



## LE BURGER WEEK 2018 WINNIPEG BURGER GUIDE

Restaurant	Burger Name	Description
Pho Yo Vietnamese Cuisine	Run Piggy Run	Fresh sesame egg bun, hand press juicy ground pork and bacon with roasted peanut patty, cheddar cheese, scramble egg, fresh cut cucumber, pickled carrots, daikon, red onions, in house Thai basil blast mayo sauce, served with a side of our house salad.
Shark Club	Coming Soon	Coming Soon
Smitty's Pembina Grant	The B.R.B.	Coming Soon
Hy's Steakhouse and Cocktail bar	The Steakhouse Burger	Canadian prime beef patty, fresh baked bun, swiss cheese, crispy fried onions, Hy's signature peppercorn sauce
The Gates On Roblin	G-Unit	Chef Andrei from The Gates On Roblin presents you with an epic 8oz Wagyu beef burger stuffed with 18 month aged Gouda cheese on a bed of balsamic Bacon chutney, topped with tomato 'Caviar', seared Foie gras torchon, and 24k Gold leaf. Yes, we said gold leaf! Served on a fresh, house-made, Truffle infused brioche burger bun.
The Cedar & Main Eatery	The Bacon Boss Burger	Our signature creation constructed with two of our delicious ground chuck Angus beef patties, with two slices of cheddar cheese, topped with our in house made sauces- zesty mayo and smokey bbq aioli; finished with lettuce, bacon and served on a fresh brioche bun.
Saddlery on Market	Coming Soon	Coming Soon
Saucers cafe	Shichimi Burger	Sliced beef tenderloin grilled with red peppers and onions in tamari garlic soy sauce. Served with fresh avocado, and topped with Togarashi Shichimi mayonnaise and lettuce.
Jonesy's Restaurant + Lounge	Bac'n Me Crazy	Coming Soon
Tipsy Cow	The Village Drunk	Fresh 6oz beef chuck patty Torque IPA & Chorizo chili Bothwell Gouda cheese Bourbon apple sour cream Lettuce, tomato Toasted pretzel bun
Boulevard Pub and Bistro	The Boulevard Bisonator	Manitoba Bison meat topped with Iceberg lettuce , Tomatoes, delicious crispy onions , sour cream feta & cucumber dressing on top of a black pepper bun. Served with house cut fries.
White Star Diner	Reuben Burger	Homemade, well-seasoned 6-ounce beef patty topped with 3 ounces of corned beef, seasoned sauerkraut and buttery gouda cheese. Bun is dressed with homemade 1000 island dressing, crisp lettuce and ruby red roma tomatoes. This delicious burger is

		accompanied by homemade White Star fries and a kosher dill pickle.
Summit Cafe	Rhu-bar-bo-re-al-is	"The Canadian Cousin of our Southern Belle. Bacon marmalade and cheese curds stuffed into a crispy deep fried Angus patty, rhubarb relish, chorizo patty, roasted garlic mayo and greens all sandwiched between a toasted potato scallion bun. Served with your choice of side.
The Palm Lounge	Chuck n' Garry Burger	Fresh ground chuck, aged white cheddar cheese, lettuce, tomato, mayo, sliced pickle, braised short on a toasted focaccia bun, served with house cut fries.
The Hub Social Club	The drunken bison	6 oz Crown royal glazed bison patty Beer battered mushrooms Both well cheddar Crisp bacon Beet horseradish aioli Fresh greens Sunny side egg Hemp seed encrusted Kaiser With fries or soup
Spicy Radish	The Mason Jar Burger	Meat plus all the garden things. We've picked through the garden and cracked the canning pantry to bring you the most home-style burger around. Cheddar cheese topped Spicy Radish pork & beef patty on a multigrain Kaiser with house made dill pickle slices and zucchini relish, grainy Dijon aioli, and garden tomato slices topped off with our kale Caesar slaw. It's not that weird, but totally worthy of the search! Find our burger week pop up in a different location each day or make the trek to our humble small-town diner.
Cineplex Odeon & VIP	The Cineplex Showstopper	Houston, we have a burger!  Taste buds, meet THE SHOWSTOPPER. Our limited-edition beef burger is smothered in Mac & Cheese, Pulled Pork and drizzled with BBQ Sauce, then topped with a Red Onion slice and Crispy Onions for an irresistible flavour explosion.  This melt-in-your-mouth masterpiece is available for guests 18+ at our VIP Lounge or served to your seat in our VIP Cinemas, and available to all ages at Outtakes in the main lobby.  Want to try THE SHOWSTOPPER but don't have time for a movie? The VIP Lounge is open for service without a movie ticket!  Cineplex VIP Cinemas at 2190 McGillivray Blvd.
St. James Burger & Chip Co.	17 Wing Burger (Double shown)	Available in a single/double/triple patty, this burger is made in honour of our neighbours at 17 Wing located at Royal Canadian Forces Base in Winnipeg. We are featuring our 17 Wing Burger that is the most popular burger on our menu.

