

DINING • DESIGN • TRAVEL • HEALTH • PEOPLE

# FOOD & HOME

WINTER 2009 \$3.95

The Harbor  
Restaurant's  
Ahi Burger  
(Photo by  
Ashley Renée)



# BURGERS!

**35 GREAT LOCAL SPOTS TO SATISFY  
THE ULTIMATE INDULGENCE**

**PLUS: GREEN STAR COFFEE • THE NEW SOLAR GRID  
MISSION AUDIO HOME THEATER • COOKING AT HOME**

**COLD SPRING TAVERN**—If you're looking to please the inner mountain man in you, give the buffalo burger at Cold Spring a try. Made with a half pound of 100 percent pure ground buffalo, its leaner than beef and packed with flavors from the wild. Comes with lettuce, tomato and choice of cheese. You might want to order a cup of chili on the side and a cold Firestone Ale to wash it down with. Just 15 minutes from downtown. 5995 Stagecoach Road. 805-967-0066.—Raymond Bloom.

**CAFÉ DEL SOL**—If you're looking for a great burger and a margarita in a casual atmosphere, a good bet would be Cafe del Sol, across from the Bird Refuge. Big, juicy burger with lots of flavor that tastes even better when you smear on some fresh guacamole and house salsa. 30 Los Patos Way. 805-969-0448. RB

**JANE'S**—Along with 100% all natural ground chuck, Jane's Burger is built with caramelized onions in sweet conversation with Gouda cheese and homemade garlic aioli on a homemade bun. And the signature kick? They make their own pickles; because manager Jane Houston won't leave something as important as pickles to chance. Jane's Burger sells for \$9, and comes with soup or salad. Says Jane Houston of the uniqueness of her favorite burg-

er, "the ingredients make the difference." 1311 State Street, Santa Barbara—Sam Rolens

**TUPELO JUNCTION CAFE**—There's always room for another gourmet burger in town and you'll find one at Tupelo. Hand crafted from ground prime Angus beef, the burger is char grilled and topped with white cheddar cheese and caramelized onions. Served on a fresh sesame seed bun is from De Angelo's Bakery with the house-made deep fried sweet pickles making for a perfect side. Pair the dish with a spicy Bloody Mary or a local Pinot Noir. Price is \$15. 1218 State Street. 805-899-3100. RB

**TINKER'S**—Famous for the Double-Double (\$4.87) and Sourdough Bacon Cheese Burger (\$5.80). Made with all beef, never frozen, ground fresh every other day (from Kenay Foods, SLO). All burgers come with mayonnaise, lettuce, tomato, red onion, and pickles. Sides include French fries, Curly Q Fries and sweet potato fries. Tinker's has served fresh, old fashion burgers for 22 years. Try one with an old fashion, hand scooped vanilla, chocolate or strawberry malt or shake. 2275C Ortega Hill Road, Summerland. 805-969-1970.—Melissa Marsted

**BLUE AGAVE**—The house lamb burger is one of the heartiest meals you'll find anywhere. The dish features a 6-ounce ground lamb patty, seasoned with salt and pepper served on a grilled English muffin with honey-mustard vinaigrette, baby arugula, organic tomato, grilled onions, cheese and then served with house-made chipotle aioli and hand-cut fries. Complete the meal with a martini or cold ale. 20 east Cota Street. 805-899-4694. RB



**ELEMENTS**—Handcrafted, featuring a half pound of ground natural angus beef that is hormone free and grass fed, the burger is served on a soft potato bun and comes with Roots Farm lettuce from the farmer's market, red onion, aioli, and house mustard on the side along with a choice of cashel bleu, white cheddar or pecorino cheese. Additionally, house bacon, balsamic onion, avocado, lily's farm egg, or wild mushrooms can be added at \$1.50 an item. Each burger is served with the guest's choice of Tom Shepard's mixed greens, shoestring fries or the soup of the day. The burger costs \$14 or a veggie burger can be substituted for only \$11.129 East Anapamu. 805-884-9218. RB

**ENDLESS SUMMER CAFE**—Head to Endless Summer Bar at the harbor for "Powhaah-nah" (Hawaiian for work is done) from 3:00 to 6:30pm for 6 (items) at \$6.00 including the popular Rincon Burger. The secret to creating your dream burger; ask for your favorites not listed on the menu from barbecue or teriyaki style, and additions including apple wood smoked bacon, grilled onions, sautéed mushrooms, Tillamook cheese or guacamole. Finish with a tall Endless Summer Blonde. \$12.00 regular, \$6 at happy hour. Endless Summer Café is located at 113 Harbor Way. 805-564-4666. MM

**HOLDREN'S**—The gourmet Kobe beef burger from Holdren's is almost better to look at than it is to eat. Featuring top grade Kobe beef from Salomon Creek Farms in Idaho, the 10oz patty is served open face on a brioche bun and then stacked with beef steak tomato, caramelized onions, sautéed mushrooms and a sprig of rosemary for \$17. Order it medium rare with a glass of house Syrah. Holdren's has three locations: Santa Barbara, Goleta and Newbury Park. www.holdrens.com RB