

\$6 BURGERS

These are unique, prix fixe burgers available only during Burger Week! Dig in and support your hard-working local chefs, line cooks, wait staff and preppers. These selected independent restaurants make Halifax taste great.

2 Doors Down \$6

Featuring house-ground chuck, brisket and short rib with special sides menu: **The Old School Cheeseburger** Housemade cheese slice, Kosher dills and the burger works. **The Dragon Burger** Red dragon sauce, kimchi coleslaw, Dutchman's Dragon's Growl spread and cilantro mayo with sides to add to your order. 1533 Barrington Street

Ace Burger Company \$6

The Drunken Devil Beef patty, Devil's Cut bourbon onions, smoked cheddar, pickled mayo and iceberg lettuce. 2605 Agricola Street

Ardmore Tea Room \$6

Doughnut Burger Maple sausage patty, fried egg, American cheese, tomato, spicy mayo and doughnut bun. 6499 Quinpool Road

Athens Restaurant \$6

A quarter-pound lamb burger with tzatziki, fried onion and tomato. 6273 Quinpool Road

The Auction House \$6

El Pastor Burger One hundred percent all-pork burger topped with Swiss cheese, grilled pineapple, cured onions and house-made black bean spread. 1726 Argyle Street

Brewsters \$6

The Earth & Turf Burger One hundred percent all-beef patty topped with mushroom duxelle, caramelized onions, sautéed mushrooms and melted Swiss cheese. Served with fresh lettuce, tomatoes and red onion. 961 Bedford Highway

British Bulldog Gastropub \$6

Certified Angus beef patty, pimento cheese, bacon, pickled red onions, roasted garlic aioli, English-style crisps, lettuce and tomato on a toasted sesame seed bun. 920 Cole Harbour Road

Bubba Ray's \$6

Bubba Ray's Baconlicious Burger Our house-made burgers are shaped differently than most—

we think they taste better that way. A six-ounce patty topped with bacon, cheese, mayo, lettuce, tomato, pickle and onion. Add a basket of fries for \$2.99. 5650 Spring Garden Road 7071 Bayers Road 1717 Bedford Highway

Canvas Resto Lounge \$6

Canvas Cheese Burger Ground local brisket on a toasted bun, cheddar cheese, lettuce, tomato, house-made pickles and chef's burger sauce. 1583 Brunswick Street

Celtic Corner Public House \$6

Famous Trio Burger Eight-ounce certified Angus burger with bacon and cheddar cheese—the perfect trio. 69 Alderney Drive

Chef's Menu \$6

Prosciutto Portobello Burger Thick slices of sautéed portobello mushrooms, crispy fried prosciutto and provolone cheese stacked on a beef patty with garlic aioli and drizzled with a balsamic reduction. 518 Sackville Drive

The Chickenburger \$6

The Big Jack Named after our founder Jack Innes, this burger is a hand-breaded buttermilk ranch chicken burger topped with Montreal smoked meat, deep fried pickle chips, spicy dijon mustard and finished off with bacon jam. 1531 Bedford Highway

Clay West Bar And Grill \$6

The Cuban A half-pound hand-pressed burger topped with swiss cheese, smoked ham, 12-hour slow-braised pork shoulder, sliced pickle and mustard-mayo on a 24 Carrot Bakery kaiser. 120 Susie Lake Crescent #12

Darrell's Restaurant \$6

Peanut Butter Burger Certified Angus beef topped with whole cheddar, crisp bacon, lettuce, tomato, fresh condiments and that "stick to the roof of your mouth" crunchy PB sensation wrapped in a warmed, seeded kaiser! 5576 Fenwick Street

with cucumber, pickled sliced carrot and daikon, cilantro and house-made sriracha mayonnaise. 1701 Barrington Street 1551 South Park Street

Jenny's Place \$6

Certified six-ounce Angus beef a top of a kaiser bun. Comes with fried onions, lettuce, tomato, cheese, bacon and pickle. 6211 Lady Hammond Road

Johnny K's Authentic Donairs \$6

Donair Burger Thinly sliced Prince Edward Island beef shaved from our handmade donair, topped with freshly chopped tomatoes, onions and sweet donair sauce. 5246 Blowers Street