		This monster features a sunny side egg, thick cut bacon, slapper pickles, tomato, spicy mayo, BBQ sauce and of course our Angus chuck homemade patty cooked from fresh every time, layered on a locally made brioche bun.
Chew	Coming Soon	Coming Soon
Underdogs	Randy Savage	You know something ? This burger is the Interprovincial Champion of Le Burger Week . Oooh yeah!!! Snap into a fresh Manitoba beef patty, local blueberry bacon beer jam, oooh yeah, creamy brie cheese, bacon strips, oooh yeah, onion rings, fresh greens, oooh yeah, lemon chipotle aioli on a mango habanero buttered brioche bun. You dig it? It's a million percent macho madness!
The Black Bird Brasserie	The Black Bird Burger	Pressed patty, fancy sauce, caramelized onion, cornichon, Swiss cheese, au jus
The Cornerstone Bar & Restaurant	Swanson's Revenge	Caramelized onions, cheddar, fancy sauce, 4 slices of bacon
Crème Del'Essence	Cheddar JalaPiña Burger	Toasted Brioche Bun, 6 oz Hand Pressed Beef Patty, Smoked Bacon, Cheddar Cheese, Pineapple Onion Jam, Crispy Jalapeños, Tomato Mayo
The Grove Pub & Restaurant	The Purple Rain	A 6 oz patty with Roasted Garlic & truffle aioli, red cabbage, onion & apple-onia slaw, bacon, onion rings, jalapeño -Swiss mornay sauce & blueberry coulis on a roasted garlic potato bun
Fionn's Grant Park	The Blarney Burger	A 7oz Beretta Beef patty sitting on top a bed of shredded lettuce, topped with a slice of white cheddar cheese, corned beef coated in made in-pub Jameson Irish Whiskey BBQ Sauce, Guinness-Braised Onions, crisp warm chips, and a grainy mustard mayo. Held together with a toasted bun topped with an onion ring and a bacon flag. Served with your choice of side.
Boon Burger	The Nasty Vegan Mushroom Chedda Melt	Grilled Boon patty, double cheese, sautéed mushrooms, pickles, crispy onions, lettuce, tomato, sun-sour-cream, and our signature Bermuda Sauce
Peasant Cookery	Coming Soon	Coming Soon
Nuburger Regent	SeoulMate	Here's a savory burger to satisfy your soul! A fresh Manitoba free-range Red Angus beef patty, pickled slaw, sunny side omega-3 egg & topped with a Korean spicy aioli. True love is the Seoul's recognition of its counterpart in another.
Nuburger at the Forks	Obi-Wan Pierogi	This is the burger you're looking for! Manitoba free-range Red Angus beef, Bothwell cheddar, nitrate-free candied MB bacon, sautéed onions, homemade crispy potato thins topped off with creamy herb sour cream all on a locally baked brioche bun.
Nuburger Stradbrook	Burgers, Beets, Battlestar Galactica	Question.. What kind of burger is best? That's a ridiculous question... False! Nuburger!Fact; Nuburger, beets, Battlestar Galactica...  This delicious burger starts off with a Manitoba free-range Red Angus beef patty,

