

★ BURGERS ★ CRAFT BEERS ★ SHAKES ★ SIGNATURE COCKTAILS ★

BEST BURGER BAR

WELCOME

HERE'S WHY WE'RE THE "BEST"

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 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) or on a gluten free bun for .99¢

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

AMERICA'S FIRST DRY-AGED BURGER BAR

1/4 lb. DRY-AGED BURGERS

Burgers are cooked medium to maximize flavor.

Sub - All Natural Iggy's Bun or Gluten Free Bun .99¢

BEST BURGER BASIC

Lettuce & Tomato 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

WAGYU BACON-NO-HATER

3 Wagyu Beef Patties, Double Cheddar, Double Bacon and Umami Aioli 12.99

SANDWICHES AND DOGS

1/2 LB. FRESH LOBSTER ROLL 19.99

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)

FILET-O-FISH Atlantic Cod, American Cheese,

Shredded Iceberg and House Tartar 7.99

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 Vinagrette 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 6.99

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

SWEET POTATO FRIES

with Raspberry Aioli or Maple Chipotle Aioli 7.99

ONION RINGS 3.99

PICKLED (IN HOUSE)

VEGGIE PLATE
Beets, Carrots, Cauliflower, and Cucumber 2.99

DRY AGED BEEF CHILI

Cup 2.99 / Bowl 4.99

KIDS MEALS

KID BURGER

with a Handful Of Fries 3.99 (add cheese .59¢)

PRESSED GRILLED CHEESE

with a Handful Of Fries 3.99

MAC & CHEESE 3.99

COCKTAILS

14

BROTHER CLEVE – BEVERAGE DIRECTOR

EAST ENDER

Cucumber Vodka, Lime Juice, Simple Syrup, Cucumber, Mint

MY DEAR MARILYN

Gin, Lemon Juice, Almond Orgeat, Strawberries

DIP AND TWIRL

Dark Rum, Pineapple Juice, Lime Juice, Almond Orgeat, Strawberries, Blackberries

SUMMER OLD FASHION

Pierre Ferrand Cognac, Bourbon, Demerara Sugar, Angostura Bitters, Grapefruit Bitters

MEZCAL NAKED AND FAMOUS

Mezcal, Lime Juice, Aperol, Yellow Chartreuse

THE TARGARYEN

Tequila, Lime Juice, St. Germain, Simple Syrup, Cucumber, Sriracha

GENIE ROY

Rye Whiskey, Lemon Juice, Honey Syrup, Sweet Vermouth, Red Wine Float

SUIT AND TIE

Scotch, Rye Whiskey, Sweet Vermouth, Benedictine, Angostura Bitters

BBB ICE TEA

Tequila, Dark Rum, Vodka, Bourbon, Lemon Juice, Orange Juice, Orange Bitters, Orange Curacao, Cola

ORANGE CRUSH

Orange Vodka, Orange Juice, Triple Sec, Simple Syrup

WICKED (EX) MARTINI

Espresso Vodka, Irish Cream, Coffee Liqueur, Crème de Cacao, Dark Chocolate

GRAPEFRUIT MULE

Irish Whisky, Grapefruit Juice, Lime Juice, Simple Syrup, Ginger Beer, Mint

MARGARITA FISH BOWL

(45oz - Serves Two or More) 29.50
Tequila, Blue Curacao, Lime Juice

FROZEN MARGARITA (16oz)

ROSÉ SLUSHIE (16oz)

BOOZESHAKES

CHOCOLATE

FUDGE CARAMEL

Chocolate Ice Cream, Dark Rum, Irish Cream, Creme de Cacao, Brownie Bits, Caramel

ORANGESICLE

Vanilla Ice Cream, Orange Vodka, Irish Cream, Orange Curacao, Orange Juice, Orange Crush, Orange Bitters

THE GREEN MONSTER

Vanilla Ice Cream, Irish Whisky, Creme de Menthe, Creme de Cacao, Green Syrup

PRETTY IN PINK

Strawberry Ice Cream, Vodka or Rum (Guests Choice), Strawberry Syrup, Irish Cream, Strawberries

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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

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 BLOOD ORANGE WHEAT

Framingham, MA Radler
16oz 4.0% 10

JACKS ABBY PEARLY WIT

Framingham, MA, Witbier
16oz 4.75% 10

WHITE BIRCH BREWING, RASPBERRY BERLINER WEISSE

Hooksett, NH Raspberry Berliner
12oz 5.50% 6

BAR HARBOR BLUEBERRY ALE

Maine, MA Fruit Ale 12oz 5.2% 7

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

21ST AMENDMENT DOWN TO EARTH

San Francisco, CA, Session IPA
12oz 4.4% 7

CITIZENS CIDER (Ginger Infused)

Burlington, VM, Cider 16oz 5.2% 10

ANDERSON VALLEY BRINEY MELON

Boonville, CA, Gose 12oz 4.2% 7

LEINENKUGEL SUMMER SHANDY

Chippewa Falls, WI, Shandy 12oz 4.2% 7

MIGHTY SQUIRREL MOCHA STOUT

Boston, MA, American Stout 12oz 6.70% 7

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

BORGO 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