Kempsters \$6

Mexican Burger One hundred percent all-beef burger topped with red and green peppers, salsa, guacamole, jalapeños and iceberg lettuce. 3644 Kempt Road

Krave Burger \$6

Bacon Jam Cheeseburger Seared grass-fed beef patty with bacon jam, cheddar cheese, pickles and Krave sauce on a butter-toasted bun. 5680 Spring Garden Road

Le Bistro By Liz \$6

Crispy Haddock Burger Fresh Nova Scotia haddock in a panko crust topped with sharp cheddar, lettuce, plum tomato, red onion and a house-made tartar sauce on a whole wheat oat-flecked kaiser roll. 1333 South Park Street

Lion's Head Tavern \$6

Reuben Burger Our house beef burger, topped with Montreal smoked meat, Swiss cheese, pickles, sauerkraut and sweet and spicy mustard. 3081 Robie Street

The Loose Cannon \$6

Cannon Burger Ground chuck seasoned to perfection, garnished with mayo, tomato, lettuce and a pickle. Served on a fresh kaiser. Simple but so good. 1566 Argyle Street

Maxwell's Plum \$6

Maxwell's Burger Platter Maxwell's half-pound signature burger patty served on a sesame-seed bun with romaine lettuce, red onion and a thick slice of ripe tomato. Served with fresh-cut fries. 1600 Grafton Street

Mezza Lebanese Kitchen \$6

Chicken Shawarma Burger Rotisserie-roasted, thinly sliced all-white chicken, topped with lettuce, tomatoes, pickles and house-made pickled turnips with our signature garlic sauce. 1558 Barrington Street

Off The Grill \$6

BBQ Chicken Burger Three ounces of fresh oven-baked chicken, splashed with bold Memphis BBQ sauce, layered with our crunchy coleslaw and topped with crunchy onion rings, all served on a potato scallion bun. 392 Pleasant Street

Parkside Pub \$6

Farm-raised local beef, 16-hour slow-cooked brisket in our Tennessee smokers, topped with in-house smoky bourbon BBQ sauce, jalapeño havarti cheese, crispy fried onions and tomato chutney. 14 Highfield Park Drive

Redwood \$6

RW Burger One hundred percent all-beef burger topped with goat cheese, caramelized onions and arugula. 30 Fairfax Drive

Relish Gourmet Burgers \$6

Chips And Dip Burger Angus beef or vegetarian patty stacked with hand-cut chips, house-made chip dip, lettuce, tomato, our roasted garlic mayo and hand-made relish. 6024 Quinpool Road 507B Larry Utek Boulevard second floor over ferry terminal

Riverside \$6

Poutine Burger One hundred percent all-beef burger topped with cheese curds and homemade gravy. 1552 Bedford Highway

Robie Street Station \$6

The Robie St. Breakfast Burger Pork patty, hash brown, fried egg and tomato served on our house-made butter-bathed biscuit. 2394 Robie Street

Rockbottom Brewpub \$6

Rockbottom Burger Our fresh-ground beef patty topped with lettuce, tomato, onion, pickle, mustard, relish, mayo and ketchup. 5686 Spring Garden Road

The Stubborn Goat Gastropub \$6

Beef "Burg-Uignon" Slider Our house-made version of the classic beef bourguignon with roasted garlic aioli, mushroom and pearl onion jus, truffled pomme frites, house pickle and mozza on an

Oulton's beef patty. Add an extra slider for \$4. 1579 Grafton Street

Sunnyside \$6

Chili Cheese Burger One hundred percent all-beef burger topped with homemade chili and melted cheddar cheese. 1552 Bedford Highway

Temple Bar \$6

Greek Lamb Slider Nova Scotia ground lamb and braised shoulder, tzatziki, Valley feta, roasted bell peppers, sundried tomato aioli and kalamata olives. 1533 Barrington Street

True North Diner \$6

Blue Bacon Jam Burger One hundred percent all-beef burger topped with homemade blueberry bacon jam, maple-infused cheese curds and garlic mayo. Bedford Place Mall 1658 Bedford Highway

The Wooden Monkey \$6

Mexican Blackbean Burger With rice and organic roasted corn, crusted in organic blue corn chips on a housemade bolillo bun (traditional Mexican bread) with chunky guac, chipotle salsa, and nutritional yeast cheese sauce. 1707 Grafton Street 88 Alderney Drive second floor over ferry terminal

Your Father's Moustache \$6

One hundred percent pure beef patty served on a fresh kaiser with lettuce, tomato, onion and pickle. 5686 Spring Garden Road



OFFICIAL BEER OF BURGER WEEK

Hop City beer specials available at various locations!

