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Here are 5 unique burgers to try during Long Beach Burger Week



The Ozzy Osbourne burger by Grill 'Em All is served on a black bun and will be part of deals offered during Long Beach Burger Week. (Photo courtesy Grill 'Em All)



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UPDATED: July 12, 2024 at 3:35 p.m.



“We are looking to bring burger lovers to Long Beach restaurants to enjoy either over-the-top burgers that are made specially for burger week, or to get special deals on burgers,” said Terri Henry, organizer of the event, which will take place from July 21-28 at several restaurants across the city.

Just like the popular [restaurant weeks](#) that take place in various cities, Long Beach’s Burger Week means eateries will offer special deals on burgers on their menu, as well as combo meals, or even create new burgers specifically for the week.

Burgers range from hefty meaty offerings to vegan to classic burgers at \$5, \$10, \$15, \$20 or \$25 price points. While the specific menus are still being ironed out, Henry said the more expensive burgers usually include pairings like a beer or sides.

There’s going to be a lot of burgers to eat, so for burger lovers who want to try something a bit different, here are five of the more unusual and original burgers to try during Long Beach Burger Week.

Garlic Cheese Bread Burger

Available at Parkers Lighthouse, 435 Shoreline Village Drive, 562- 432-6500 or parkerslighthouse.com



This Long Beach seafood staple isn’t known for its burgers, but one of the things it is known for is its garlic cheese bread. For Burger Week that bread will be used to create a ground beef and brisket burger with house-made pickles.

Heavy Metal Burger

Available at Grill ‘Em All, 5411 E. Ocean Blvd., 562-242-1284 or grillomaliburger.com

Known for making unique burgers and the motto “death to false burgers,” this heavy metal-inspired spot will be offering deals on their popular burgers like the Ozzy Osbourne. This hefty burger comes with a house made chimichurri sauce, plus garlic aioli, blue cheese, onion frizzle and is served on a black bun.

Mahalo Madness Burger

Available at ISM Brewing, 210 E. Third St., 562-436-0497 or ism.beer

This island-inspired burger is made up of a square patty covered in strips of pork belly and topped with grilled oyster mushrooms, onions, pineapple and a house-made teriyaki sauce.

The Pastrami Monster

Available at The Nook, 1798 E. Willow St., 562-426-6006 or nookbkfspot.com

The Nook is a well known breakfast spot that serves eggs, omelets, pancakes and other dishes meant to help you start your day. But it also serves burgers. So for the special food event it’ll offer The Pastrami Monster Burger, which is made with a beef patty topped with pastrami, a house secret sauce, Swiss cheese and sauerkraut on a brioche bun. It comes with a side of fries and soda.

Burger Hand Pie

Available at Polly’s Pies, 3490 Atlantic Ave., 562-595-5651 or pollyspies.com

Polly’s Pies is getting into the Burger Week spirit by creating a seasoned beef patty with cheese and wrapping it in their flaky pie crust. So yes, this is pretty much a burger pie.

For more information go to hburgerweeklb.com

Originally Published: July 10, 2024 at 9:47 a.m.



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