

"Best Burgers in Seattle"

Created by: Cityseeker

📍 10 Locations Bookmarked

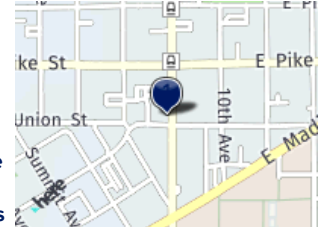


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8oz Burger & Company

"Whisky & Burger"

8oz Burger & Company is a gourmet burger joint with a difference! It uses organic brioche in all its buns, while the beef is of grass-fed cattle who are raised strictly on a natural diet. It also has a few gluten-free, vegetarian and vegan options on the menu. One of the most recommended options is the The Madison with fillings like herb aioli, thyme-infused truffle salt, ale roasted mushrooms, charred onions, watercress and cave aged Gruyère cheese. You can also savor items such as Pork Belly Kimchi, Fillet of Fish, Turkey Poutine and Wild Boar. The bar menu boasts 50 whiskey varieties, craft cocktails and draft beers.



📞 +1 206 466 5989

🌐 8ozburgerbarsea.com/

✉ info@8ozburgerandco.com

📍 1401 Broadway, Harvard Market, Seattle WA

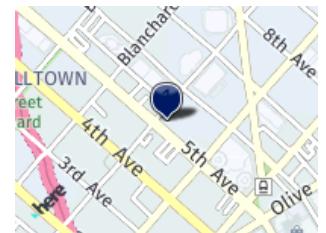


📷 by roland ©

Palace Kitchen

"Contemporary Cuisine"

Tom Douglas operates three of the most popular restaurants in the city, which are Dahlia Lounge, Etta's Seafood and the Palace Kitchen. Locals swarm to this dimly-lit spot with its incredible U-shaped bar. Appetizers include hazelnut-dusted calamari, roasted Manila clams and a good cheese selection. Delectable preparations of meat, chicken and fish grace the ever-changing entree list. Try the daily applewood grill selections and the locally famous Palace Burger Royale. Tom's desserts are renowned, especially the coconut cream pie and the chocolate torte. Happy hours are from 4:30p to 1a on most days.



📞 +1 206 448 2001

🌐 www.palacekitchen.com/

✉ palace@tomdouglas.com

📍 2030 Fifth Avenue, Seattle WA

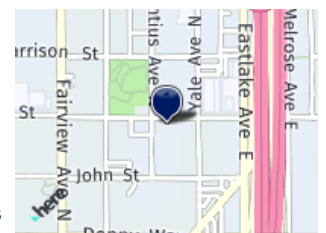


📷 by Fotorech ©

Lunchbox Laboratory

"Gourmet Burger Joint"

If your craving a burger, the Lunchbox Laboratory may be a good place to check out. With a selection of tasty appetizers and their house-special burgers, this is not a place to come to if you're on a diet. Bright and colorful, the place has a distinctive décor featuring the quirky lunch-boxes they're named after. Especially popular are the Sloppy Joe and Burger of the Gods. Don't miss out on their boozy milk-shakes, a special treat for the grown-ups. The Lunchbox Laboratory is a busy modern burger joint, offering up gourmet burgers with ingredients like blue cheese and truffle shavings; so they aren't cheap.



📞 +1 206 621 1090

🌐 lunchboxlaboratory.com/

✉ sarah@lunchboxlaboratory.com

📍 1253 Thomas Street, Seattle WA

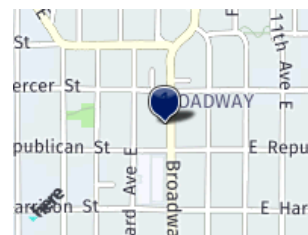


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Blue Moon Burgers

"Fresh Burger Recipes"

Blue Moon Burgers is a small chain of burger restaurants within Seattle. This Capitol Hill location is popular because it has vegetarian options besides the classic beef burger. Diners have the chance to create their own burger by choosing from different buns, patties, sauces, cheeses and toppings. Some of these options include falafel patty, Smoked Provolone cheese, roasted red pepper aioli sauce, blue moon brioche and cherry smoked bacon. You can also order one of their signature burgers like the spicy El Diablo Azul or The Blue Bayou with Cajun spices. The French fries are made from russet potatoes and go along well with the burgers, root beer floats and milkshakes.



+1 206 325 2000

bluemoonburgers.com/

bom@bluemoonburgers.com

523 Broadway East, Seattle WA

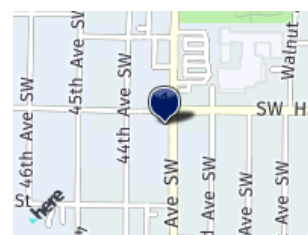


by Fotorech

The Swinery

"Traditional Meat Products"

The Swinery, a sustainable eatery and food shop, is extremely popular among meat-lovers in West Seattle. Focusing on sustainability, the shop sources its product from less than 300 miles (482 kilometers) away, buying from small local organic farmers. Using traditional techniques, this shop prides itself on using the whole animal and providing customers with hard to find cuts of meat. Find delicious steaks, sausages, pork chops and more to bring home for dinner or if you're not in the mood to cook, order one of their mouth-watering burgers or sandwiches.



