

★ 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 (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

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, Umami Aioli 8.99

HANGOVER BURGER

Fried Egg, American Cheese, Bacon 8.99

LE BIG MAC (Umami) Umami Sauce, Pickles, Lettuce, Sliced Onion, American Cheese 7.29

WAGYU BACON-NO-HATER 3 Wagyu Beef Patties, Double Cheddar, Double Bacon and Umami Aioli 12.99

THE HUNGRY STUDENT Basic Burger with French Fries and a PBR Tall Boy Can 9.00

VEGGIE BURGERS 7.99

PORTOBELLO SANDWICH Havarti, Arugula, Tomato, Yellow Onion, Balsamic Glaze

BEST BEET VEGGIE BURGER (Umami)

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

THE FALAFEL BURGER House Chickpea Burger, Tzatziki, Lettuce, Tomato, Cucumbers

THE SAMOSA BURGER

Curry Aioli, Cucumbers, Pickled Carrots, Onion, Arugula, and Pepperjack Cheese

SWEET POTATO AND BLACK BEAN BURGER

topped with Portobello Mushroom, Cashew Cheese, Lettuce, Tomato and Umami Aioli

SANDWICHES AND DOGS

BEST CHIX SANDWICH (Umami)

Fried or Grilled Chicken Breast, Cheddar, LTO, Honey Mustard, Umami Aioli 8.99 (add bacon 1.49)

BBQ CHICKEN SANDWICH

Grilled Chicken, Bacon, Smoked Swiss, Lettuce, Tomato and BBQ Sauce 8.99

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

FRESH SALADS

add Grilled or Fried Chicken for \$3.99

ROASTED BEET SALAD

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

CAESAR SALAD Garlic Thyme Croutons, Parmesan, Homemade Caesar Dressing Small 5.99 Large 7.99

SIDE SALAD Mixed Greens, Tomato, Cucumber, and Balsamic Vinagrette Small 4.99 Large 6.99

SIDES

CHICKEN WINGS

Available with Honey Mustard Sauce, Sweet Chili Garlic, Buffalo, BBQ, Mango Teriyaki served with a side of Blue Cheese Dressing for Dipping 6 Piece 6.49 12 Piece 11.99

MANCHEGO CHEESE FRIES

House-made Manchego Cheese Sauce 6.99

TRADITIONAL POUTINE

Beef Gravy and Cheese Curds 5.99

FRENCH FRIES 2.79

DRY-AGED BEEF CHILI CHEESE FRIES 8.49

SWEET POTATO FRIES

with Raspberry Aioli or Maple Chipotle Aioli 4.99

ONION RINGS 3.99

TATER TOTS 5.49

TATER TOTS RANCH STYLE 5.99

PICKLED (IN HOUSE)

VEGGIE PLATE Beets, Carrots, Cauliflower, and Cucumber 2.99

DRY AGED BEEF CHILI

Cup 2.99 / Bowl 4.99

KIDS MEALS 3.99

KID BURGER

with a Handful of Fries (add cheese .59¢)

PRESSED GRILLED CHEESE

with a Handful of Fries

FRIED CHICKEN TENDERS

with a Handful of Fries and Honey Mustard

COCKTAILS

14

BROTHER CLEVE – BEVERAGE DIRECTOR
BAR MANAGER NATE COYLE

SONS OF LIBERTY

Pomegranate Tea Infused Vodka, Lime Juice, Simple Syrup, Cocchi Americano, Cocchi Barolo, Amontillado Sherry, Egg White, Lavender Bitters, Lavender Leaves

THE DOUBLE CHAMP

Coffee, Coffee Liqueur, Irish Whiskey, Creme de Cacao, Heavy Cream, Nutmeg, Mint

THE "JABRONI" NEGRONI

Rum or Gin, Cocchi Barolo, Campari, Coffee King Cube, Burnt Orange Peel

THE TIME STONE

Mezcal or Tequila, Lime Juice, Green Chartreuse, Agave Syrup Simple Syrup, Jalapeños, Pink Salt, Lime Twist

