

EATER

SAN FRANCISCO'S ESSENTIAL BURGERS

THE BEST PATTIES THIS CITY HAS TO OFFER

by Christina Najjar and Caleb Pershan

There's nearly no American food as beloved as the hamburger. It's a great American pastime, a symbol of summer barbecues, and all-around icon of happiness and freedom. San Francisco loves the burger just as much as the next city, and chefs around town have spent considerable time on making the best version possible, resulting in a constellation of essential burgers that reflect and demonstrate the very fabric of our fair city.

From the \$20 gourmet burger experiences adorned with fancy sauces, to the much-loved, hole-in-the-wall joint patties no one can resist, SF has got it all. No one burger reigns supreme; rather, they all complement each other in making SF an excellent burger-eating town. Herein lies the essential list of San Francisco's burgers, listed alphabetically.



Gott's Roadside

Gott's Roadside burger is your typical all-American-style patty, but with a little more heft. These 1/3-pound patties are made from a proprietary blend of Niman Ranch beef, and the extra-soft egg buns are sourced from Panorama Bakery. As for the secret sauce ... it's, well, a secret.