

The Burger - Reinvented

We had to face it, the owner, general manager, food and beverage manager, executive chef and most of our staff were crazy about burgers. Beef burgers, turkey burgers, garden burgers, mushroom burgers, you name it they'd eat it.

But we all lamented the difficulty in getting a good burger that's a full and healthy meal. Then we talked to our guests, and they said the same thing. It's a bad choice out there between fast food and chain restaurant mediocrity or overcooked and overpriced hotel fare.

So we decided it was high time to change all that.

The gauntlet was thrown down to both our purveyors and in-house culinary team that we would settle for nothing less than the best all-around burger platters in Austin. And they had to be made from the finest and most wholesome ingredients. Week after week one supplier after another made their pitches, and products were scrutinized all the way down to how the grass is grown in their pastures. In the meantime, our chefs prepared sample after sample to be taste-tested by an ever more demanding panel of burger connoisseurs.

After many months, we think we got it right – both the art and science of the burger – reinvented. You'll appreciate the science in the thoughtful selection of all-natural beef, two alternate premium-grade low-fat Natural or meat-free burgers, and a broad range of toppings and breads sourced from our finest purveyors.

But the art of the burger...that's to live for. From our secret spices and proprietary cooking methods to the delicious sides that accompany your platter, you'll see how seriously we take our burgers.

Try one of the chef's musically-inspired Specialty Burger combinations, or get creative and customize the experience with over 12,000 "Build Your Own Burger" choices.

And because neither man nor woman can live by bread or burger alone, consider complementing your meal with one of our carefully selected beer or wine pairings.

Please relax, and enjoy. Your feedback and input are always welcomed and we're glad you've pulled up here.

Sincerely,

Allan Reagan
Managing Director

Tony Sahyoun
General Manager

Joseph Zachritz
Food & Beverage Director

Duane Davis
Burgermeister

Getting With The Program

There are two ways to enjoy our signature burger platters:

- Select one of our six chef-recommended Specialty Burgers
- Custom “Build Your Own Burger”

Each “Build Your Own Burger” creation has a choice of: half pound U.S.D.A. Certified All-Natural Black Angus beef burger cooked to order, a half pound turkey burger, or a Morningstar™ Vegan Griller.

All burger platters are served with your choice of one of the following: our lightly seasoned hand-battered fries, onion rings, combination of fries **and** onion rings, or fresh fruit.

You may also add one trip to our salad bar for \$3.

Every burger is also served with lettuce, tomato, and red onion – if you prefer to omit any of these, please inform your server.

All burger selections are served with the following condiments delivered to your table:

- Mayonnaise
- Spicy mustard
- Chipotle mayonnaise
- Pesto mayonnaise
- BBQ sauce
- Ketchup
- Pickle relish
- Vegetable relish

Specialty Burgers

9.50

All Chef-recommended specialty burgers are served with half pound U.S.D.A. Certified All-Natural Black Angus beef patty or Morningstar™ Vegan Griller on a square sourdough bun. Please no substitutions for ingredients on specialty burgers, but creative types have free rein to “Build Your Own Burger” with over 12,000 custom burger combos in the next section.

Tejano – Pepper-jack cheese, grilled onions, and jalapeños.

Suggested beverage pairings:

Beer:	Corona™	4.5
Wine:	Terra d’ Oro Zinfandel	11

Rock & Roll – Bacon, sautéed mushrooms, and cheddar.

Suggested beverage pairings:

Beer:	Bud Light™	3.5
Wine:	Trinity Oaks Merlot	6.5

Country – BBQ sauce, cheddar, bacon, and grilled onions.

Suggested beverage pairings:

Beer:	Shiner™ Bock	4.5
Wine:	Llano Estacado Cabernet	8

Blues – Grilled mushrooms and onions with bleu cheese.