WINTER IS COMING

Gin, Muddled Blueberries, Cocchi Americano, Lemon Juice, Simple Syrup, Dry Curacao, Blue Curacao, Absinthe Spray, Silver Edible Glitter

FROZEN MARGARITA (16oz) SEASONAL 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

MR. MULE Vodka, Strawberry Basil Shrub, Lime Juice, Ginger Beer

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

RUM & CIDER Dark Rum, Hot Cider Apples w/ Cinnamon

MY DEAR MARIE Gin, Lemon Juice, Orgeat, Champagne Float, Strawberries, Mint

STAR CHILD Bourbon, Lemon, All Spice Dram, Spiced Pear Cordial, Egg White, Cardamon Bitters, Smoked Star Anise Pod

KILLING ME SOFTLY

Dark Rum, Lime Juice, Pineapple Juice Orgeat, Coconut Cream

GRILLOS COCKTAIL Vodka, Lime Juice, Simple Syrup, Grillos Pickle Brine, Tomatos, Basil, Smoked Rosemary

G-BABY Scotch, Bourbon, Honey, Lemon Juice, Ginger, Candied Ginger

BACON OLD FASHION

Rye, Angostura Bitters, Orange Bitters, Maple Syrup, Bacon, Burnt Orange Peel

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.

195 WASHINGTON STREET BROOKLINE, MA 02445 ★ BESTBURGERBAR.COM ★ 617.505.5320

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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.

IPA's

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

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
16oz 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% 10

RHINEGEIST TRUTH IPA

Cincinnati, OH AmIPA with trophops
12oz 7.20% 6.50

CAPTAIN LAWRENCE POWDER DREAMS IPA

Elmsford, NY 16oz 7.5% 11

DC BRAU ON THE WINGS OF ARMAGEDDON IMPERIAL ALE IPA

Washington, DC 12oz 9.2% 8

LONE PINE TESSELLATION DOUBLE IPA (Limit 2 per person)

Portland, ME 16oz 8.1% 10

LAGER/PILS

BROOKLYN LAGER

Brooklyn, NY Vienna Style Lager
16oz 5.20% 9

NOTCH PILS

Salem, MA Czech Style Pils
12oz 4.00% 6

TWO ROADS NO LIMITS HEFEWEIZEN

Stratford, CT Hefewiezen
16oz 5.00% 8

NEWBURYPORT PLUM ISLAND BELGIAN WHITE

Newburyport, MA Belgian Style WitBier
12oz 5.40% 6

SLUMBREW RAISING HELLES LAGER

Somerville, MA 16oz 5.8% 10

CIDERS

CITIZENS CIDER

(Ginger Infused) Burlington, VM Cider
16oz 5.2% 10

DOWNEAST ORIGINAL

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

KINGS HIGHWAY BEACH PARTY ROSE CIDER

Brooklyn, NY 12oz 6.2% 8

HAVOC MEAD ROOT OF ALL EVIL GINGER MEAD

Colchester, VT 16oz 6.9% 8

STOUTS/PORTERS

BOULDER BEER SHAKE CHOCOLATE

Boulder, CO AmerStyleChocPorter
12oz 5.90% 6

MIGHTY SQUIRREL MOCHA STOUT

Boston, MA Portland American Stout
12oz 6.70% 7

SOURS

ANDERSON VALLEY SEASONAL GOSE

Boonville, CA Gose 12oz 4.2% 7

LEINENKUGEL SEASONAL SHANDY

Chippewa Falls, WI Shandy
12oz 4.2% 7

JACK'S ABBY BLOOD ORANGE WHEAT

Framingham, MA Radler
16oz 4.0% 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

WINE LIST

Sparkling

ROTARI BRUT 11

Rose

DOMAINE DE PARIS 9

White

SEEKER 10
Sauvignon Blanc

BECKON 10
Chardonnay

BORGO CONVENTI 9
Pinot Grigio

Red

PRIMARIUS 10
Pinot Noir

PASO CREEK 9
Merlot

PENDULUM 10
Cabernet Sauvignon

SANTA JULIA RESERVA 8
Malbec