MEDIA SPONSORS



FEED NOVA SCOTIA BURGERS

These participating restaurants offer unique specialty burgers and will donate a portion of each burger sale to Feed Nova Scotia.

The Argyle Bar And Grill \$9

Jalapeño Popper Burger Beer-battered cream-cheese-stuffed jalapeños, avocado, lettuce, tomato, onion, chipotle mayo, Oulton's beef and monterey jack cheese. 1575 Argyle Street \$1 donation

The Armview \$13

Molé Chicken Burger Molé-coated, hand-pressed chicken patty with shaved lettuce, fresh jalapeño and corn pico de gallo & queso fresco. Tortilla seared on the grill with cilantro lime yogurt dipper to help with the heat! 7156 Chebucto Road \$1 donation

Baton Rouge \$16

Black Tie Burger Blackened Cajun-seasoned beef patty on a bamboo-charcoal black bun. With white cheddar and white Swiss cheese, topped with crisp bacon and white onion. Served with BR fries. 1877 Hollis Street \$2 donation

Battery Park \$15

The Canuck Battered fried chicken tossed in foie gras maple syrup with Ciro's four-month aged asiago bitter greens, Oulton's bacon, house-made buns using North Brewing's spent grain topped with black truffle mayo. 62 Ochterloney Street \$2 donation

BOOMBurger \$7.99

The Firecracker Burger Three-and-a-half ounces of fresh beef, sriracha mayo, grilled onions, smoked bacon, Cows' aged cheddar, mayo, lettuce and tomatoes. 64 Dellridge Lane \$1 donation

The Bicycle Thief \$20

The Infamous BT Housemade Chopped Tenderloin Burger Double-smoked bacon, caramelized onions, very old cheddar cheese, lettuce and tomato with sea-salted hand-cut fries. 1475 Lower Water Street \$5 donation

#HFxBURGERWEEK
burgerweek.co

Chives Canadian Bistro \$18

Caramelized Onion & Aged Cheddar Stuffed Barbecue B.L.T. Burger Eight-ounce hand-ground PEI beef patty, Bavarian smokehouse bacon, chorizo barbecue sauce, lettuce, tomato and dijonaise. Served with steakhouse roasties, coleslaw and truffle aioli. 1537 Barrington Street \$1 donation

Dee Dee's Ice Cream \$7

The Fiesta Burger Roasted sweet potato, black bean, jalapeño, lime and cilantro patty. Served on homemade burger bun with tomato, lettuce and roasted garlic mayo. 5668 Cornwallis Street \$1 donation

Dhaba Casual Fine Dining \$12

Grilled Tandoori Chicken Burger Seasoned Halal chicken breast, served on naan with special yogurt-chilli sauce, lettuce, cucumber and caramelized red onions. Served with masala fries or channa salad. 8 Oland Crescent \$2 donation

Durty Nelly's Irish Pub \$8

The Quarter Pound Classic Withrow Farm's local beef, fried onions and shrooms, cheddar cheese, pickles, garlic mayo and grainy mustard, on a sesame seed bun. No side. 5221 Sackville Street \$1 donation

Elle's Bistro \$8.95

Jalapeño Beer Cheeseburger Stout marinated local beef, jalapeños, onion ring, stout-candied bacon topped with a velvety IPA cheese sauce. 1678 Barrington Street \$1 donation

Envie \$14

Whoppa Veggie patty, tomato, lettuce, mayo, pickles, ketchup and white onions on sesame seed bun served with a side salad. +\$1.50 gluten-free option. 5775 Charles Street \$4 donation

