

"Best Burgers in San Francisco"

Realizzata per : Cityseeker

📍 10 Posizioni indicati



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📞 +1 415 409 6120

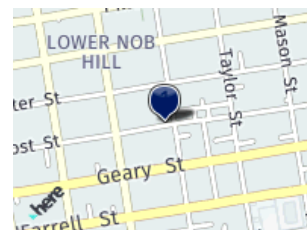
🌐 www.pearlsdeluxe.com/

📍 708 Post Street, San Francisco CA

Pearl's Deluxe Burgers

"Best Burger in the Tendernob"

San Francisco has plenty of burger joints scattered throughout the city, and this one is nestled on the corner of Post and Jones in the Tendernob. The burgers are delectable and diners have the option of choosing between bison burgers or sustainable Niman Ranch beef. They also serve real milkshakes, some wonderful garlic fries and hot dogs that rival some of the best in Chicago.



📷 by ashleyt ©

📞 +1 415 864 8643

🌐 www.nopasf.com

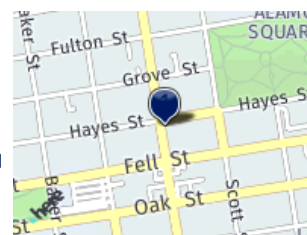
✉ info@nopasf.com

📍 560 Divisadero Street, At Hayes Street, San Francisco CA

Nopa

"Wine & Dine"

Nopa is a great place to get together and try out some of the finest wines from around the globe while enjoying an array of organic cuisine prepared in a wood-fire stove. The extensive wine list offers bottles from Italy, Spain, France, and Germany. The atmosphere is laid back and entertaining - you can eat at the bar and watch the chefs in action as they prepare food in the open kitchen. Be sure to try their famed grilled country pork chop!



📷 by Public Domain ©

📞 +1 415 296 4272

🌐 www.burger-bar.com/

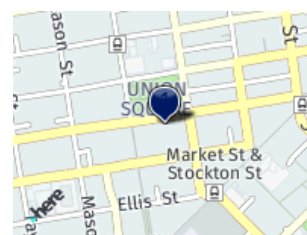
✉ info@burgerbarsf.com

📍 251 Geary Street, Macy's 6th Floor, San Francisco CA

Burger Bar

"Ultimate Burger Experience in Union Square"

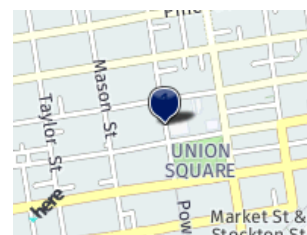
Renowned chef Hubert Keller has been in the culinary business for over 30 years and is famous for his restaurants Fleur de Lys, Fleur by Hubert Keller and Burger Bar. With four locations around the country, Burger Bar has been one of the most successful. Located on the 6th floor of Macy's in Union Square, the San Francisco location has a panoramic view with floor to ceiling windows, dim lighting and modern decor. The menu features an array of burger choices from kobe beef, salmon steak, to buffalo, with a gourmet variety of topping options, from truffle sauce to pickled green tomatoes.



Sears Fine Food

"Late Breakfast Anyone"

Sears Fine Food is a good option for breakfast till 3pm everyday for all the sleepyheads and also for the sheer joy of digging into Swedish pancakes with maple syrup and fresh whipped butter. If you are going there for breakfast, be prepared to queue up. Lunch and dinner menus are also appetizing and they have a great wine selection to go with it. Old school decor in the recently refurbished restaurant keeps the old world charm



intact and the staff add an extra dose of charm.

+1 415 986 0700

www.searsfinefood.com/

manager@searsfinefood.com

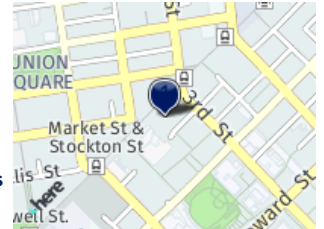
439 Powell Street, San Francisco CA



Super Duper Burgers

"Superb Duperb"

Super Duper Burgers has locations all over the bay area and this one located on Market St. is the original. Inside the kitchen, the chefs prepare 100% humanely raised, vegetarian fed beef, where most of the ingredients are sourced from within Northern California. In the case of the shakes and buns, the former comes from Straus Family Creamery while the latter arrives from a local San Francisco baker; needless to say everything is fresh. For those who don't eat red meat, SD still has chicken and veggie options. Add some garlic fries to your burger then top your meal off with a Cookies & Cream shake, it doesn't get any better.



+1 415 538 3437

www.superduperburgers.com/location/downtown/

info@superdupersf.com

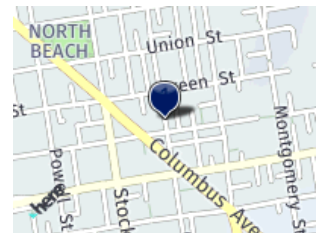
721 Market Street, San Francisco CA



Mo's Gourmet Hamburgers

"Upscale Burgers"

There may be a picture of The Three Stooges on the wall, but the burgers here are serious business. They are big, juicy and cooked to order with toppings that include the classics like cheese, mushroom, and jalapeno pepper. The fries are great, too, crunchy and served in quantity by a counter staff that knows its way around a grill and a clientèle made up of tourists and locals. The place is still laid out like the ice cream parlor it used to be, making the small space more utilitarian than cozy, but the food, including deer and buffalo burgers as well as chicken kabobs, is terrific, so who cares?



+1 415 788 3779

mosgrill.com/north_beach/hours_and_location.html

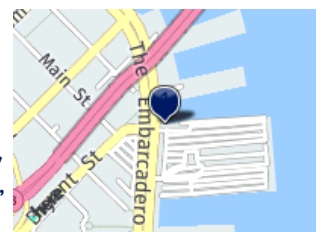
1322 Grant Avenue, San Francisco CA



Red's Java House

"Burgers & Beer"

Red's Java House is a modest burger-shack that sits right on the bay at Pier 30. It has been serving San Francisco locals since 1923 and has rarely given a reason to complain. With its typical American fare of burgers, fries, hot dogs and beer and the view of the bay, this place has been a super hit among one and all. They are particularly known for the burgers, which are served on sourdough bread and only come with pickles, mustard and onion as toppings (don't worry there's ketchup on the tables.)



+1 415 777 5626

www.redsjavahouse.com/index2.php

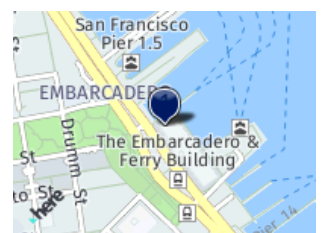
Bryant Street, 30 Pier, San Francisco CA




Gott's Roadside

"Automatic Refreshments!"

Want to try the best hamburgers in San Francisco? Then, check out this upscale diner in the Ferry Building and choose from seven mouth-watering burgers. It also serves soups, salads, French fries, onion rings, milkshakes, sandwiches and incredible soda floats. Must-haves include the Bacon Cheeseburger, Chinese Chicken Salad and Sweet Potato Fries. So, if you are visiting San Francisco, do not miss out on this sumptuous diner fare.



by Steven Damron

 +1 415 318 3423

 gotts.com/locations/

 The Embarcadero, 1 Ferry Building,
Space #6, San Francisco CA

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