

★ BURGERS ★ CRAFT BEERS ★ SHAKES ★ SIGNATURE COCKTAILS ★

BEST BURGER BAR

AMERICA'S FIRST DRY-AGED BURGER BAR

WELCOME

HERE'S WHY WE'RE THE "BEST"

UMAMI

Umami – (OOOO-MAMI) We'd like to introduce you to the Bold, Savory and Flavorful fifth taste known as Umami. At Best Burger Bar we're all about intensifying your taste buds by releasing some serious umami flavor blasts into our food. We use a proprietary blend of all natural Umami ingredients. Forget Sweet, Salty, Sour and Bitter. It's Umami time!!!

Learn more at www.umamiinfo.com

THE MAILLARD REACTION

Why we smash our burgers – The Maillard Reaction = High heat creates a series of organic reactions, resulting in a complex symphony of extra meaty flavors. It actually makes meat taste more "meaty".

DRY-AGED BEEF

Why do we dry age our All-Natural Certified Angus Beef? Dry Aging creates organic reactions and reduces moisture content in the beef which result in concentrated new beefy flavors.

GLUTEN FREE

All our sandwiches and burgers are available In the Grass. (On a bed of lettuce)

EVENTS

Book your private or corporate events at our bar, patio or café. Visit us online for more info to book private events. www.bestburgerbar.com

1/4 lb. DRY-AGED BURGERS

To maximize the dry-aged flavor we cook our burgers medium.

Substitute an organic all-natural Iggy's Brioche with any burger .79¢

BEST BURGER BASIC

Lettuce, Tomatoes, Onion 5.99 (add Cheese .59¢ – add Bacon 1.49)

THE "WHOPPAH" (Umami)

LTO, Pickles, House Umami Sauce 7.29 (add Cheese .59¢ – add Bacon 1.49)

BIG "TEX"

Bacon, Pepper Jack, BBQ Sauce, Onion Ring 7.79 (Umami Blast .79¢)

SWISS CHEESEBURGER (Umami)

Sliced Roasted Portobello Cap, Swiss Cheese, Garlic Aioli 8.99

THE BULLY BOY ROYALE (Mad Umami)

Black Truffle Foie Gras Mousse, Bully Boy Whiskey Bacon Cranberry Jam 13.99

LE BIG MAC (Umami)

Umami Sauce, Lettuce, Sliced Onion, American Cheese 7.29

SANDWICHES AND DOGS

PORTOBELLO SANDWICH (Vegetarian)

Havarti, Arugula, Tomato, Yellow Onion, Balsamic Glaze 7.79

BEST BEET VEGGIE BURGER (Umami)

Beets, Portobello, Black Beans, Pickled Carrots, Arugula, Umami Chipotle Mayo, Cashew Cheese 8.99

BEST CHIX SANDWICH (Umami)

Brined Chicken Breast, Cheddar, LTO, Honey Mustard, Umami Mayo 8.99 (add bacon 1.49)

BEST BRISKET HOT DOG

\$4.99

REUBEN DOG

Brisket Hot Dog, Swiss Cheese, House Kraut, House 1000 Island 6.49

DRY-AGED BEEF CHILI "SPEED" DOG

Dry-Aged Beef Chili, House Relish, Mustard, Onion, BBQ Sauce, Cheddar 9.99

FRESH SALADS

ROASTED BEET SALAD

Roasted Beets, Goat Cheese, Candied Walnuts, Mixed Greens, Balsamic Dressing 9.99

CAESAR SALAD

Garlic Thyme Croutons, Parmesan, Homemade Caesar Dressing 7.99

SIDE SALAD

Mixed Greens, Tomato, Cucumber, and Balsamic Vinaigrette 4.99

SIDES

CHICKEN WINGS

Honey Mustard Sauce OR Sweet Chili Garlic Side of Blue Cheese Dressing for Dipping 6 Piece 6.49 12 Piece 11.99

MANCHEGO CHEESE FRIES

House Made Manchego Cheese Wiz 5.99

TRADITIONAL POUTINE

Beef Gravy and Cheese Curds 5.99

FRENCH FRIES

2.79 (substitute side salad 4.99)

DRY-AGED BEEF CHILI CHEESE FRIES

8.49

ONION RINGS

3.99

PICKLED (IN HOUSE) VEGGIE PLATE

Beets, Carrots, Cauliflower, and Cucumber 2.99

DRY AGED BEEF CHILI

Cup / Bowl 2.99 / 4.99

KIDS MENU

KID BURGER

3.99 (add cheese .50¢)

PRESSED GRILLED CHEESE

3.99

MAC & CHEESE

3.99

COCKTAILS

BROTHER CLEVE – BEVERAGE DIRECTOR

NEGRONI

Brockmans Gin, MEM Assam Tea-Infused Campari, Noilly Prat Ambre Vermouth 13

AVIATION

Ford's Gin, Fresh Lemon, Maraschino, Crème de Violette 13

SIDEWALK CAFE

Brooklyn Lager, Wolfberger Amer Fleur de Joie (digestif) 9

HILLTOP

Tenure British Vodka, Ford's Gin, Beef Broth, Prickly Pear Syrup, Cocchi Americano, Fresh Lemon Juice, Bitters 13

FOGG CUTTER

Privateer Silver Rum, Plantation Original Dark Rum, Macchu Pisco, Calamansi Juice, Privateer Tiki Gin, Sesame Syrup, Tempus Fugit Creme de Noyaux 13