		homemade hummus, goat cheese, pickled beets & tomatoes, fresh alfalfa & carrots... Finished with inhouse made chipotle aioli all on a locally baked brioche bun.
Helios	The Titan 2: Revenge of the Titan Burger	The Titan 2: Revenge of the Titan Burger Two fresh seasoned 100% Certified Angus Beef® patties nestled between a sesame seed bun with fresh crunchy pickles with deep fried tomatoes & onions. Inside you'll find our secret "We will not release our Kraken sauce!" (We know. It's a mouthful...see what we did there) To ensure you don't leave Helios hungry our burger is smothered with our famous meat sauce and topped with feta cheese. Opa!!!
Carlos & Murphy's	Nacho Mama's Burger	Let's start with 2 homemade beef patties 1 of which has minced jalapeno in it. Let's add 2 pieces of cheddar and 4 pieces of bacon. Next how about some Carlos Gold sauce sauteed onions? Add to that some Chili con Queso mixed with our chili. Top it all off with lettuce, tomato and some house dressing. All of this supposedly fits on a Brioche bun. This all gets served with our homemade fries and of course a knife and fork!!
Sous Sol	Raclette About It	Certified Angus Beef & Cremini Mushroom Patty, Molten Raclette Cheese, Secret Sous Sauce, Smoked & Caramelized Onion Jam, Manitoba Pickles, Everything Brioche Bun
Saffrons	The boss	Our homemade juicy beef patty topped with crispy fried onions, mushroom duxelle, grilled bell peppers, sharp cheddar cheese & shredded Caesar salad on a fresh sesame bun. The top-secret sauce is what makes this burger unique & delicious  \$13.00 burger \$16.00 burger & fries, soup or salad
One Great City Brewing Co	Enemy of the Steak	Our version of a steakhouse burger. Made with house beef patty, demi-glace aioli, pickled red onions, tomato jam, blue cheese mousse and arugula on a Montreal steak spice bun freshly baked in house.
Smokes Pouterie Winnipeg	The Big Daddy	A mixed burger Poutine dish loaded with all the best ingredients that you would expect in a burger, including crunchy pickles, melted cheddar cheese, sesame seeds, and much more.
Mon Ami Louis	The Drunken Pig	Chuck patty burger with cheddar cheese, braised pork belly in a Crown Royal and maple gastrique, bacon chicharron crumble, arugula and ancho chili aioli on herbed brioche bun
Aaltos - HSC (Health Sciences Centre)	All-Day Brunch Burger	Signature smashed beef patty, American cheese, crisp bacon, hash browns, and a fried egg with lettuce, tomato, ketchup and mayo on a grilled brioche bun.
Tavern United - Windsor Park	The Chorizo Perogy Muenster Burger	Signature smashed beef patty and Chorizo sausage patty topped with spicy Muenster cheese, bacon, boiled perogies, fried onions, sharp mustard ranch aioli on a grilled brioche bun.

Tavern United - Bell MTS Place	The Bacon Dog Burger	A sliced, grilled Chicago dog over a Signature smashed beef patty, bacon, chili, American Cheddar cheese, lettuce, tomato, mayo, sautéed onions, Elman's dill pickles, ketchup and mustard on a grilled brioche bun.
Tavern United - Garden City	The Honey Glazed Donut Burger	Two Signature smashed beef patties, cheddar cheese, shaved corned beef, red onions, and a battered onion ring layered between delicious, grilled honey glazed donuts.
Garbonzo's Pizza Pub - Polo Park	The Jalapeno Calzone Burger	Two Signature smashed beef patties, pepper Jack cheese, jalapeño cream cheese, crisp bacon, lettuce, tomato, ranch dressing, sautéed onions, Elman's dill pickles, ketchup and mustard wrapped in our handmade pizza dough topped with spicy, fried jalapeño poppers.
Garbonzo's Pizza Pub - U of W AnX	The Butternut Squash Burger (Vegetarian)	Grilled butternut squash, black bean and pumpkin seed patty with lettuce, cucumber, red onions, roasted garlic aioli and tomato thyme chutney on a grilled brioche bun.
Garbonzo's Pizza Pub - Health Sciences Centre (HSC)	The Decadent Chicken Burger	Our most popular pizza turned burger! Signature smashed beef patties, spicy chicken, bacon with tomato, lettuce and a blend of Cheddar and mozzarella cheeses drizzled with Frank's Red Hot and Alfredo sauce on our house made pizza bun.
Tony Roma's	TR's Sweet n Bold Epic Burger	Flavourful, flame grilled 100% Canadian ground beef patty, brushed with our house made 5 pepper sauce and topped with crisp bacon, grilled pineapple, creamy Havarti cheese, crunchy fried onions and fresh lettuce. Served on a tender home-style bun with mustard & mayonnaise. Served with house made Salt & Vinegar chippers.
Four Points Winnipeg South	The Big Dill	A 6 oz ground chuck and sausage patty on a house made sesame seed bun, topped with deep fried pickle slices, crispy pancetta, smack dab honey horseradish mustard, Bothwell mozzarella cheese, pickle brine aioli, homemade gherkin relish and dill pickle chips.
Roblin Grill	Mushroom & Swiss Beer Can Burger	7 oz juicy burger, stuffed with Garlic Mushrooms and Swiss Cheese. Topped with chipotle mayo, crisp lettuce, tomato, apple smoked bacon, ketchup & haystack onions.
Gus & Tony's at the park	Shrimply the Best, You'll Sea!	Our deliciously fluffed shrimp patty topped with our homemade shrimp cocktail sauce, crispy onions, tomato and lettuce, smoothed over with guacamole. Served on a fresh pretzel bun, lightly grilled and warmed to perfection with hand cut fries. Prepare to be Shrimpressed!
Chicago Joe's at the Victoria Inn	CJ's Perogy Burger	Back by popular demand!! No. Seriously. Every. Single. Day. One week a year only we serve our house made beef and pork patty topped with garlic mashed potatoes, savoury kielbasa, sauteed onions with melted cheddar cheese served on a grilled pretzel bun with crunchy dill pickles and garnished

