Tater Burger | A quarter-pound beef patty topped with a crispy hash brown, melted American cheese, cool ranch, creamy sour cream, chopped bacon, and fresh diced green onions on a toasted bun. |  |
| Notes:  |  | ☆☆☆☆☆  |

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|--------------------------|--|---|
| Wonder Whip Aloha Burger | 100% beef Wonderburger patty topped with lettuce, grilled pineapple, Havarti cheese, bacon and our special Aloha sauce. Includes a limited edition Wonder Whip Burger Week 2026 sticker. |  |
| 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.