CHAIMAN LIBRE

Chairman's Reserve Spiced Rum, Fresh Lime Juice, Bitters, Coke 13

MAI TAI

Denizen rum, Combier, Orgeat, Fresh Lime Juice 13

BOOZESHAKES

PINK CADILLAC

Crème de Rose, White Crème de Cacao, Rose Syrup, Strawberry Ice Cream 13

WILD IRISH COFFEE

Glendalough Double Barrel Irish Whiskey / Egan's Single Malt Irish Whiskey, Coole Swan Irish Cream, Grind Espresso Liqueur, Coffee Ice Cream 13

VANILLA, CHOCOLATE, COFFEE, OR STRAWBERRY

5.99

LET NATE OR ALEX BOOZE IT UP 13

CLASSICS

STEAK HOUSE MANHATTAN

Bully Boy American Whiskey, BBB House Vermouth Blend, Aromatic Bitters 13

PLAYBOY'S DAIQUIRI

Bacardi 1909 Heritage, Lime Juice, Sesame Syrup 13

MONTE CARLO

Rittenhouse Rye, Benedictine, Aromatic Bitters 13

EL DIABLO

Del Maguey Vida, Lime Juice, Lejay Crème de Cassis, Ginger Ale 13

COSMOPOLITAN

Tenure British Vodka, BBB Citrus Blend, Housemade Cranberry/Orange Marmalade 13

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER, BAR OR COUNTER PERSON IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

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BEST BURGER BAR

AMERICA'S FIRST DRY-AGED BURGER BAR

BEER

WE FEATURE SIX ROTATING DRAFT LINES.
PLEASE ASK YOUR SERVER FOR A LIST OF WHAT'S ON TAP.

CANS

FOUNDERS ALL DAY IPA

Grand Rapids, MI Session IPA
12oz 4.70% 5

CISCO WHALES TALE PALE ALE

Nantucket, MA English Style Pale Ale
12oz 5.60% 6

SMUTTYNOSE FINESTKIND IPA

Hampton, NH American Style IPA
12oz 6.90% 6

CASTLE ISLAND CANDLEPIN

Norwood, MA Hoppy Session Ale
16oz 4.40% 7.50

WORMTOWN BE HOPPY IPA

Worcester, MA IPA 16oz 6.50% 10

BALLAST POINT GRAPEFRUIT SCULPIN

San Diego, CA IPA w/ Grapefruit
12oz 7.00% 8

STONEFACE IPA

Newington, NH IPA 12oz 7.20% 10

LORD HOBO, "GLORIOUS"

Woburn, MA American Pale Ale
16oz 6.50% 10

EXHIBIT "A" THE CAT'S MEOW

Framingham, MA American Style IPA
16oz 6.50% 9

RHINEGEIST TRUTH IPA

Cincinnati, OH AmIPA with trophops
12oz 7.20% 6.50

OTTER CREEK BACKSEAT BURNER

Middlebury, VT Juicy IPA
16oz 7.00% 9.50

PEAK THE JUICE PALE ALE

Portland, ME Dry Hopped Pale Ale
16oz 5.60% 10

BROOKLYN LAGER

Brooklyn, NY Vienna Style Lager
12oz 5.20% 6

NOTCH PILS

Salem, MA Czech Style Pils
12oz 4.00% 6

TWO ROADS NO LIMITS HEFEWEIZEN

Stratford, CT Hefeweizen
16oz 5.00% 7.50

NEWBURYPORT PLUM ISLAND BELGIAN WHITE

Newburyport, MA Belgian Style WitBier
12oz 5.40% 6

JACK'S ABBY, LEISURE TIME WHEAT

Framingham, MA Wheat Lager
12oz 4.80% 6

DOGFISH HEAD, SEAQUENCH ALE

Milton, DE Sour with lime
12oz 4.90% 7

RISING TIDE PISCES GOSE

Portland, ME Coriander & Seawater
16oz 3.60% 11

WHITE BIRCH BREWING, RASPBERRY BERLINER WEISSE

Hooksett, NH Raspberry Berliner
12oz 5.50% 6

EXHIBIT "A" GOODY TWO SHOES

Framingham, MA Kolsch 12oz 4.50% 8

FOOLPROOF RAINCLOUD ROBUST PORTER

Pawtucket, RI Porter w/ coffee & choc
12oz 5.40% 6

BOULDER BEER SHAKE CHOCOLATE

Boulder, CO AmerStyleChocPorter
12oz 5.90% 6

FARMER WILLIE'S GINGER SESSION BEER

Cape Cod, MA Craft Ginger Beer
12oz 4.50% 6

FAR FROM THE TREE NOVA

Salem, MA Local Apple and Hops
16oz 8.00% 10

DOWNEAST ORIGINAL

East Boston, MA Original Apple Cider
12oz 5.00% 8

DOWNEAST SEASONAL

East Boston, MA 12oz 5-6% 8

WINE LIST

Sparkling

ROTARI BRUT 11

Rose

DOMAINE DE PARIS 9

White

SEEKER 10
Sauvignon Blanc

BECKON 10
Chardonnay

BORG CONVENTI 9
Pinot Grigio

KUNG FU GIRL 7.5
Riesling

Red

PRIMARIUS 10
Pinot Noir

PASO CREEK 9
Merlot

SANTA JULIA RESERVA 8
Malbec

PENDULUM 10
Cabernet Sauvignon

BOOM BOOM 11
Syrah

SAVED 12
Red Blend