		with crisp lettuce, fresh tomato and a dollop of sour cream.
Original Joe's Unicity	Joe-lapeno Popper Burger	Between the worlds softest potato bun lies a panko crusted jalapeno cream cheese popper that's nestled between American cheese and two fresh all-beef patties. Our house made chipotle mayo and pico de gallo adds additional mouthwatering flavour to our Joe-lapeno Popper Burger.
Kyu Slice	Mother Plucker	Our herb-battered fried whole boneless chicken thigh keeps this burger extra crispy and juicy. Lingonberry cream cheese and our special mustard blend uniquely compliment each other on a toasted brioche bun. All this is accompanied by Swiss cheese, roma tomatos, red onions and green leaf lettuce.
The Canadian Brewhouse Kenaston	The Taco Burger	Wrap your lips around this taco seasoned beef burger with spicy jalapeño cheese, onions, lettuce, tomato, guacamole, salsa, sour cream and crunchy Doritos! This is all served on a fresh brioche bun with your choice of golden fries, rice or side salad! We don't want to get jalapeño business, but you need to try this taco-licious burger!
Original Joe's St Vital	Joe Fusion	The Joe Fusion begins with our six ounce beef patty grilled and seasoned with toasted sesame seeds and a custom Chinese inspired spice blend, served on a toasty brioche bun with a wasabi aioli. Piled high with slow roasted house-made pulled pork, sautéed in a tangy sweet and sour sauce. As with traditional pulled pork, we topped ours with a fresh fusion take on coleslaw. Fresh green cabbage, crisp red peppers, shredded carrots, green onions and chopped sugar snap peas tossed in a zesty and flavorful ginger citrus sesame vinaigrette. Finished with a layer of crunchy steam fried noodles, and garnished with a yam chip.
Brazen Hall Kitchen & Brewery	The Krakow Burger	The Polish inspired Krakow Dragon burger has all of the legendary flavours expected including potato, sour cream, onion, cabbage as well as bacon ketchup, cheese with potato vodka to inspire the celebration of Le Burger Week... Bite Big!  Scallion Potato Bun Bacon Peach Ketchup Parsley Chive Sour Cream Potato Vodka Onion Aioli Pickled Red Cabbage Brazen Beef Patty Potato Sticks
Miss Browns	Coming Soon	Coming Soon
Cibo Waterfront Cafe	The BB + J	An 8oz brisket & chuck blend with a Barnhammer oatmeal stout bacon jam, pickled jalapeno & grana parmesan aioli, crispy banana peppers, lemon dressed arugula, potato scallion bun.
Kyu Bochi	Leonardo daPinchi	Ming's Bakery Cheese Bomb Bun, Paprika Spiced Ultra Crispy Soft Shell Crab, Spicy Thai Papaya Slaw, Torched Mozzarella, Green Leaf Lettuce, Manitoba Red Onions, Spicy Mayo, Honey Dijon Mustard

