

SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS BY AUTHOR MARIA DESIDERATA MONTANA

Top 10 Cheeseburgers



Top 10 Cheeseburgers for National Cheeseburger Day on September 18th

Foodies nationwide are anticipating September 18th, because everyone loves a great cheeseburger. For National Cheeseburger Day, here is a spotlight on 10 Cheeseburgers to delight your taste buds and get you out to celebrate Cheeseburger Day.

If Angus is your thing, there are two Angus burgers you definitely want to try out. There is the Beach Burger at [Pacific Beach Shore Club](#), and the Uptown Burger at [Uptown Tavern](#). The Beach Burger features an Angus patty with gouda cheese, roasted red peppers and some amazing caramelized onions. This burger is topped off with PB Shore Club's special house sauce, all on a house-toasted brioche bun. Bacon and avocado are optional and recommended. The Uptown Burger at Uptown Tavern is an Angus patty, with a "to-die-for" aioli sauce, fresh tomato, bibb lettuce, smoked cheddar cheese and caramelized onions. They top this burger with Adahber's house pickles and homemade ketchup for an extra treat.

If you are a bison burger fan, [Backyard Kitchen & Tap](#)'s Free Range Bison Burger will not fail you. This burger is a winner with an amazing basil aioli that brings it into the stratosphere of burger delight. Topped with, Shaft blue cheese tomato and arugula this burger takes you to heaven on a brioche bun.

There are two burgers for bleu cheeseburger fans. You will adore the Black & Bleu Burger at [barleymash](#). This blackened beef patty is crowned with bleu cheese, and in true barleymash fashion, whiskey-caramelized onions and ale-aioli. Delightful strips of applewood-smoked bacon sit on top.

Another burger for the bleu cheese lovers is the Blue Burger at [Union Kitchen & Tap Gaslamp](#), which features Brandt Beef, house-made shaft bleu cheese dressing, beefsteak

tomato, bacon and garlic aioli. You also must try the Union Burger at the other Union Kitchen location, [Union Kitchen & Tap](#)

[Encinitas](#) which also features Brandt Beef, bacon, a special tomato jam, New York white cheddar and if you like, they'll throw a fried egg on top.

For those who enjoy their burgers spicy, there is [Brazen BBQ's](#) Smokin' Jalapeño Burger. This burger has fried jalapeños to give it a unique kick, plus B.R.A.G. BBQ sauce and cheddar cheese to definitely get your taste buds jumping.

The City Kitchen Burger at [True North Tavern](#) is a delectable 8 oz. ground, prime chuck burger patty with white cheddar, lettuce, tomato, shaved red onion and True North Tavern's special house made burger sauce. Nirvana.

If you like trying innovative burger cuisine, these last two burgers will interest you the most. There is the [Tavern's](#) Pretzel Burger which starts with an 8 oz. all natural beef patty, then piles on the aged cheddar, three cheese blend, shredded lettuce, tomato, red onion and hammer sauce.

And finally, something for the out-of-the-box burger fans-[Brian's 24](#) Peanut Butter Burger! The only warning is that you "do not be afraid." Open wide for this half-pound burger patty topped with peanut butter, bacon and American cheese.

There's no better time to enjoy a juicy, tender burger than for National Burger Day. Go out and indulge in some of San Diego's best patties!

COMMENTS ARE CLOSED.