Flipburger \$9

Donair Burger Flipburger's famous patty topped with Tony's Famous Donair meat, plus onions,

tomatoes and Flipburger's own chipotle mayo! 2037 Gottingen Street 277 Lacewood Drive 1565 Argyle Street \$1 donation

The Foggy Goggle \$7

Bulgogi Mushroom Burger Soy-marinated mushroom and black bean patty with pickled red cabbage, cucumber and tofu "mayo." (vegan) 1667 Argyle Street \$1 donation

Gahan House Harbourfront \$15

Atlantic Canadian sirloin beef, ADL cheddar cheese, in-house coleslaw, crispy fried jalapeños, bacon, smoked onion jam, Sydney Street stout BBQ sauce on an Iron Bridge brown-ale bun. 1869 Upper Water Street \$1 donation

Harbour City Bar & Grill \$10

Six-ounce beef brisket and smoked pork-belly patty with caramelized onions, bacon, Swiss cheese, lettuce, tomato and dijonaise on a cornmeal kaiser bun. 1990 Barrington Street \$2 donation

Harbourstone Sea Grill & Pour House at the Marriott \$14

Shrimp and Beef Burger Spicy pineapple salsa, nikiri aioli with a choice of sides. 1919 Upper Water Street \$1 donation

Jungle Jim's \$11

Texas Jalapeño Six-ounce sirloin patty with BBQ sauce, hot pepper jelly, habanero cheese, bacon, fried jalapeño caps, red onion, lettuce and tomato, topped with ranch and served with home-cut fries. 189 Chain Lake Drive \$1 donation

La Frasca Cibi & Vini \$20

Nova Scotia Lamb Burger Pistachio and mint pesto, seared goat cheese, caramelized onions, handmade toasted brioche bun, with parmigiano black pepper fries and rosemary ketchup. 5650 Spring Garden Road \$5 donation

Lefty's Restaurant And Lounge \$15.99

The Reuben Burger Deep-fried pickle, Montreal smoked meat and sautéed onions on a half-pound certified Angus ground chuck patty. 3650 Hammonds Plains Road \$3 donation

The Local \$12

The Uptown Chuck Ground beef and house-made bacon patty with caramelized onions and blue cheese aioli on Stone Hearth bakery bun served with

hand-cut fries and green salad. 2037 Gottingen Street \$1 donation

Lot Six \$15

Burger She Wrote House-ground beef chuck, brioche bun, Oulton's bacon, Urban Blue cheese and pickled pear. 1685 Argyle Street \$3 donation

Niche Lounge \$8

Crispy Spicy Chicken Burger Hand-breaded chicken breast, mozzarella, bacon, tomato and lettuce with a jalapeño aioli served on a toasted bun. 1505 Barrington Street \$2 donation

Old Triangle Irish Alehouse \$15

Slow-roasted pulled pork burger with chunky apple and onion chutney and jalapeño mayo on a locally made bun and side dish. 5136 Prince Street \$5 donation

The Press Gang \$25

Kangaroo Burger A towering ground kangaroo burger with manchego cheese, pancetta, grilled portobello mushrooms, taro crisps, red onion rings, tzatziki sauce, beet confit, iceberg, trevino and sliced tomato on a brioche bun. 5218 Prince Street \$3 donation

Primal Kitchen \$15

Chicken molé burger with fire-roasted corn, red cabbage slaw and tequila aioli served with house-cut fries and ketchup. 1463 Brenton Street \$2 donation

Seasons Bistro By Atlantica \$7

French Onion Burger Valley-raised beef burger, layered with double-smoked bacon jam and caramelized onions, homemade tomato ketchup and horseradish mayo with a cheddar crisp on a 24 Carrots bakery kaiser. 1980 Robie Street \$1 donation

Stillwell \$14

The Canadiana Burger Five-ounce Getaway Farm ground beef patty, house-made back bacon, Stillwell Brand™ processed cheese, pickles and yellow mustard with a side of Tokyo fries. 1672 Barrington Street \$2 donation

TEMPO FOOD-DRINK \$14

Banh Mi Burger Green curry and coconut pork patty, tempura-battered shrimp, fenugreek pickled carrots, sweet chili, sliced cucumber and dijonaise on a crusty roll. Served with fresh cut fries. 1875 Barrington Street \$2 donation