Kyu Grill	Lamborghini Mercy	Lamb & AAA Angus beef patty, beat cream cheese, kale, Thai basil pesto, mint tzatziki, red onion, breaded jalapeño popper on a pretzel bun.
La Roca	El Chapo	Beef & Chorizo patty server on a kaiser bun topped off with Homemade Guacamole, Habanero Cucumber sauce, Chipotle Aioli, Spanish Coleslaw, Pico de Gallo and Queso Fundido. Served with a side of fries.
Tapp's Neighbourhood Pub	Queso-Burger	Our homemade burger patty on a sesame seed bun dressed with a dollop of sour cream and salsa, a mini quesadilla stuffed with cheese and jalapenos, topped with green pepper and tomato slices then smothered in zesty queso cheese sauce and multicolored tortilla chips all to be speared with a pickled pepper.
Rudy's Eat & Drink	The Boiler Maker	House ground wagyu beef patty topped with whisky bacon & fig jam, fresh local arugula, truffle dressing, beer mustard aioli and cheese frico, all between a "Little Brown Jug 1919 Ale" beer bun.
Carbone Coal Fired Pizza - Downtown	The Gretchen Wieners	This burger is sooooo Fetch! With a SUPER lean turkey patty, because beef is gross! Smashed avocado, charred pineapple, beet relish, crisp iceberg lettuce, red onion, sriracha aioli, all served on a brioche bun that's filled with secrets and garnished with a super cute Italian wiener!
elephant and castle	The EC Lamb Burger	A homemade, hand pressed Lamb Burger resting between our very own Brioche bun. This tender patty sits under a Roasted Red Pepper Aioli and a Mint Pea Relish, topped with fresh Arugula and Red Onion. With these earthy sweet flavours, it's a flavor explosion in your mouth. You will appreciate why we decided to enter this burger. See you soon, bring a friend! (sides extra \$)
Prairie Ink restaurant and bakery	Coming Soon	Coming Soon
The Handsome Daughter	64 Grams of Pimento Cheese	Crispy Fried Chicken Thigh, Purple Cabbage Slaw, Hot Sauce and a Massive Smear of Pimento Cheese, on a Freshly Baked Biscuit
RockWood Urban Grill	RockBurger	Flavours abound in our RockBurger. 8oz beef patty with Bothwell Smoked Gouda and Maple bacon. Smothered in Jack Daniels Honey BBQ sauce and Roasted Garlic Sriracha Aioli. What really makes it unique is the Granville Island Raspberry Ale "Drunken Onions" with Triple Berry Compote. Completed with mix greens in a rustic bun toasted with garlic butter.
Le Garage	Le Garage Diesel Burger	Hand pressed chuck beef patty on a brioche bun, topped with house chips, beer battered cheese curds, stout beer cheese sauce, caramelized onion, our signature house gravy and bacon chutne
The Oakwood Cafe	La Svizzera (the burger)	An Italian feast on a burger. Our beef patty topped with our very own marinara sauce and Alfredo sauce, red onion, roasted red peppers, hot Italian sausage, Parmesan, cheddar between our potato scallion bun

