



Here's



the Beef

A hot, juicy hamburger is as classic—and American—as apple pie, yet it straddles several current food trends, including the rise of comfort food and the desire for a fast, affordable meal that is made with integrity—a game we're always upping in Seattle, especially when it comes to creativity. Here in our city, entire restaurants are devoted to crafting cutting-edge versions of sustainably raised hamburgers (or bison or lamb, for that matter) on house-baked buns with all the fixings—from fresh toppings picked up at farmers' markets to fun combinations (such as fig and prosciutto) to house-fermented kimchi. But we're not so snooty as to deny the simpler pleasures (thin patties draped with iceberg and American cheese). In this meaty issue, you'll find the entire burger spectrum, plus spot-on pairings of our other local artisanal obsession: craft beer. **Get a moo-ve on.**



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THE MATCHMAKER

With the ever rotating lists of beers at Seattle's burger eateries, you may not see the same beer twice on tap. When in doubt, consult our beer guru Kendall Jones' guide to what types of brews to choose



**CHEESEBURGER OR
BACON CHEESEBURGER + IPA**

The sharp, assertive hoppy character of an IPA stands up to the overall richness of the burger and cuts through the creaminess of the cheese. Reach for the **Emerald IPA** by Schooner Exact Brewing, **Bastard Kat IPA** by Kulshan Brewing or **Sky Hag IPA** by Airways Brewing.



**BLUE CHEESE BURGER
+ DOUBLE IPA**

To match the rich, pungent character of this cheese, you need something bold and hoppy with a sturdy, malty-sweet backbone, such as a well-crafted double IPA (aka imperial IPA). Consider **The Brother imperial IPA** by Fremont Brewing, **Humulo Nimbus double IPA** by Sound Brewery or **Bottomcutter IPA** by Bale Breaker Brewing.



**MUSHROOM BURGER
+ PORTER**

Although its dark appearance might be intimidating, a good porter is deceptively delicate, yet rich and slightly sweet, serving to complement the delicate yet robust umami of a burger topped with sautéed mushrooms. Try the **applewood smoked porter** by Stoup Brewing, **Pacemaker porter** by Flyers Brewery or **Puget Sound porter** by Harmon Brewing.



**PORTOBELLO MUSHROOM BURGER
+ SAISON**

The rustic, barnyard character of saison adds depth to the portobello's earthiness, while the beer's sweetness adds more dimension to the overall flavor of the meal. Reach for the **Erthe golden saison** by Propolis Brewing, **Pour Les Oiseaux** by Black Raven Brewing, or **Hilliard's saison** by Hilliard's Beer.



**BUFFALO OR BISON BURGER
+ STOUT**

Something strong, dark and hoppy, like a good stout, pairs well with the slight gaminess of the meat. The more roasty and toasty the beer flavors, the better. Check out the **XXXXXX stout** by Pike Brewing, **No Doubt stout** by Elliott Bay Brewing or **Hooligan stout** by Old Schoolhouse Brewery.



**VEGETARIAN BURGER
+ PILSNER OR LIGHT LAGER**

Be careful not to overpower the diminutive character of the veggie patty with an aggressive beer. Instead, reach for something with softer, more nuanced flavors, such as a pilsner or light lager. Consider the **Chuckanut pilsner** by Chuckanut Brewery, **Roger's pilsner** by Georgetown Brewing or **253 pilsner** by 7 Seas Brewing.

SUDSY SOUL MATES

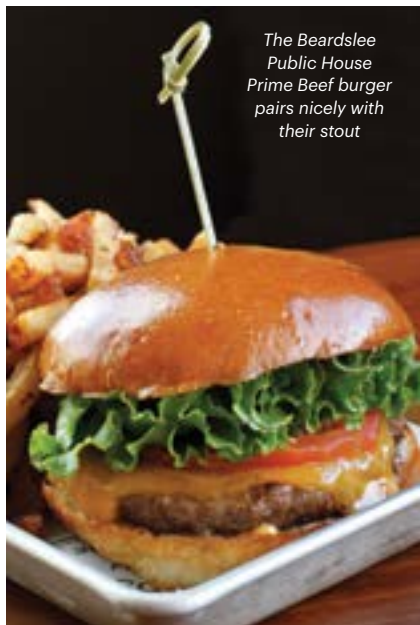
Best Places for Beer and Burgers

► WHAT IS A MORE CLASSIC—AND SATISFYING—PAIRING THAN A BURGER AND A BEER?

