

The Real Beef Buddies Present



OCTOBURGERFEST

FANCIES

Patty Path

Put on a shirt with buttons, and maybe even wash your hair before going out to treat yo-self to some of Vancouver's most indulgent fancy burgers. Expect quality ingredients, unique composition, and elegant presentation. And eat them with at least one pinky finger up.

Don't forget to rate your burg here



1 Au Comptoir

Burger Maison Frites: house ground beef, caramelized onions, raclette (LUNCH ONLY!)

2 Five Sails

Five Sails Burger: Brioche bun, ground tenderloin, confit portobello mushroom, caramelized onion heirloom tomato, dijon mayonnaise and French fries (LUNCH ONLY)

3 Gotham Steakhouse

Gotham Bacon Cheddar Burger: hand-chopped Prime beef, aged white cheddar & bacon, lettuce and beefsteak tomato on French bun, served with fries or mixed local organic greens (LUNCH ONLY)

4 Hawksworth

Hawksworth Classic Burger: crispy bacon, onion ring, old cheddar

5 Per Se Social Corner

The Burger: 8oz in-house handground Blue Goose organic beef, fresh challah bun, melted fontina cheese, truffle aioli and syrah caramelized onions

6 Pourhouse

The Pourhouse Burger: 7oz dry-aged beef, confit pork belly, aged cheddar, caramelized onion, grainy mustard mayo, potato bun

7 The Victor

Brant Lake Wagyu Burger: caramelized onions, taleggio cheese, black truffle dressing

8 The Red Accordion

TRA Burger: Brandt lake wagyu ground chuck, mozza, havarti, sun-dried tomato and roasted garlic aioli, arugula, black pepper & maple bacon, beefsteak tomato, pickled red onion, brioche bun