		topped with a saucy meatball. Served with your choice of side
Blaze Restaurant and Lounge	Winnip-Egger Hottie	Jalapeño stuffed beef patty, bacon, onion & fennel jam, Bothwell green peppercorn cheese, creamy egg salad, spicy aioli, lettuce, brioche bun.
Bernstein's Deli	Coming Soon	Coming Soon
Shawarma Khan	The Khan Deluxe	Shawarma Khan's reputable beef, lamb & falafel patty topped with a sharp cheddar cheese and caramelized onions. A Middle Eastern slaw accompanied with pickled turnips and our signature garlic sauce spiced with a rich palak seasoning. All between a grilled herb and garlic flatbread.  *falafel (V) patty substitution available.
King + Bannatyne	Coming Soon	Coming Soon
Original Joes Kenaston	Smokey Bacon Burger	Two 3.3 Oz Beef patties, seasoned with Salt and Pepper on a soft Potato Bun, with two melted Jalapeno Monterey jack cheese slices and two bacon slices. Topped with homemade spicy bacon sauce, Lettuce, Tomatoes, Deep fried Onion Rings and Pickle.
Triple B's Restaurant Bar & Billiards	Coming Soon	Coming Soon
Santa Lucia Pizza	Coming Soon	Coming Soon
The Roost on Corydon	Coming Soon	Coming Soon
State and Main	Coming Soon	Coming Soon
Nite Hawk Cafe	The Great Canadian Maple Bacon Burger	House made 6+oz Certified Angus Beef burger topped with melted aged cheddar cheese, 2 strips of maple bacon & crispy onions served on a grilled brioche bun with house made maple chipotle chili aioli & mixed greens. Skewered with an extra slice of maple bacon!
Nobside Cafe at the St. Norbert Hotel	Coming Soon	Coming Soon
1958 Cafe	Megaloafasaurus	Grilled Pandesal Burger Style Bun loaded up with <ul style="list-style-type: none"> <li>- house sweet &amp; spicy relish</li> <li>- 2 Slices of our bacon wrapped meatloaf</li> <li>- salty ripple potato chips</li> <li>- caramelized sweet onion</li> <li>- smoked Gouda cheese</li> <li>- house cheeze sauce</li> </ul> And topped with a few Hawkins crispy cheezies and a Spanish fried egg
Stellas au CCFM	Coming Soon	Coming Soon
Confusion Corner Bar & Grill	Coming Soon	Coming Soon
Silver Heights Restaurant & Lounge	"PAPARAZZI"	Winnipeg... There is no other Superstar!! .....with jalapeno cream cheese, topped with honey candied bacon, shredded lettuce, tomato, Beef Eater Onion rings all on a toasted brioche bun. This baby is not Camera Shy!
Ichiban Japanese Steakhouse	Japanese Southern-Fried Soft-Shell Crab Burger	A crispy and crunchy southern-fried soft-shell crab patty dressed with spicy mayo, unagi sauce, tobiko, daikon, sweet cucumbers, and green leaf lettuce on a fresh sesame seed bun from Gunn's Bakery.  Served with Miso Soup.

		Upgrade to a Japanese Poutine or Sushi Nachos: +\$5.00
BROWNS SOCIALHOUSE Portage	The Cali Burger	Our Cali Burger comes with a 100% Canadian Beef Patty, topped with Smoked Bacon, Smashed Avocado, Jack Cheese, and a House-Made Chipotle Aioli with Crispy Tortilla Strips.
North Star Drive In	Give em something to TACO bout	Coming Soon
Smitty's Restaurant and Lounge	Coming Soon	Coming Soon
Boston Pizza Cityplace	Coming Soon	Coming Soon
Boston Pizza Taylor	Coming Soon	Coming Soon
Boston Pizza Kenaston	Coming Soon	Coming Soon
VG Restaurant	Coming Soon	Coming Soon
Agora Fine Food Market/Indulge Bistro	The Porchetta	A house-made veal, pork & beef patty, topped with house-made porchetta (stuffed with fresh basil, sage and rosemary), arugula gremolata and Pecorino Romano on a brioche bun.  *Price includes a choice of side.
The Beachcomber	Truffle & Cambozola Burger	A mix of ground veal, beef and pork with red wine & port braised Portobello mushrooms, Cambozola cheese, blueberry & balsamic ketchup and leaf lettuce on a truffle infused brioche bun topped with a cherry tomato.
Fusian Sushi	Yorkie Burger	A 1/2 Pound Certified Angus Ground Chuck Patty, Natural Swiss, Horseradish Crema, Glazed Onions, And Arugula on Fresh in House Baked Yorkshire Pudding. Topped with a Red Wine Jus. Served with our hand cut skinny fries.
Pete's Place	Yorkie Burger	A 1/2 Pound Certified Angus Ground Chuck Patty, Natural Swiss, Horseradish Crema, Glazed Onions, And Arugula on Fresh In House Baked Yorkshire Pudding. Topped with a Red Wine Jus. Served with our Hancut Cut Skinny Fries.
Smitty's Meadowood	Coming Soon	Coming Soon
Catch 22	The Double Deuce	Two in house patties in a toasted pretzel bun topped with a chilli mayo sauce, roasted mushrooms, bacon, mozzarella cheese, lettuce and tomato.
Clementine Café	Herb & Marrow	Beef and Bacon patty, roasted bone marrow, herb & Parmesan Aioli, herb salad, smoked mushroom relish, sesame milk bun.
Chop Steakhouse & Bar	Coming Soon	Coming Soon
Chosabi in the Exchnage	Coming Soon	Coming Soon
Chosabi on Pembina	Coming Soon	Coming Soon
Vicky's diner	Bourbon Burger	Tender beef, topped with our house made bourbon bacon jam, caramelized onions, provolone cheese and crisp lettuce. On a toasted glazed bun
Bar Italia	Tropic Thunder	Flame-broiled tandoori marinated chicken breast topped with habanero jack cheese, grilled pineapple, our signature BBQ sauce, arugula, and crispy tobacco onions served on a brioche bun.
Pony Corral Pier	Golden Boy Burger	GOLDEN BOY (1/2 LB) Pony's own fresh blend of certified angus beef chuck & brisket,