SEATTLE BEER AUTHORITY KENDALL JONES UNVEILS THE TOP FIVE RESTAURANTS FOR FINDING MATCHES MADE IN HEAVEN

Beardslee Public House

CHEF JOHN HOWIE'S kid-friendly and expansive Bothell brewpub is casual, like a Northwest version of a German beer hall, with lots of natural light, large communal tables and rustic wood paneling. The menu features just three basic burgers: prime beef, wagyu, and vegetarian. The prime beef burger (\$12.50) delivers all that you'd expect from the chef/owner of John Howie Steak, Sport and the now shuttered Seastar Restaurant and Raw Bar, with a house-made potato bun that is soft and pillowy but hearty enough to withstand the smoky, savory Beardslee burger sauce and the onslaught of delicious juice seeping from the all-beef patty. All burgers come à la carte, and you select toppings as you please: fontina, blue, American or cheddar cheese (\$1), and/or sautéed mushrooms, bacon and fried egg (\$2). All 12 beers offered are brewed on site; order the prime beef burger with the mushrooms and fontina, and pair it with the house-brewed stout, a beer bold enough to stand up to the savory mushrooms and creamy cheese. *Bothell, 19116 Beardslee Blvd., No. 201; 425.286.1001; beardsleep.com*



The Beardslee Public House Prime Beef burger pairs nicely with their stout



Elliott Bay Brewing's Hawaii Five-O burger and a Hefeweizen

Coastline

LOCATED ON CALIFORNIA AVENUE in West Seattle, this bright and cheerful little burger shack focuses squarely on 10 burgers and six well-chosen local draft beers. The hand-formed patties are served on house-made buns that are reminiscent of Wonder Bread in all the right ways—soft, slightly sweet and nostalgic. Grown-ups and kids alike line up at the counter to

order burgers and then find one of the few seats available at this super-casual, beach-themed eatery. The PB&J burger features house-made peanut butter, sweet jalapeño jelly, pepper jack and bacon (see page 120). Wash down

the creaminess of the peanut butter and the sweet heat of the jelly with a Copper ale, which Seattle's Lowercase Brewing brews exclusively for Coastline and its sister restaurant, Copper Coin, which is just a mile away. *West Seattle, 4444 California Ave. SW; 206.946.6827; Facebook, "Coastline Burgers"*

Elliott Bay Brewing

EACH OF ELLIOTT BAY BREWING'S three family-friendly brewpubs (Burien, Lake City, West Seattle) serve exceptionally drool-worthy burgers, made with all-natural beef from Open Prairie Ranch in Sprague, Washington; and hearty buns, made with the brewery's spent grain, a tasty by-product of the brewing process. The West Seattle location, the original, is cozy and comfortably cramped, while the other two locations are sprawling and sleek. All three offer nearly the same great selection of burgers and many of the same beers, brewed at each location. The Hawaii Five-O burger (\$11.25) features Swiss cheese, pineapple and a light teriyaki sauce, and pairs exceptionally well with the brewery's own hefeweizen, which has some latent fruity notes that are awakened by the sweet, citrus flavor of the burger. *Burien, 255 SW 152nd St., 206.246.4211;*

TIPS from the Pros



JOHN HOWIE
CHEF-OWNER,
JOHN HOWIE STEAK AND
BEARDSLEE PUBLIC HOUSE

"Try a different cheese, like an applewood-smoked mozzarella, [which is] on our new Juicy Lucy burger—amazing flavor and firm yet creamy texture."



