THE TWENTY BURGERS to Eat Before You Die

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NUMBER 13

Arlo's Bacon Mac n' Cheeseburger

7 Arti's Dip Burger

Champs Diner in Brooklyn, NY

Appetizers and entrées collide in a delight for the indecisive orderer. Brooklyn's insanely popular Champs Diner marries melted vegan provolone, impossibly creamy spinach and artichoke dip, and a house patty on top of a bed of sautéed mushrooms. Then the whole thing is speared with a steak knife that's stacked with onion rings—this is a diner, after all.

STEP IT UP: Order a side of sautéed kale to stuff inside your burger if you're in need of more greens.

PERFECT SIDE: For even more green, an emerald-tinted vanilla Girl Scout milkshake with mint, cookie crumbles, and whip

6 For Heaven's Sake Burger

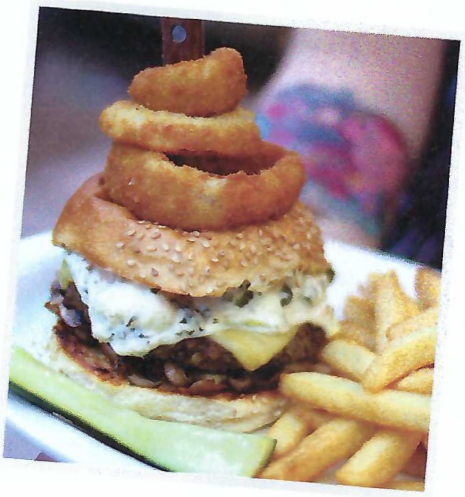
Cybelle's Front Room in San Francisco, CA

Question: what happens when an old-fashioned, family-run pizzeria gets an injection of plant-based know-how from a vegan daughter who recently moved back home from Chicago? Answer: the For Heaven's Sake Burger. That is, two 1/3-pound Impossible Burger patties, double bacon, housemade smoked vegan gouda, garlic aioli, and a vegan fried egg on a pretzel bun. For heaven's sake, you've got to try it.

STEP IT UP: Add smooth sunflower-almond ricotta and make it a party.

PERFECT SIDE: A glass of vegan merlot and the cheesy, cashew pesto-stuffed sriracha mushrooms

Think outside the bun: the Bulls-Eye Burger comes sandwiched in between cronut buns for added sweetness.



Experts in over-the-top comfort food, Champ's Diner brings two diner-favorites together in the Arti's Dip Burger.

5 Trash Can Burger

Cycle Dogs in Seattle, WA

Purveyors of Seattle's favorite "elaborate hot dogs," Cycle Dogs can transform any of their jaw-dropping franks into burgs, no problem. What may become an issue, however, is finishing its Trash Can Burger. But one thing's for sure: you won't be wasting a single bite of this burger—topped with hash browns, grilled onions, charred corn, a mountain of spicy chorizo, cream cheese, melted Chao cheese, and chipotle mayo—you're going to want to get a to-go box.

STEP IT UP: It's hard to imagine adding anything else to this whopper of a burger, until you imagine bacon and guac.

PERFECT SIDE: Deep-fried Oreos—enough said

4 Black on Black Burger

Panacea in Las Vegas, NV

When in Sin City, it only seems appropriate to roll the dice with whatever the talented Chef Mario Tapia of Panacea has in store. Take this special-menu monster: its midnight-black buns are infused with Mexican *mole* and activated charcoal, and a quinoa-barley patty is all dressed up with a medley of Tapia's favorite toppings. Will you get habanero dark chocolate, braised portabello, black garlic aioli, nacho cheese sauce, jack cheese, tortilla strips, or guacamole? Stack the odds in your favor—visit multiple times to try them all.

STEP IT UP: Opt for the fire-truck-red buns infused with Tapatio for a kick of heat.

PERFECT SIDE: Spicy bourbon Brussels sprouts with yakitori sweet chili and furikake sprinkles

3 The Bulls-Eye Burger

Tony's Darts Away in Burbank, CA

In the hills above the trendy, Instagrammable eateries of Los Angeles, tucked inside an innocuous, wood-paneled, straight-out-of-the-'80s beer house, is a hidden gem of a burger almost hard to believe. Melt-in-your-mouth, doughnut-croissant buns do their best to hold two Impossible burger patties, seitan bacon, frizzled onions, a draping of melted provolone, and zig-zags of barbecue sauce. No doubt about it: this burger hits the spot.

STEP IT UP: Make things saucy with an order of chipotle-chocolate chili.

PERFECT SIDE: Disco Fries smothered in vegan mushroom gravy and Parmela cashew cheddar

2 Smoked Sage Seitan Burger

Cinnamon Snail in New York, NY

Since 2010, this famed food truck-turned-brick-and-mortar has been slinging some of the most acclaimed, expertly crafted vegan street food ever. So it comes as no surprise that its burgers are absolutely out of this world. This one starts with a toasted pretzel bun layered with roasted garlic aioli and kale marinated in thyme and plum vinegar. Next, a fat, juicy seitan patty makes its star appearance, before sharing the spotlight with a scoop of baked ziti studded with smoked sage sausage. A sprinkling of chili coconut bacon adds crunch, and voila, one of New York's best burgers.

STEP IT UP: There's lots of pasta-bilities—sub the jalapeño mac and cheese for your ziti.

PERFECT SIDE: A fresh-baked goodie with impossibly intricate designs (tattooed unicorn doughnuts or pop art pop-tarts, anyone?)