		hand-pressed patty, topped with bacon & cheese, mayo, lettuce, mustard, onion & chili. Served on a toasted brioche bun, and hand cut french fries.
The Tallest Poppy	Lamb Jam Thank You Ma'am	Lamb patty with herbed ricotta cheese, charred onion jam, arugula and cab merlot reduction on a brioche bun.
Pizzeria Gusto	The Vecchio Paese	Beef, veal, pork burger. Fontina cheese Crispy prosciutto Tomato Arugula Pickled eggplant Truffle aioli Peroni mustard.
9Below and Charlie burgers	3 in 1	2 homemade patties grilled, topped with chicken strips, double cheese, double bacon, lettuce, tomato, onion topped with a chipotle sauce. Served on a fresh bun.
Big Smoke Burger	The Smokehouse Pulled Pork Burger	Juicy beef patty topped with smoked cheddar cheese, hardwood smoked pulled pork, Smokey BBQ sauce and crispy onion strings.
Santa Lucia Pizza- North Main	The Golden Boy	Crispy, golden fried chicken breast topped with bacon, aged cheddar, lettuce, tomato and our house made honey dill sauce. Add fresh house cut fries and coleslaw for \$5.00
Hermanos South Osborne	Montevideo	Hermanos Montevideo burger, created exclusively for Le Burger Week is a delicious offering inspired by the Chivito.  From the hand-made fresh jalapeno and black sesame seed bun to the in-house made confit garlic and black pepper aioli, freshness is key to the flavour.  Add frisée lettuce, sliced tomatoes, crisp red onions, a boiled egg, and banana peppers to Hermanos own ground steak with thick Cabrera spiced bacon and you'll be begging us to make the Montevideo a feature menu item year-round.
Kristinas on Corydon	Tirokafteri Lamb Burger	A tasty potato & scallion bun, around our Greek seasoned lamb & beef patty, smoked Bothwell gouda cheese, grilled zucchini, fresh arugula & spicy tirokafteri spread (made with fire-roasted roma tomatoes, feta cheese, spicy chili & Greek oregano & sea salt).
The Merchant Kitchen	Mr. Umami	Korean Fried Beef Burger, House Kewpie Mayo, Kimchi, Pickled Red Onion & Cilantro on a Toasted Sesame Bun
Nicolino's Cucina Italiana	Coming Soon	Homemade beef burger with roasted red pepper mayo, arugula, pickled red onion, crispy pancetta, provolone & old cheddar on our fresh baked brioche bun.
The Pint Public House	The Manitoba Mac	Coming Soon
Taverna Rodos Restaurant & Lounge	The Rodos Burger	A massive 9oz patty spiked with fresh herbs & garlic, topped with fire roasted sweet red pepper, red onion, feta, leafy greens, and a thick spread of homemade tzatziki housed in a Rustic Bun.
deer + almond	ORANGE YOU GLAD YOU ORDERED THE BURGER!!!?!?	GET 'EM WHILE THEY ARE HOT!!!!

Passero	The Corleone	Crisp house Italian sausage, roasted tomato sauce, fresh mozzarella, giardiniera slaw, parmesan sauce served on a toasted sourdough ciabatta.
Shannons Irish Pub	Cinnamon Bun Burger	This Sweet & Savoury treat can be enjoyed at 7am or 11pm. Featuring a grilled cinnamon bun, that is baked fresh every morning at our bakery. Atop the sugary sticky bun is a stuffed grass-fed beef patty, that is loaded with all your breakfast favourites. Since no breakfast is complete without Stellas jam and this burger is no exception, you can save the top half of your cinnamon bun and turn it into dessert!

For more information regarding Le Burger Week, please visit [www.leburgerweek.com](http://www.leburgerweek.com)

**Press Inquiries:** Ashley Rosenberger / [ashley@rosepr.ca](mailto:ashley@rosepr.ca) / (514) 927-8347