Coastline burgers
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Tuck into a curated
list of burgers and
beers at Coastline
in West Seattle

Lake City, 12537 Lake City Way NE.; 206.365.2337; West Seattle, 4720 California Ave. SW, 206.932.8695; elliottbaybrewing.com

Giddy Up Burgers

BALLARD'S GIDDY UP BURGERS serves a selection of at least seven (the menu can vary a bit) creatively extravagant burgers in a Western-themed atmosphere, with a few tasteful touches of cowboy kitsch throughout the large, open room, which sprawls into a year-round atrium area. Step up to the counter and order a burger to accompany one of 28 draft beers, and then find a seat at one of the large, picnic-style tables or a cozy wood-paneled booth. The Giddy Up burger (\$9.60) is piled high with shredded lettuce, bacon, pepper jack cheese, pickled jalapeños, onions, fire sauce (house-made habanero/Fresno hot sauce) and more. Wash it down with a pint of pilsner from Chuckanut Brewery to soothe the burn; the heat will actually help amplify the beer's hop flavors. For the li'l buckaroos, the kids' menu offers a burger, a sloppy joe or a grilled cheese for just \$5.50. *Ballard, 4600 Leary Way NW; 206.782.2798; giddyupburgers.com*

Heyday

THIS ALL-AGES SIT-DOWN RESTAURANT in the Mount Baker neighborhood feels more like a trendy new sushi bar than a burger joint, with floor-to-ceiling

windows, modish lighting and polished concrete floors. The menu offers several creative burgers as well as a BYOB (build your own burger) option, along with five draft beers, which rotate seasonally. The smoky lamb burger (\$13) features a rich and slightly gamey lamb and bacon patty served on a potato bun, with fontina cheese, arugula, grilled red onion and hazelnut romesco. Pair it with a dark, rich beer—such as the robust porter from Reuben's Brews, if available—and let the roasted malt flavor accentuate the meat's smoky character and the romesco's earthiness. *Mount Baker, 1372 31st Ave. S; 206.829.9816; heydayseattle.com*

Perihelion Brewery

A BEACON HILL SECRET, largely unknown to those living in other ZIP codes, this brewery and pub is small in size, big on flavor (food and beer) and always packed with neighborhood regulars of all ages (meaning it's kid-friendly). Light from west- and north-facing, ceiling-height windows warmly illuminates rustic wood beams stretching above ample counter seating and small, bar-height tables that comfortably seat no more than three. Drier, warmer weather allows more seating outside at picnic-style tables beneath large awnings. The wildly popular Beacon burger offers house-smoked pork belly atop an all-natural beef patty with cheddar, sweet onion, tomato, romaine and

generous gobs of smoked-chile aioli, all served on a brioche bun toasted on the same flat-top grill that cooks the meat. The thick and drippy burger's decadent flavors are aroused by the sweet and smoky character of the Johnny "Tacoma" Scottish ale, which is just one of more than a dozen house-brewed beers you'll find on tap. *Beacon Hill, 2800 16th Ave. S; 206.200.3935; perihelion.beer*

Quinn's Pub

ALTHOUGH IT IS KID FRIENDLY, you won't spot too many young'uns at Quinn's Pub in the Capitol Hill neighborhood, where as many as 19 carefully curated, constantly rotating draft beers are served. The place is hip but comfy, with rustic exposed beams and dark wood decor. The menu offers just one, no-frills burger (\$15)—a fat, 8-ounce Painted Hills beef patty topped with white cheddar and thick-sliced bacon, and served with mayonnaise on a brioche bun. You'll recognize simplicity as a virtue when you chomp into this rich, luscious burger, which begs to be paired with an equally robust beer, like a Fat Scotch ale from Silver City Brewery. If you want a more adventurous burger, order it "ultra style" (see secret burgers on page 122). *Capitol Hill, 1001 E Pike St.; 206.325.7711; quinnspubseattle.com*

Uneeda Burger

THIS NO-FRILLS, ALL-AGES, order-at-the-counter burger shack in Fremont offers an array of options, ranging from the ultra-simple Classic burger (\$5) to a more imaginative selection of signature burgers, all accompanied by 10 draft beers. Some inside seating, mostly two-top tables, is supported by picnic tables on the deck, with roll-up garage doors for the warmer months. The most popular burger is the cremini mushroom burger (\$9), which features a one-third-pound patty with cremini and porcini mushrooms, black truffle salt, shallots and Gruyère cheese. Pair it with a pint of Manny's pale ale, Seattle's most popular beer, which has enough hop character to cut through the richness of the cheese, but enough malty sweetness to stand up to the overall richness of the burger. *Fremont, 4302 Fremont Ave. N; 206.547.2600; uneedaburger.com*