+1 206 932 4211

www.westseattleswinery.com/

info@swinerymeats.com

3207 California Avenue Southwest, Seattle WA

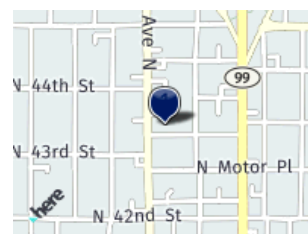


by RitaE

Uneeda Burger

"Local Burger Joint"

Uneeda Burger is a distinctive burger shack with a laid-back vibe. The cuisine includes burgers, sandwiches and shakes. The signature options from the menu featuring over a third of a pound of meat with generous toppings such as shallots, gruyere cheese, tempura lemons, charred peppers and onions. The ice-cream shakes and floats are preferred by many, though there is a decent wine list and few craft beers to complement your meal. Check website for details.



+1 206 547 2600

uneedaburger.com/

4302 Fremont Avenue North, Seattle WA

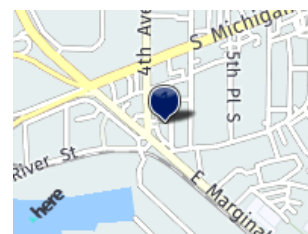


by jonathanvalencia5

Katsu Burger

"Japanese Burgers"

Katsu Burger, known for their Japanese-inspired American food, is a Georgetown favorite. The no-frills eatery has garnered rave reviews for their original burgers, sides, and drinks. The restaurant sets itself apart from the usual burger joints not just for the originality of the menu, but also the commitment to serving only all-natural meats sourced from the Pacific Northwest. Their iconic burgers are deep fried to perfection, so it's best to leave your diet at home. Favorites include the Ninja Deluxe, Godzilla Attack, and Wabi Wasabi. The infamous Mt. Fuji isn't for the faint of heart and features beef, pork, and chicken, American, Pepper Jack, and Cheddar cheeses, fried egg, bacon, wasabi, and Tonkatsu sauce. A side portion of their unique Nori fries are the perfect accompaniment to any meal and is perfectly washed down with a green tea milkshake or a kinako and black sesame milkshake.



+1 206 762 0752

www.katsuburger.com/

ninja@katsuburger.com

6538 4th Avenue South,

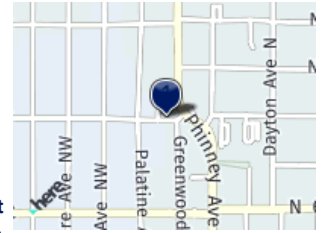


by TheGirlsNY

Red Mill Burgers

"Darn Good Burgers"

Red Robin isn't the only place to get gourmet burgers in the Pacific Northwest. This similarly named burger joint has been voted "Best Burger" by the readers of the Seattle Weekly. The reasons are obvious, big juicy patties, fresh buns and crisp lettuce, not to mention fair prices. At this chic Red Mill Burgers joint, try the rich Bacon Deluxe with Cheese, the Veggie Burger or the Chicken Burger. The thick milkshakes and malts are nothing to sneer at either.



+1 206 783 6362

www.redmillburgers.com/

312 North 67th Street, Seattle WA

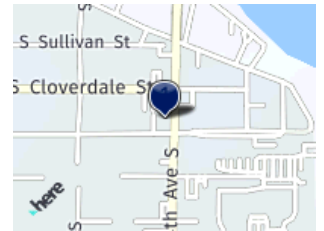


by Francis Bourguoin

Loretta's Northwester

"Burgers and Beer"

A bar with plenty of loud background music and a hip crowd, the burgers served here are the true highlight. Delicious might be an understatement for the menu which features mouth-watering options like the deluxe cheese burger, tavern burger, pork tenderloin, steak sandwich and more. The drinks are chilled and together the combination of liquor and food make for a great time. The venue leans towards the dive bar label with dim lighting and a loud crowd, though this very fact adds to the appeal of the place.



+1 206 327 9649

lorettasnorthwester.com/

8617 14th Avenue South, Between Cloverdale Street & Donovan Street, Seattle WA

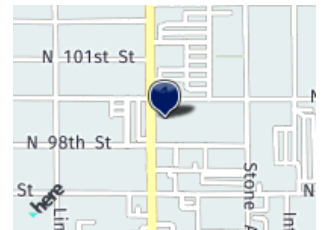


by kadluba

Burgermaster

"Family Burger Joint"

First opened in 1952 by Phil Jensen in the University of Washington area, Burgermaster has become a Seattle fixture over the years. Today the restaurant is still owned and operated by the Jensen family and has five locations in the greater Seattle area. Voted best burger, Burgermaster crafts all its cuisine using only fresh, quality ingredients like antibiotic and hormone free beef. This Aurora location features a traditional menu with burgers, shakes and fries as well as some unique dishes like their grilled crab and Swiss on sourdough.



+1 206 522 2044

www.burgermaster.biz/

9820 Aurora Avenue North, Seattle WA

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