Suggested beverage pairings:

Beer:	Pilsner Urquell™	4.5
Wine:	Trinity Oaks Chardonnay	6.5

Alternative (VG) – Morningstar™ Vegan Griller with olive *tapenade*, sprouts, and Follow Your Heart™ vegan cheese.

Suggested beverage pairings:

Beer:	O’Doul’s™	3.5
Wine:	Montevina White Zinfandel	6.5

Hip Hop – Hot sauce, banana peppers, American cheese.

Suggested beverage pairings:

Beer:	Miller Genuine Draft™	3.5
Wine:	Reynolds Petit Shiraz	7.5

Build Your Own Burger

9.50

(You could eat a burger here every day for over 30 years and never have the same meal twice)

1. Choose your preferred type of "burger":
 - U.S.D.A. Certified All-Natural Black Angus half pound beef
 - Half pound turkey burger
 - Morningstar™ Vegan Griller

2. Choose any two of the following toppings:
 - Swiss cheese
 - American cheese
 - Cheddar cheese
 - Bleu cheese
 - Soy cheese
 - Pepper-Jack cheese
 - Banana peppers
 - Homemade hummus
 - Grilled onions
 - Grilled pineapple
 - Country bacon
 - Sprouts
 - Sautéed mushrooms
 - Sliced avocado
 - Jalapeños
 - Olive *tapenade*

(Add additional items from the above list for \$.50 each.)

3. Select your bread:
 - Square toasted sourdough bun
 - Toasted whole wheat bun
 - Toasted sesame bun
 - Texas toast

VG = vegan alternative

***All burger patty weights are prior to cooking.**

Complete Wine List

Sparkling	Glass	Bottle
Freixenet Cordon Negro Brut (Spain)		24

White	Glass	Bottle
Trinity Oaks Chardonnay (California)	6.5	24
Reynolds Chardonnay (New South Wales, Australia)	7.5	27
Fall Creek Chardonnay (Texas)	6.5	26
Becker Viognier (Texas)	7.5	32
Montes Reserva Chardonnay (Colchagua, Chile)	7.5	32
Nobilo Sauvignon Blanc (New Zealand)	6.5	36
Estancia Pino Grigio (California)	7	29
Kendall Jackson Vintner's Reserve Chardonnay (Cal.)	7.5	39
Benzinger Sauvignon Blanc (Sonoma, California)	6.5	36

Red	Glass	Bottle
Trinity Oaks Cabernet Sauvignon (California)	6.5	24
Montes Reserva Cabernet Sauvignon (Colchagua, Chile)	7.5	32
Trinity Oaks Merlot (California)	6.5	24
Trinity Oaks Pinot Noir (California)	6.5	24
Terra d' Oro Zinfandel (Amador, California)	11	44
Reynolds Petit Shiraz (New South Wales, Australia)	7.5	28
Llano Estacado Cabernet (Texas)	8	27

Blush	Glass	Bottle
Montevina White Zinfandel (Amador, California)	6.5	24

Complete Beer List

Draught (pints)

Bud Light™	3.5
Ziegenbock™	3.5

Bottled

American Premiums

Budweiser™	3.5
Bud Light™	3.5
Coors Light™	3.5

Michelob Ultra™	3.5
Miller Genuine Draft™	3.5
Miller Lite™	3.5

Imports

Amstel light™	4.5
Corona Extra™	4.5
Fosters™	4.5
Guinness Draught™	4.5

Heineken™	4.5
Heineken Premium Light™	4.5
Pilsner Urquell™	4.5
Stella Artois™	4.5

Craft

Sam Adams Boston Lager™	4.5
Sierra Nevada Pale Ale™	4.5
Shiner Bock™	4.5

Non Alcoholic

O'Doul's™	3.5
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Other Beverages

	SM	LG
Orange juice	3.5	4.5
Cranberry juice	3	4
Apple juice	3	4
Soft drinks		2

Milk	2.5
Silk™ (soy milk)	2.5
Starbucks™ coffee	3
Tazo™ hot tea	2

